



Featured Wine Special:

Flowers, Chardonnay  
Sonoma Coast | \$70

Sinegal 'Estate', Cabernet Sauvignon  
Napa Valley | \$85

Caymus Cabernet Sauvignon  
California | \$125

**DFW RESTAURANT WEEKS 2023**  
**\$49 DINNER MENU\***

Offered Friday, August 4<sup>th</sup> - Monday, September 4<sup>th</sup>

**1st**

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

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

**Sizzling Thick Cut Bacon (GF)**

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

**B&B Meatballs** | marinara

**Whipped Ricotta** | w/ EVOO, 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)

**Stuffed Shrimp** | crab stuffing w/ lobster supreme sauce (+\$18/order)

**2nd**

**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

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

**Rigatoni a la Vodka** | house-made pasta, smoked bacon & parmigiano reggiano

**8oz Filet (GF)\*\*** | simply grilled

**Medallion Filets \*\*** | w/ crab stuffed shrimp, lobster supreme sauce (+\$8/order)

**14oz Sirloin (GF)\*\*** | simply grilled (+\$25/order)

**22oz Bone-in Ribeye Dry-Aged USDA Prime (GF)\*\*** | (+\$30/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 to Lena Pope.**

\*\*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.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.