



DALLAS
CHOP HOUSE

PRIVATE DINING





Tuna Tartar in Cucumber Cup
White Truffle

\$3.5

Scallop Lollipop
Lemon-Truffle Vinaigrette, Chives

\$3.5

Curried Lamb Meatball
Cucumber Raita

\$3.5

Bacon Wrapped Chorizo Stuffed Dates
Piquillo Pepper Coulis

\$3

Gruyere Custard Tartlets
\$2.5

Duck Prosciutto Crostini
Mascarpone, Fig Jam
\$3.5

Mozzarella, Cherry Tomato, & Basil Skewers
Balsamic Reduction
\$2.5

House Cured Salmon Crostini
Dill Crème Fraiche, Salmon Roe
\$3.5

Prime Rib Sliders
Gruyere, Horseradish Crème Fraiche
\$3.5

Kobe Beef Sliders
Smoked Cheddar, Roasted Tomato Aioli, Brioche
\$3.5



**LUNCH
MENU A**

FIRST COURSE

(Choose two options, to be presented on custom menu)

Soup Of The Day

Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spanish White Anchovy,
Parmesan Tuile, Pink Peppercorns

SECOND COURSE

(Choose two options, to be presented on custom menu)

Chop House Big Blue Burger

Maytag Blue Cheese, Crispy Fried Onion, Tomato Remoulade

Scottish Salmon

Pearl Couscous, Cauliflower, Golden Raisins, Pine Nuts, Brown Butter

Orecchiette Pasta

Wild Mushrooms, Arugula, Parmesan, Mushroom Jus

THIRD COURSE

(Choose one option, to be presented on custom menu)

Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

\$20 Per Person

(Tax & Gratuity Not Included)



**LUNCH
MENU B**

FIRST COURSE

(Choose two options, to be presented on custom menu)

Soup Of The Day

Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spanish White Anchovy,
Parmesan Tuile, Pink Peppercorns

SECOND COURSE

(Choose two options, to be presented on custom menu)

Chop House Big Blue Burger

Maytag Blue Cheese, Crispy Fried Onion, Tomato Remoulade

Sesame Seared Hawaiian Bigeye Tuna

Mizuna Greens, Frisee, Mango, Avocado, Spiced Cashews,
Lemon- Miso Dressing

Vital Farms 1/2 Roasted Chicken

Gristmill Mascarpone Polenta, Tomato Braised Swiss Chard

Scottish Salmon

Pearl Couscous, Cauliflower, Golden Raisins, Pine Nuts, Brown Butter

Orecchiette Pasta

Wild Mushrooms, Arugula, Parmesan, Mushroom Jus

THIRD COURSE

(Choose one option, to be presented on custom menu)

Espresso Crème Brûlée

Cinnamon Foam, Almond Biscotti

Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

\$25 Per Person

(Tax & Gratuity Not Included)



**DINNER
MENU A**

FIRST COURSE

(Choose two options, to be presented on custom menu)

Lobster Bisque

Lobster Spring Roll, Young Coconut, Ginger

Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spanish White Anchovy,
Parmesan Tuile, Pink Peppercorns

SECOND COURSE

(Choose two options, to be presented on custom menu)

All Natural Angus Filet

8 Oz., Green Onion Mashed Potatoes

Scottish Salmon

Pearl Couscous, Cauliflower, Golden Raisins, Pine Nuts, Brown Butter

Vital Farms 1/2 Roasted Chicken

Gristmill Mascarpone Polenta, Tomato Braised Swiss Chard

THIRD COURSE

(Choose one option, to be presented on custom menu)

Espresso Crème Brûlée

Cinnamon Foam, Almond Biscotti

Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

\$60 Per Person

(Tax & Gratuity Not Included)



**DINNER
MENU B**

FIRST COURSE

(Choose two options, to be presented on custom menu)

Lobster Bisque

Lobster Spring Roll, Young Coconut, Ginger

Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spanish White Anchovy,
Parmesan Tuile, Pink Peppercorns

Artisanal Baby Greens

Sliced Apples, Candied Walnuts, Basil Poppyseed Vinaigrette

SECOND COURSE

(Choose three options, to be presented on custom menu)

