

DINNER

SHARE

White Cheddar Pimiento Cheese 10
Brioche Toast Points, Truffled Mushrooms

Fire Roasted Shishito Peppers* 6
Green Herb Aioli, Red Salt

Jumbo Lump Crab Dip 14
Lemon, Arugula, Reggiano, Crusty Baguette

Cured Meats & Domestic Cheese Board 14
Fruit, Grain Mustard, Honeycomb, Lavosh

Spring Pea & Avocado Guacamole 10
White Endive Spears, House Made Lavash

Add Jumbo Lump Crab 4

Grilled Lamb Meatball Lollipops 12
Smooth Almond Hummus, Tomato Garlic Chutney

Tempura Green Beans & Onion Rings 10
Asian Inspired Dipping Sauces

Black Truffle & Smoked Trout Deviled Eggs* 11
Smoked Paprika, Frisee, Pecorino Tartufo

Ahi Tuna Pica 14
*Flaked Coconut, Scotch Bonnet Chili,
Toasted Almonds, Wonton Chips*

Chicken Liver Toasts 10
Fried Sage, Sweet Pickled Onions, Crisp Prosciutto

Salt & Pepper Calamari 11
Corn Wheels, Sweet Peppers, Buffalo Butter

Parmesan & Tomato Steamed Black Mussels 12
Cipollini Onions, Parsley, Serranos, Garlic Bread

Carolina BBQ Pulled Pork Tacos 14
Mixed Melon Slaw, Point Reyes Blue Cheese

FLATS

Simple 5
Sea Salt, Herbs, Parmigiano Reggiano, EVOO

Classic 14
Dallas Mozzarella, Pepperoni, Local Basil

Mushroom 13
*Denison Shiitakes, Texas Goat Cheese, Fontina,
Truffle Oil*

Sausage 14
*Jimmy's Sweet and Spicy Italian Sausage,
Dallas Mozzarella, Local Basil*

Beef Tenderloin 14
*Brazos Texas Bleu Cheese, Roasted Poblano Peppers,
Grape Tomato, Oregano*

SOUP & SALADS

Spring Bulb Onion Bisque 12
Sweet Pickled Serranos, Croutons, Poached Rock Shrimp

Romaine Hearts 8
Caesar Dressing, Parmesan, Croutons

Arugula & Hearts of Palm Salad 12
*Toasted Pine Nuts, Buttered Brioche,
Black Truffle Shavings, Shaved Parmesan*

Bleu Cheese, Bacon & Tomato Salad 11
*Chopped Iceberg & Bibb Lettuces, Cured Tomatoes,
Boiled Egg, White Anchovies, Balsamic Caramelized
Onions*

Clean Green Salad* 10
*Butter Lettuce, Chickory, Frisee, White Balsamic,
Aged Cheddar, Shaved Onion, Green Apple*

Cobb Martini Salad 13
*Shredded Romaine, Egg, Blue Cheese, Grapes,
Chicken, Bacon, Cucumbers, Balsamic Vinaigrette*

Peanut Chicken Salad 13
*Shredded Cabbage, Carrots, Mango, Orange, Peanut,
Cucumber, Basil, Mint, Wonton Shell*

SEAFOOD

Cornmeal Crusted Gulf Coast Flounder 28
*Warm Asparagus, Spinach & Bacon Salad,
Basil-Currant Buerre Blanc*

Oven Roasted Atlantic Salmon 28
*Avocado-Crab Buerre Blanc, Fried Brussel Sprouts,
Sweet Potato Puree*

Jumbo Diver Sea Scallops 26
Sweet Corn, Bacon, Poached Egg, Pearl Couscous



DISH

MAY 16, 2012

THIS WEEK'S SPECIALTIES

Salad of Little Gems Lettuce 11
*Lemon Vinaigrette, Shaved Summer Squashes, Mandarin
Orange, Cashews, Feta Cheese*

Rock Shrimp Stuffed Maryland Soft Shell Crab 10 / 18
Lightly Fried, Old Bay, Drawn Butter

Bacon Wrapped Jumbo Panama Shrimp 27
Cherry Mustard, Orzo Pasta, Crisp Dandelion Greens

Pecan Crusted Mountain Trout 26
*Texas Peach-Habanero Salsa, Butter Poached Marble
Potatoes, Fried Okra*

