





# 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





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

Soup Of The Day

#### **Hearts of Romaine Salad**

Roasted Poblano Caesar Dressing, Spainsh 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

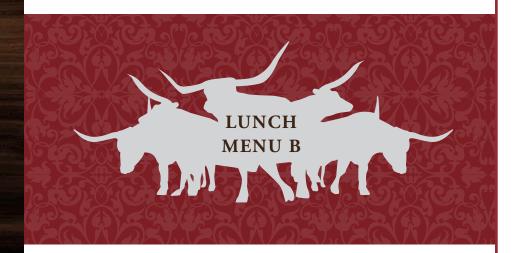
(Choose one option, to be presented on custom menu)

# Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

# \$20 Per Person





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

Soup Of The Day

#### Hearts of Romaine Salad

Roasted Poblano Caesar Dressing, Spainsh 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





(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, Spainsh 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





(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, Spainsh 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

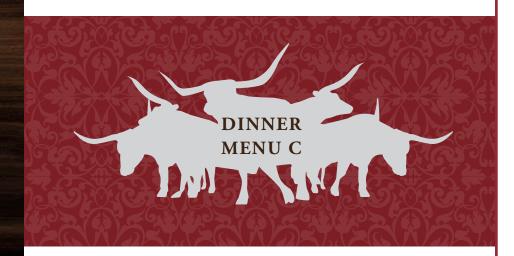
# Warm Chocolate pudding Cake Sweet Cream, Brandied Cherries

# Henry's Homemade Ice Cream or Sorbet

Seasonal Flavor

Drip Coffee & Iced Tea Included in Price

# \$70 Per Person





# **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, Spainsh 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

# **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.

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- O To be used at conclusion of event
- O Please fax receipt and charge slip to
- O 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

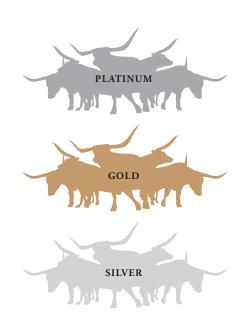
The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room.

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:			





#### PLATINUM PACKAGE I PER PERSON

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

#### GOLD BAR PACKAGE I PER PERSON

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

#### SILVER PACKAGE I PER PERSON

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

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

3HR

\$44

4HR

\$48

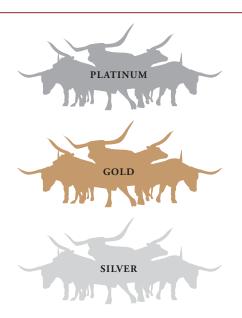
2HR

\$36

IHR

\$32





#### PLATINUM BEER AND WINE PACKAGE I PER PERSON

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

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\$26	\$30	\$32	\$36

I 3HR

#### GOLD BEER AND WINE PACKAGE I PER PERSON

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

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\$24	\$26	\$30	\$32

#### SILVER BEER AND WINE PACKAGE | PER PERSON

- House Red/White Wine
- Standard Domestic Beer Selection

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

#### **ENHANCEMENTS**

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

# **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



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



# WINE ROOM

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



# STEAK LIBRARY

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



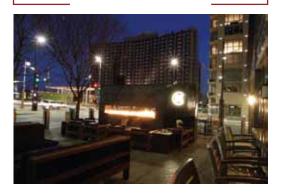
# MAIN STREET LOUNGE

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



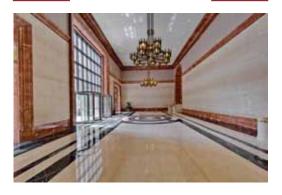
# **CHOP HOUSE PATIO**

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



#### **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







