

MERCURY CHOPHOUSE

22ND ANNIVERSARY RESTAURANT WEEK MENU AUGUST 2019

\$49 PER PERSON | \$10 PER MEAL
(WINE, BEVERAGES, TAX & GRATUITY NOT INCLUDED)

STARTERS

(FOURTH COURSE ADD \$12)

AHI TUNA
MOROCCAN CIGARS

SALADS

COBB SALAD IN A MOLD
Romaine, Avocado, Applewood Bacon, Blue Cheese Crumbles

TRADITIONAL CAESAR
With Reggiano Parmesan

MIXED FIELD GREENS
Fresh Tomato, House Dressing

ENTREES

8 OZ. NEW YORK STRIP
Mousseline Potatoes and Sautéed Mushrooms

PESTO CHICKEN
Garlic Mashed and Fresh Broccoli

FILET DUO
TWO MEDALLIONS, PEPPERCORN SAUCE
Bleu Cheese Potatoes and Roasted Tomato

OVEN ROASTED SALMON DYNAMITE
Cheese Grits and Fresh Broccoli

SPINACH RICOTTA DUMPLING
Angel hair Marinara

STEAK ENHANCEMENTS \$10

OSCAR
BLEU CHEESE
DYNAMITE

DESSERT

APPLECOBBLER
French Vanilla Ice Cream

STRAWBERRY SHORTCAKE
Fresh Berry Coulis

DFW RESTAURANT
WEEK



LENA
POPE