



2017 DFW RESTAURANT WEEK

STARTER COURSE

**Only available with Calloway's Nursery flyer*

Choice of One - Paired with: Kila Cava, 3oz

Calamari Fritti

amaretto-marinated, cherry peppers, marinara

Buca Beignets

mozzarella, prosciutto, jalapeño-basil, balsamic glazes

Goat-Cheese Stuffed Artichokes

baked, served with toast points

FIRST COURSE

Choice of One - Paired with: Ruffino, Pinot Grigio, 3oz

Shrimp Bisque

House Salad

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

Gorgonzola Salad

field greens in Gorgonzola dressing with caramelized walnuts

SECOND COURSE

Choice of One

Hickory-Smoked Prime Pork Chop

charred tomato sauce, prosciutto mac & cheese

Paired with: Pascual Toso, Malbec, 3oz

Salmon Oscar

flame-grilled, with crab & dill-spiked hollandaise, asparagus

Paired with: Nobilo, Sauvignon Blanc, 3oz

Blackened Flat Iron

bacon-sautéed green beans, au gratin potatoes, marinated tomato relish

Paired with: Clos du Bois, Cabernet, 3oz

Mediterranean Veggie Lasagna

roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara

Paired with: Montes, Pinot Noir, 3oz

Spring Chicken

Springer Mountain Farms® chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

Paired with: Wente Riva Ranch, Chardonnay, 3oz

DESSERT

Choice of One - Paired with: Cavit Lunetta, Prosecco, 3oz or Tawny Port, 2oz

Decadent Chocolate Toffee Torte

topped with pieces of Heath® bar candy

Crème Brûlée

classic vanilla bean custard, caramelized sugar crust, seasonal berries

Berry Cobbler Streusel

with vanilla bean ice cream

PRICING

THREE COURSE DINNER • \$45

ADD WINE PAIRINGS • \$24/PERSON

NO SUBSTITUTIONS ALLOWED (INCLUDING WINE)