

APPETIZERS

STEAK TARTARE * black truffle, green onion, cornichones, capers, quail egg	18
FRIED ARTICHOKE parmesan, oregano, sriracha mayo, lemon aioli	13
HAWAIIAN BIGEYE TUNA TARTARE * avocado, crisp wonton, spicy ponzu, sesame lavash	18
LUMP CRAB CAKE oyster mayo, cilantro pesto, fennel-jalapeño marmalade	18
ARTISANAL CHEESE + CHARCUTERIE BOARD selected meats, domestic and imported cheeses	21
CLASSIC DEVILED EGGS bread & butter pickle relish, crispy quinoa	9
ROASTED BONE MARROW roasted mousse, grilled baguettes, lemon parsley caper salad	14

RAW BAR

JUMBO SHRIMP COCKTAIL horseradish-chili salt rim, classic cocktail sauce	18
HALF SHELL OYSTERS (6/12) * fresh shucked with cucumber mignonette, horseradish, and classic cocktail sauce	12/24
SHELLFISH TOWER * east coast oysters, gulf shrimp, Maine lobster, house made sauces, accompaniments	MP

SOUPS + SALADS




NEW ENGLAND CLAM CHOWDER little neck clams, smoked bacon, Yukon potatoes	11
HEIRLOOM BEETS red, pink, gold young beets, black truffle honey, goat cheese, garden herbs	12
DCH WEDGE blue cheese, crumbled bacon, marinated cherry tomato, Texas pecans	12
CLASSIC CAESAR * romaine hearts, white anchovies, croutons, crispy quinoa add chicken 4 / shrimp 6 / salmon 6	11

FINELY TEXAN

STEAKS + CHOPS



Dry aging is a process used to intensify the flavor and texture of meat. Here at Dallas Chop House, we have perfected dry aging with Pink Himalayan Sea Salt lining our meat locker to draw out moisture and add aromatics. After 28-40 days, the meat develops a crust, which is removed to reveal a more intense beef flavor with notes of nuttiness and improved texture.

FILET MIGNON . 8 OZ * Angus Beef	42	HIMALAYAN SALT DRY AGED RESERVE STEAKS	
PORTERHOUSE * 24 oz USDA Prime	54	RIB EYE * 18 oz dry aged 21 days	50
BONE IN NEW YORK STRIP * 18 oz USDA Prime	48	RIB EYE * 18 oz dry aged 30 days	55
BONE IN COWBOY RIB EYE * 24 oz Angus Beef	52		
BERKSHIRE * PORK CHOP . 14 OZ five onion mélange, apple compote	34		
			

* Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.

MAINS

SEARED SOUTHWEST SALMON * Spanish chorizo, roasted corn, poblano peppers, marble potatoes, jalapeño butter	28
SEARED PALACIOS . TX REDFISH farro risotto, lemon milk froth	29
ROASTED AIRLINE CHICKEN marble potatoes, goat cheese, capers, crispy artichokes, chicken Jus	27
SURF + TURF * 6oz filet, port demi glace, butter poached lobster tail, vanilla parsnip	56
SESAME AHI TUNA * spicy ramen noodles, braised asparagus, shaved raw asparagus	34

SIDE DISHES

CRAWFISH MAQUE CHOUX crawfish, sautéed corn, red bell peppers, roasted poblano, garlic, cream	12	LOADED TWICE BAKED POTATO TX sharp cheddar, TX smoked bacon, green onion, crisp potato threads	10
CREAMED SPINACH caramelized onion, garlic bread crumb	10	BUTTERMILK MASHED POTATOES Yukon gold potato, bordelaise, chive oil	9
GRILLED ASPARAGUS GRIBICHE * lemon egg emulsion, cornichone, capers, chervil	10	ROASTED BRUSSELS SPROUTS smoked pork belly, shallot straws, lemon	9
MACARONI + CHEESE creamy sharp cheddar and parmesan cheese, toasted bread crumb	10		

SOCIAL HOUR
Monday - Friday 3pm - 7pm