

Company Logo or Custom greeting

FOR THE TABLE

Served family style

Soul Belly

Sweet & Smokey BBQ rubbed pork belly roasted crispy and served with hellacious collard greens

Deep Ellum Pimento Cheese Fritters

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers
Panko breaded and fried golden brown - House Tabasco jam

FIRST COURSE

Y.O. House Salad

Spring mix tossed with our house garlic cilantro vinaigrette, caramelized pecans, green apples, and grape tomatoes

Smoked Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn and topped with bacon, cotija cheese and cilantro oil

SECOND COURSE

Filet Mignon (10 oz.)

Served with mashed potatoes and seasonal vegetables

Swordfish Steak Puttanesca

Creole dusted charbroiled swordfish steak—Tomato coulis with roasted peppers. Kalmata olives, green olives, capers, garlic, anchovies and fresh basil.
Wild rice and seasonal vegetables

Prime Aged Ribeye (14oz.

Served with mashed potatoes and seasonal vegetables

Chicken Piccata

Herb brined roasted chicken breast with lemon caper butter. Served over orzo

Red Chili Rubbed King Salmon

Sundried tomato, roasted garlic, cilantro butter- served with wild rice and seasonal vegetables

Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sauteed green beans

FOR THE TABLE

Host preselects two

Tabasco Goat Cheese Grits — Roasted Brussel Sprouts — Creamed Spinach — Collard Greens —
Portobello Mushrooms —Steamed Asparagus —Mixed Grilled Vegetables

THIRD COURSE

Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

Prickly Pear Sorbet

with fresh berries

\$79 PER PERSON + TAX & GRATUITY
SOFT DRINKS & TEA INCLUDED