Garlic-Citrus Grilled Skirt Steak 24
Tortilla Espanola, Heirloom Tomatoes, Chimichurri Sauce

Long Island Duck a la Matone 26
Bourbon Glazed Corn, Green Apple Yogurt Sauce

DISH PRIX FIXE 35 / WINE PAIRING 20

*Chef's Whim...Changes Nightly
A Selection of Three Courses - Starter, Entree, Dessert*

GRILLED MEATS

Peppercorn Crusted 8oz. Filet 36
*Kennebec Potatoes, Marinated Heirloom Cherry
Tomatoes, Bleu Cheese Soubise, Balsamic Gastrique*

18oz Ribeye alla Fiorentina 38
*Grilled & Sliced, Cheese Crusted Whipped Potatoes,
Horseradish Cream*

14oz New York Strip 34
*Smashed Red Potatoes, Shaved Brussel Sprouts, Smoked
Bacon Bernaise*

SIGNATURE DISHES

Bourbon Marinated Pork Chop* 24
*Apples, Bacon, Pearl Onions, Arugula,
Buttery Mashed Potatoes*

Fran's Texas Free Range Roasted Chicken* 22
French Beans, Thyme, Lemon, Honey, Olives

BBQ Braised Short Ribs 24
Buttery Mashed Potatoes, Fried Onions

Mushroom Bolognese 21
House Made Pasta Rags, Sherried Garlic, Grana Padano

SIDES 8

Jalapeno Skillet Mac with Fried Onion Crust

Truffled Kennebec Fries*

French Green Beans with Toasted Almonds*

Balsamic Roasted Mushrooms with Celery Leaves*

Smooth Whipped Potatoes*

Garlic Grilled Broccolini*

Brown Butter Asparagus*

Crusty Garlic & Parsley Bread

Executive Chef | Doug Brown
Chef de Cuisine | Garreth Dickey

*Gluten-Free Items | Please Notify us of Any Food Allergies
20% Service Charge Six (6) or More | Split Charge \$2-\$3
Max. Five (5) Credit Cards per Group/Table | Special Events 214.522.DISH (3474)

WINE

BUBBLES

Argyle Brut Willamette Valley OR 07	11 53
Bollinger Brut Champagne NV	110
Iron Horse Brut Rosé Green Valley 05	100
Moët Impérial Chp. NV Qtr-btl Brut Rosé	18 23
Ruffino Prosecco DOC NV	7 38
Taittinger Cuvée Prestige Brut Champagne NV	70
Veuve Clicquot Brut Rosé Champagne NV	100 125

BLANCS

Darcie Kent Sauvignon Monterey 10	11 40
Hall Sauvignon Napa 10	33
Mantanzas Creek Sauvignon Sonoma C. 10	41
McPherson Cellars Reserve Rousanne TX 10	13 49
Michael David Sauvignon Lodi 10	10 36
Tommasi La Rosse Pinot Grigio V-cella 10	11 40
Whitehaven Sauvignon Marlborough 11	32

CHARDONNAY AND BIG BODY WHITES

Côtes de Tablas Blanc Paso Robles 09	47
Deep Sea Central Coast 08	12 44
D. Bouchard P&F Beaune AC Blanc 08	64
Far Niente Napa 08	110
Groth Napa 09	62
Kistler Les Noisetiers Sonoma Coast 08	125
Laguna Russian River 09	70
La Roquette Châteauneuf-du-Pape Blanc 07	67
Louis Latour Meursault Blanc 08	86
Mer Soliel Unoaked Ceramic SLH 10	52
Oremus Furmint Dry Tokaji 07	66
San Guseppe Reserve Pinot Grigio Piave 10	46
Sokol Blosser Evolution #9 Oregon 15 th Ed.	12 44
Sonoma Cutrer Russian River Ranches 10	13 49
Truchard Carneros 09	60
The Whip White Wine Livermore Vly 10	40
Wrath Ex-Anima Monterey 10	48

PINOT NOIR AND LIGHT-MINDED

Aquinas Napa Valley 09	11 40
Belle Glos Clark & Telephone SMV SBC 10	90
Boulder Bank Marlborough 09	38
Chandon Pinot Meunier Carneros 09	45
Emeritus Russian River Valley 09	77
Emotion De Terroirs Meursault 09	47
ForeFront Select Central Coast Vyds CA 10	12 44
La Crema Monterey County 10	45
Matetic Equilibrio "EQ" San Antonio Chili 07	80

