



Prime Steak • Lobster • Seafood

2010 Restaurant Week Menu

Optional Appetizer Course

Peppered Ahi Tuna

7.00 without Central Market certificate

First Course

III Forks Salad

Wedge Salad

Shrimp & Artichoke Bisque

Second Course

Served with off-the-cob cream corn, duchess potatoes, sugar snap peas, ripe tomatoes and spring onions.

Boursin Portabella Chateaubriand

Oven roasted tenderloin on a portabella mushroom and drizzled with a Boursin pepper cheese sauce.

Citrus Glazed Salmon

Atlantic salmon prepared in a classic French style and glazed with a lemon citrus sauce.

Bacon and Pistachio Crusted Scallops

Pan seared sea scallops on a bed of creamy spinach and sprinkled with bacon and pistachio pieces.

Third Course

Chocolate Ganache Cake

Texas Pecan Cake

Additional Sides

Sautéed Spinach 6.95 Macaroni & Cheese 8.95

Fresh Asparagus 7.95 Sautéed Mushrooms 6.95

Wine Pairing

Wente Vineyards Cabernet Sauvignon, Napa Valley
Chateau St. Jean Chardonnay, Sonoma County

Bottle 30.00 One glass of each 15.00

The three course prix-fixe menu is \$35 per person of which \$7 will be donated to The North Texas Food Bank. Price does not include beverages, tax, or gratuity.