All Natural Angus Filet

8 Oz., Green Onion Mashed Potatoes

Certified Angus Rib Eye

14 Oz., Green Onion Mashed Potatoes

Scottish Salmon

Pearl Couscous, Cauliflower, Golden Raisins, Pine Nuts, Brown Butter

Vital Farms 1/2 Roasted Chicken

Gristmill Mascarpone Polenta, Tomato Braised Swiss Chard

THIRD COURSE

(Choose two options, to be presented on custom menu)

Espresso Crème Brûlée

Cinnamon Foam, Almond Biscotti

Warm Chocolate pudding Cake

Sweet Cream, Brandied Cherries

Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

\$70 Per Person

(Tax & Gratuity Not Included)



**DINNER
MENU C**

FIRST COURSE

Truffled Deviled Eggs

Dijon mustard, mayonnaise, yolk, black tobiko

SECOND COURSE

(Choose two options, to be presented on custom menu)

Lobster Bisque

Lobster Spring Roll, Young Coconut, Ginger

Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spanish White Anchovy,
Parmesan Tuile, Pink Peppercorns

Artisanal Baby Greens

Sliced Apples, Candied Walnuts, Basil Poppyseed Vinaigrette

THIRD COURSE

(Choose three options, to be presented on custom menu)

All Natural Angus Filet

8 Oz., Green Onion Mashed Potatoes

Certified Angus Rib Eye

14 Oz., Green Onion Mashed Potatoes

Scottish Salmon

Pearl Couscous, Cauliflower, Golden Raisins, Pine Nuts, Brown Butter

Pan-Roasted Free Range Chicken

Green Onion Mashed Potatoes, Bordelaise, Lemon Beurre Blanc

Land and Sea

8 oz Filet Mignon, Butter Poached Lobster, Potato Puree,
Lobster Buerre Fondue, Cabernet Jus

FOURTH COURSE

(Choose two options, to be presented on custom menu)

Espresso Crème Brûlée

Cinnamon Foam, Almond Biscotti

Warm Chocolate pudding Cake

Sweet Cream, Brandied Cherries

Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

\$80 Per Person

(Tax & Gratuity Not Included)

CREDIT CARD GUARANTEE FORM

The credit card specified below is to be held as a guarantee for the party scheduled at Dallas Chop House. If payment is not made at the conclusion of your event, the credit card below will be charged for the entire balance.

- ☐ To be used to hold room
- ☐ To be used at conclusion of event
- ☐ Please fax receipt and charge slip to
- ☐ Give receipt and charge slip to host at conclusion of event

Credit Card Type: **Visa** **MC** **Amex** **Discover**

Credit Card# _____

Expiration Date: _____

Name as it Appears on the Card: _____

Authorized Signature: _____



All food and beverage charges are subject to 20% service charge and 8.25% sales tax

The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room.

A final count of guests is required no later than 24 hours before your event. Billing will be for the final guest count provided or the number of actual attendance, whichever is greater.

The total balance is due upon conclusion of event.
I have read and understand the above policies.

Signature: _____

Date: _____



BAR PACKAGES



PLATINUM

PLATINUM PACKAGE | PER PERSON

- Super-Premium, Premium and Standard Spirits
- Red and white wine selections at or below \$40.00 per bottle
- Standard Beer Selection

1HR	2HR	3HR	4HR
\$36	\$40	\$48	\$50



GOLD

GOLD BAR PACKAGE | PER PERSON

- Premium and Standard Spirits
- Red and white wine selections at or below \$40.00 per bottle
- Standard Beer Selection

1HR	2HR	3HR	4HR
\$32	\$36	\$44	\$48



SILVER

SILVER PACKAGE | PER PERSON

- Standard Spirits
- Red and white wine selections at or below \$40.00 per bottle
- Standard Beer Selection

1HR	2HR	3HR	4HR
\$28	\$32	\$38	\$44

BEER AND WINE PACKAGES



PLATINUM

PLATINUM BEER AND WINE PACKAGE | PER PERSON

- Red and white wine selections at or below \$45.00 per bottle
- Standard Domestic and Imported Beer Selection

1HR	2HR	3HR	4HR
\$26	\$30	\$32	\$36



GOLD

GOLD BEER AND WINE PACKAGE | PER PERSON

- Red and white wine selections at or below \$40.00 per bottle
- Standard Domestic and Imported Beer Selection

