



THE YORKSHIRE DINNER

First Course

Lawry's Original Spinning Bowl Salad

Entrée Selections

Roast Prime Ribs of Beef -- Our California cut carved to order and served with mashed potatoes and Yorkshire pudding

Windsor Chicken -- Grilled breast of chicken stuffed with sautéed button mushrooms, baby spinach and smoked Gouda cheese served with herbed mashed potatoes

Dessert Selections

Texas Pecan Pie with Caramel Sauce New York Style Cheesecake

\$53 per person plus tax and gratuity





THE CAMBRIDGE DINNER

First Course (please select one) Lawry's Original Spinning Bowl Salad Caesar Salad Lobster Bisque

Entrée

Roast Prime Ribs of Beef -- Our Lawry's cut carved to order and served with mashed potatoes and Yorkshire pudding

Fresh Atlantic Salmon ~ Chef will specially prepare Atlantic salmon for your guests. Served with herbed mashed potatoes and garden fresh asparagus

Windsor Chicken -- Grilled breast of chicken stuffed with sautéed button mushrooms, baby spinach and smoked gouda cheese served with herbed mashed potatoes

Dessert Selections

Texas Pecan Pie with Caramel Sauce Crème Brulee New York Style Cheesecake

Add one 4-ounce lobster tail to any entree for \$15

\$58 per person plus tax and gratuity





THE VINTAGE DINNER

First Course (please select one)
Fresh Maryland Blue Crab Cakes
Jumbo Shrimp Cocktail
Combination of Shrimp, Crab Cakes and Mushrooms

Second Course (please select one) Lawry's Original Spinning Bowl Salad Caesar Salad Premier Salad

Entrée (please select three)

Roast Prime Ribs of Beef -- Our Lawry's cut carved to order and served with mashed potatoes, Yorkshire pudding, and your guests' choice of creamed spinach or creamed corn

Fresh Chilean Sea Bass -- Broiled in brown butter and served with a lemon beurre blanc and fingerling potatoes

Filet Mignon -- 8-ounce filet served with au gratin potatoes

Fresh Atlantic Salmon -- Chef will specially prepare Atlantic salmon for your guests. Served with herbed mashed potatoes and garden fresh asparagus

Dessert Selections (please select three) Texas Pecan Pie with Caramel Sauce New York Style Cheesecake

Coconut Banana Cream Pie Crème Brulee

Add one 4-ounce lobster tail to any entrée for \$15 \$72 per person plus tax and gratuity

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THE EDWARDIAN DINNER

First Course (please select one)
Fresh Maryland Blue Crab Cakes
Jumbo Shrimp Cocktail
Combination of Shrimp, Crab Cake and Mushrooms

Second Course (please select one) The Premier Salad Lawry's Original Spinning Bowl Salad Caesar Salad

Third Course

Atlantic Lobster Tail -- One four-ounce lobster tail served with a dill aioli and drawn butter.

Entrée (please select three of the following)

Roast Prime Ribs of Beef ~ Our Lawry's cut carved to order and served with mashed potatoes, Yorkshire pudding, and your guests' choice of creamed spinach or creamed corn

8oz. Filet Mignon -- Served with au gratin potatoes

Fresh Atlantic Salmon ~ Chef will specially prepare Atlantic salmon for your guests. Served with herbed mashed potatoes and garden fresh asparagus

Fresh Chilean Sea Bass -- Broiled in brown butter and served with a lemon beurre blanc and fingerling potatoes

Dessert (please select three)
Texas Pecan Pie with Caramel Sauce
New York Style Cheesecake

Coconut Banana Cream Pie Crème Brulee

\$87 per person plus tax and gratuity