



Featured Wine Specials:

Jordan Chardonnay  
Russian River Valley 2018 \$62

Jordan Cabernet  
Alexander Valley 2016 \$105

Bergström Cumberland Reserve  
Pinot Noir Willamette Valley \$85

## DFW RESTAURANT WEEKS 2021 \$49 DINNER MENU\*

Offered Friday, August 6th - Sunday, September 5th

### 1st

**Mr. G's Classic Caesar Salad (GF)**

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

**B&B "Steak" House Salad (GF)** | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

**Sizzling Thick Cut Bacon (GF)**

B&B Meatballs | red sauce

**Whipped Ricotta** | w/ basil oil, Sicilian oregano & grilled pita

**San Daniele Prosciutto & Burrata** | basil leaf & olive oil

**Chef Tommy's Bacon (GF)** | crumbled blue cheese w/ truffle-infused honey (+\$8/order)

**BLT Salad (GF)** | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction (+\$8/order)

**Jumbo Shrimp Cocktail (GF)** | 4 pieces (+\$14/order)

**Bacon Wrapped Shrimp** | crab stuffing w/ sweet chili sauce (+\$18/order)

### 2nd

**Steak à La Berg\*\*** | sliced sirloin over hash browns

**Snake River Farms Pork Chop** | house smoked, pineapple BBQ sauce & glazed Granny Smiths

**Chicken Shank (GF)** | natural juices, grilled lemon, Cipollini onions

**Pan Seared Salmon (GF)\*\*** | wild mushrooms, snow peas & baby kale w/ citrus beurre blanc

**Surf & Turf\*\*** | filet medallions & two bacon wrapped crab stuffed shrimp

**B&B "Veg" House Salad (V)(GF)** | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

**Rigatoni A La Vodka** | rigatoni, tomato, cream, smoked bacon, splash of vodka

**10oz Filet\*\* (GF)** | simply grilled (+\$10/order)

**Bone-in Ribeye 22oz Dry-Aged USDA Prime\*\* (GF)** | (+\$35/order)

Toppings (additional charge will apply)

Au Poivre | \$4 • Roquefort Crusted | \$6 • Truffle Butter | \$4 • Oscar Style | \$18 • Carpet Bagger | \$14 • Foie Gras Diane | \$18

### 3rd

New York Cheesecake | Chocolate Cake | Classic Crème Brûlée

\*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)

**THANK YOU FOR DINING WITH US!**

**B&B Butchers & Restaurant will donate \$10 from each \$49 DFWRW dinner sold.**

\*\*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.