1HR	2HR	3HR	4HR
\$24	\$26	\$30	\$32



SILVER

SILVER BEER AND WINE PACKAGE | PER PERSON

- House Red/White Wine
- Standard Domestic Beer Selection

1HR	2HR	3HR	4HR
\$22	\$24	\$28	\$30

ENHANCEMENTS

Sparkling Toast	\$5.00 Per Person
Sangria	\$100.00 Per Gallon
Margaritas	\$100.00 Per Gallon

Above prices do not include service charge. Prices are subject to change. / To upgrade to wine selections at or below \$45.00, add \$3.00 per person, per hour. / To upgrade to wine selections at or below \$50.00, add \$4.00 per person, per hour. Add a special martini or cocktail to your event. Ask for details. / Bar Packages may be offered to groups of 10 or more; must confirm final count 72 hours before event.

HOST BAR PRICING

MIXED DRINKS

Standard Spirits	\$7.50 Per Drink
Premium Spirits	\$9.00 Per Drink
Super-Premium Spirits	\$12.00 Per Drink

Please see our Wine List for wine by the glass and bottle pricing.
Cash Bar, Specialty Martini and Cordial pricing available upon request.

SPIRITS TIERS

Select a Spirits Tier for your event—Super-Premium, Premium, or Standard.
Note: If you order the Premium tier, we will include both Premium and Standard tiers. If you order the Super-Premium tier, we will include all three tiers.

MARTINIS

Standard Spirits	\$10.00 Per Drink
Premium Spirits	\$12.00 Per Drink
Super-Premium Spirits	\$15.00 Per Drink
Domestic Beer	\$5.00 Per Drink
Imported Beer	\$6.00 Per Drink
Bottled Water	Large \$7.00 Per Drink
Mineral Water	Large \$7.00 Per Drink

	Super Premium	Premium	Standard
Vodka	Kettle One	ABSOLUT	Sobiesky
Citrus Vodka	Kettle One Citron	Smirnoff Citrus	Sobiesky Citrus
Gin	Bombay Sapphire	Tangeray	Gordon's
Rum	10 Cane	Bacardi Silver	Don Q
Whiskey	Crown Royal	Seagram's VO	Seagram's 7
Bourbon	Knob Creek	Maker's Mark	Jim Beam
Scotch	Chivas Regal	J&B	CuttySark
Tequila	Patron Silver	Jose CuervoGold	Jose CuervoSilver

Cash Bar - A \$75 bartender fee will apply for each bartender.
Above prices do not include service charge. Prices are subject to change.



DALLAS CHOP HOUSE PRIVATE ROOMS

MAIN DINING ROOM

75 seated / 150 reception style*
Semi private



STEAK LIBRARY

24 people seated / 40 Reception
Completely Private
Audio Visual Provided
Window Overlooking Main Street



CHOP HOUSE PATIO

40 seated / 150 people reception style*
Indoor/Outdoor Bar
Semi Private/Completely Private
Patio Access Door to St. Paul



WINE ROOM

40 people seated, 60 people reception-style
Completely Private
Audio Visual Provided
Glass Wall Overlooking Main



MAIN STREET LOUNGE

24 people seated / 40 reception
Audio Visual Options
Semi - Private
Glass Wall Overlooking Main Street
Patio Access Door



DALLAS HALL

Up to 250 people
Private Entrance
Completely Private



CORPORATE, WEDDING, SOCIAL EVENTS, AND MUCH MORE

AT DALLAS CHOP HOUSE, YOUR EVENT IS OUR TOP PRIORITY.

Impress your guests with our USDA Prime, Certified Angus Beef or Himalayan Salt Dry aged Reserved Steaks.

Paired with the freshest local ingredients and served with a contemporary twist.

Choose from our variety of delicious Private Menus, each showcasing the talent of our culinary team. Explore our Bar Packages, which feature our famous Double Barrel Old Fashioned, authentic hand-crafted cocktails, and diverse Bourbon or Whiskey Flights.

Relax and enjoy your event to the fullest, as we provide the perfect setting for a business dinner, wedding celebration, or any other special occasion. Dallas Chop House is the ideal choice for your private event in Dallas.

Let us work hard to plan your memorable event. For all inquiries, please contact,

Private Dining
PrivateDining@DallasChopHouse.com
214.231.3431



**ZAGAT
RATED**

