



DFW RESTAURANT WEEK 2017

August 7TH - 26TH

PREVIEW WEEKEND – August 4TH - 6TH

CALLOWAY'S NURSERY SPECIALTY COURSE

Certificate required or add \$8

Two U-12 Wild-Caught Jumbo Shrimp
topped with spicy cocktail and remoulade sauce

SOUP OR SALAD

Small Caesar Salad

romaine lettuce, croutons, caesar dressing

Ruffino, Pinot Grigio, Italy

Wedge Salad

iceberg lettuce, tomatoes, bacon and spicy vinaigrette
with maytag bleu cheese crumbles

Benziger, Chardonnay, Carneros

Baby Spinach Salad

topped with toasted pecans, tangerines, onions,
blue cheese crumbles and hot bacon dressing

Pichot Vouvray Loire, France

Blue Crab & Roasted Corn Chowder

velvety stew of sweet crab, roasted corn and cream

Gruet Blanc de Noirs, New Mexico

ENTREES

All entrées served with roasted garlic parmesan mashed potatoes and seasoned grilled asparagus

“Center Cut” Filet Mignon

filet mignon seasoned and broiled to perfection

Milbrandt, Columbia Valley

Pan-Seared Sea Bass

fish filet topped with shrimp, crawfish, crab and a creamy Pontchartrain sauce

Davis Bynum, Chardonnay, Russian River

Grilled Atlantic Salmon

topped with lump crab meat and a béarnaise sauce

Mohua, Sauvignon Blanc, New Zealand

Roasted Prime Rib of Beef

hand carved and served with au jus and creamy horseradish sauce

Terrazas, Malbec, Argentina

Pork Chop

bone-in center-cut chop with a cranberry demi

Donati Claret, Blend, Paicines

Lobster Tail

cold-water lobster tail served with hot drawn butter

Indaba, Chardonnay, South Africa

DESSERT

Choice of one

Carrot Cake

topped with candied pecans

Key Lime Pie

with graham cracker crust

\$49 per person • \$65 per person with wine pairing • tax and gratuity not included

\$10 from each meal will be donated to the NORTH TEXAS FOOD BANK