

FINELY



TEXAN

APPETIZERS

- STEAK TARTARE *** 18
black truffle, green onion, cornichons, capers, quail egg
- FRIED ARTICHOKE** 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
roasted mousse, grilled baguettes, lemon parsley caper salad

RAW BAR

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



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 *** 42
Angus Beef
- PORTERHOUSE *** 54
24 oz USDA Prime
- BONE IN NEW YORK STRIP *** 48
18 oz USDA Prime
- BONE IN COWBOY RIB EYE *** 52
24 oz Angus Beef
- BERKSHIRE *** 34
PORK CHOP, 14 OZ
five onion mélange, apple compote



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAINS

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

SIDE DISHES

- CRAWFISH MAQUE CHOUX** 12
crawfish, sautéed corn, red bell peppers, roasted poblano, garlic, cream
- ROASTED BRUSSELS SPROUTS** 9
smoked pork belly, citrus syrup, shallot straws
- GRILLED ASPARAGUS *** 10
lemon egg emulsion, crispy capers, tempura crunch
- CREAMED SPINACH** 10
caramelized onion, parmesan béchamel, spinach, toasted bread crumbs
- MACARONI + CHEESE** 12
creamy sharp cheddar and parmesan cheese, cubed beef, bread crumbs
- LOADED TWICE BAKED POTATO** 10
TX sharp cheddar, smoked bacon, green onion, crisp potato threads
- BUTTERMILK MASHED POTATOES** 9
Yukon gold potatoes whipped, bordelaise, chives
- ROASTED CAULIFLOWER** 10
brown butter roasted, chives, crispy quinoa

SOCIAL HOUR
Monday - Friday 3pm - 7pm