

FINELY



TEXAN

APPETIZERS

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

RAW BAR

- JUMBO SHRIMP COCKTAIL** 18
horseradish-chili salt rim, classic cocktail sauce
- HALF SHELL OYSTERS (6/12) *** 18/36
cucumber caviar, horseradish, and classic cocktail sauce
- SHELLFISH TOWER *** MP
east coast oysters, gulf shrimp, Maine lobster, accompaniments

SOUPS + SALADS

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

STEAKS + CHOPS



- FILET MIGNON *** 42
8 oz Angus Beef
- PORTERHOUSE *** 54
24 oz Certified Angus
- BONE IN NEW YORK STRIP *** 48
18 oz Certified Angus
- BONE IN COWBOY RIB EYE *** 52
24 oz Angus Beef
- BERKSHIRE PORK CHOP *** 34
14 oz onion mélange, apple compote
- HIMALAYAN SALT DRY AGED RESERVE STEAKS**
- RIB EYE *** 50
12 oz dry aged 28 days
- RIB EYE *** 55
16 oz dry aged 28 days

SAUCES + TOPPINGS

- WORCESTERSHIRE VANILLA BUTTER** 3
- TRUFFLE BUTTER** 4
- RED WINE BUTTER** 3
- CHIMICHURRI SAUCE** 3
- BERNAISE SAUCE** 3
- BLACK PEPPERCORN SAUCE** 3



Here at Dallas Chop House we've perfected the dry aging process by lining our meat locker with Pink Himalayan Sea Salt to draw out moisture and add aromatics. After 28-40 days, the meat develops a more intense beef flavor with notes of nuttiness and improved texture.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

MAINS

- SEARED SOUTHWEST SALMON *** 32
Spanish chorizo, roasted corn, poblano peppers, potatoes
- SEARED PALACIOS, TX REDFISH** 30
farro risotto, lemon milk froth
- ROASTED AIRLINE CHICKEN** 28
marble potatoes, goat cheese, capers, crispy artichokes
- SURF + TURF *** 56
6oz filet, port demi glace, poached lobster tail, vanilla parsnip
- SESAME AHI TUNA *** 34
spicy ramen noodles, braised asparagus, asparagus

SIDE DISHES

- CRAWFISH MAQUE CHOUX** 11
corn, serrano chili, red pepper, crawfish tails
- TRUFFLED MACARONI + CHEESE** 12
garganelli pasta, cheddar sauce, summer truffle
- ROASTED MUSHROOMS** 10
mushrooms hazelnut, petite greens
- BUTTERMILK MASHED POTATOES** 9
Yukon potatoes, chive oil, fried parsley, garlic chips
- BACON WRAPPED ASPARAGUS** 10
asparagus, jalapeno aioli, gremolata, scallions
- CHARRED BROCCOLINI** 9
broccolini, lemon, red chili flake, parmesan shards
- LOADED TWICE BAKED POTATO** 10
sharp cheddar, bacon, crispy potato strings
- CREAMED SPINACH** 10
spinach, nutmeg béchamel, garlic breadcrumbs

SOCIAL HOUR

Monday - Friday 3pm - 7pm