



DFW Restaurant Week 2026

DINNER MENU • 59

B&B Butcher's Will Donate \$12 From Each Dinner Sold.

COCKTAILS & WINE SPECIALS

Gold Fashioned • 18

house blend of whistlepig piggyback rye six year,
jameson irish whiskey, house-made cabernet simple syrup

Cosmobelle • 18

absolut citron vodka, cointreau, sweetbird dragon fruit &
papaya, lime juice, cranberry juice

Aperol Spritz • 16

aperol, sparkling brut, fever-tree club soda

Telmont, "Réserve Brut," Épernay • 120

Domaine De La Chezatte, **Sancerre Rosé**, Loire • 95

Neal Family Rutherford Dust, **White Blend**, Napa Valley • 85

Alexana Mosaic, **Pinor Noir**, Willamette Valley • 80

Caymus, **Cabernet Sauvignon**, California • 100

Altamura, **Cabernet Sauvignon**, Napa Valley • 135

FIRST COURSE (CHOOSE ONE)

Whipped Ricotta

basil oil, sicillian oregano, grilled pita

Mr. G's Classic Caesar

parmesan tuile

Iceberg Wedge

blue cheese dressing, crumbled blue cheese

BLT Salad

beef steak tomato, thick cut bacon, warm mozzarella di bufala,
spinach, aged balsamic reduction

B&B "Steak" House Salad

sliced tenderloin, 3 onion jam, tomatoes, crumbled blue cheese,
balsamic vinaigrette

Prosciutto di Parma & Burrata

basil leaf, olive oil

B&B Meatballs

red sauce

Sizzling Thick Cut Bacon

SECOND COURSE (CHOOSE ONE)

Chicken Shank

natural juices, grilled lemon, cipollini onions

Pan-Seared Salmon

wild mushrooms, snow peas, & baby kale,
citrus beurre blanc

Rigatoni a la Vodka

house-made pasta, smoked bacon, parmigiano reggiano

Snake River Farms Pork Chop

house smoked, pineapple bbq sauce, glazed granny smiths

8oz. Filet

simply grilled

Surf & Turf

filet medallions, crab stuffed shrimp, sweet chili lime sauce (+8)

14oz. Sirloin

simply grilled (+30)

22oz. Bone-in Ribeye Dry-Aged USDA Prime (+30)

STEAK TOPPINGS

Blue Cheese Crusted • +7 | Bearnaise • +7 | Au Poivre • +9 | Truffle Butter • +9
Foie Gras Diane • +19 | Oscar Style • +24 | Lobster Scampi • +33

DESSERT (CHOOSE ONE)

New York Cheesecake

raspberry coulis, compressed graham cracker

Chocolate Cake

coffee ganache

Carrot Cake

orange tuile, walnut brittle cream cheese frosting

Telluride Flatliner

grey goose vodka, kahlúa, black irish cream, espresso +18



*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.