



## RESTAURANT WEEK 2019

### Optional Appetizer Course

**Beef Filet Carpaccio**  
*orange garlic teriyaki, wasabi ginger cream*  
\$8 without FedEx Office certificate

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### First Course

**III Forks Salad**  
*toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette*

**Steakhouse Wedge Salad**  
*classic iceberg, spring onions, smoked bacon, ripe tomatoes, buttermilk blue cheese dressing*

**Southeast Texas Crawfish Bisque**  
*tomatoes, local cream, TX Whiskey*

### Entrée Choice

**Aged Midwestern Beef Filet Mignon**  
*summer truffle butter, tarragon*

**New York Strip**  
*Bosque Blue cheese, smoked black pepper, red wine reduction*

**Ruby Red Trout**  
*toasted almonds, red grapes, brown lemon butter*

**Portobello Mignon** GF, V  
*smoked gouda, grilled asparagus, cauliflower mash, charred pepper coulis*

### Dessert

**Mixed Berry Shortcake**  
*fresh summer assortment in berry coulis and whipped cream*

**Chocolate Mousse**  
*rich Belgium chocolate, heavy whipped cream, fresh blueberries*

**Chocolate Chip Cookie Cheesecake**  
*classic cheesecake with crumbled goodness*

\$49 per person

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### Wine Pairing

*A by Acacia Chardonnay 2017* 7 / 28  
*Drumheller Cabernet Sauvignon 2016* 7 / 28

### Featured Cocktail

**True Texas Bourbon Manhattan**  
*Garrison Brothers Texas Bourbon, bitters, Luxardo cherry, sweet vermouth* 16

**Layered Lemon Drop**  
*Deep Eddy Lemon Vodka, fresh lemon juice, Malbec floater* 8

(GF) Gluten Free (V) Vegetarian

*Excludes beverages, tax and gratuity.*

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.