CAB, MERLOT AND FRIENDS

B-Side Cabernet Napa Valley 10	43
Benziger Cabernet Sonoma County 07	12 46
Concha Y Toro Don Melchor P-Alto Chili 07	155
Château Gruaud-Larose St-Julien Bordeaux-C 07	150
Decoy by Duckhorn Red Wine Napa Valley 09	50
Dry Creek Endeavor Cabernet Alex Valley 05	110
Eolo by Trivento Malbec Luján De Cuyo M. 08	155
Ferrari Cabernet Alexander Valley 09	45
Franciscan Magnificat Meritage Napa 07	80
Hall Merlot Napa 07	60
Hogue Cellars Rsv Cabernet Wahluke S. WA 07	40
Honig Cabernet Napa Valley 09	70
Palmaz Cedar Knoll Vineyard Co. 07	89
Palmaz Vineyards Estate Cabernet Napa 07	195
Palmaz Vineyards Estate Cabernet Napa 01	225
Sette Ponti Crognolo Tuscany 09	65
Trivento Golden Rsv Malbec Luján D.C. M. 09	12 46
Trefethen Cabernet Napa 08	75

SPICY AND FUNKY MINDED

Antinori Big Bumblebee Rosé Bolgheri 10	44
Bertani Amarone Valpolicella 03	185
Biserno Insoglio Tuscany 09	59
Cline Ancient Carignane Contra Consta 10	10 40
Cosme Palacios y H. Rsv Tempranillo Rioja 04	44
Chocolate Block Syrah-Blend WC SA 08	80
Fleur du Cap Pinotage SA	40
Inkblot Cab Franc Lodi 09	90
Paraduxx Z-blend by Duckhorn Napa Valley 09	90
Penfolds Kalimna Bin-28 Shiraz SA 08	53
Pierre Amadieu Côtes du Rhône 10	36
Renwood Grandpère Zin Shenandoah V CA 08	80
Ruffino Santedame Chianti Classico 07	14 50
Sartori Amarone Valpolicella 08	80
Sella Mosca Cannonau Riserva Sardinia 07	35
Stags' Leap Petite Sirah Napa 08	55



COCKTAILS

UP TO NO GOOD

The Pear Tree 10

Grey Goose La Poire Vodka combined with St. Germain Elderflower Liqueur, fresh lime juice, and angostura bitters topped with a sprinkle of cinnamon.

Cilantro Cucumber Martini 10

A refreshing herbal concoction of Hendrick's Gin, fresh cucumber, cilantro, lemon, lime, and a splash of soda shaken and served up. Try it with Effen Cucumber Vodka as well.

MAN-hattan 10

The classic neighborhood favorite — Maker's Mark, Sweet Vermouth, and orange bitters served up or on the rocks with an orange twist. **Try it with the new Maker's 46 for \$2 more.**

Blood Orange Sidecar 10

Try this classic our way. Hennessy VS, Solerno Blood Orange Liqueur, and fresh lemon juice with a sugar rim and a floating orange wedge.

White Cosmo 10

This Cosmopolitan makes use of Grey Goose Le Citron, fresh lime, and white cranberry juice.

Hibiscus Julep 10

Bulleit Rye Bourbon, fresh mint, lemon and a splash of hibiscus juice.

Kiss and Tell Fizz 10

Champagne cocktail, anyone? Our original delightful combination of X-Rated Fusion Liqueur, Amaretto, and cranberry, with an added splash of bubbly.

ROCKS IT TO ME

Strawberry Basil Margarita 10

Jose Cuervo Silver, Triple Sec, fresh strawberries, fresh basil, and fresh lime.

Effen Good Cherry Lemonade 10

Effen Cherry Vodka with fresh squeezed lemon and lime juices topped with a splash of soda. Made to order "tart" or "sweet" upon request.

Gin and Ginger 10

A zesty combination of Bombay Sapphire, Domaine de Canton Ginger Liqueur, sage leaves, and fresh lime juice served on the rocks.

4 Seasons of Spring 10

Fresh cucumber, fresh rosemary, lemon, currant jam, Prarie Organic Vodka & Fernet-Branca Liqueur

Skinny Texas 'Rita 10

Partida Blanco Tequila, Cointreau, fresh juices of lemon, lime, and orange with agave nectar. For a Spicy Skinny Rita, try it with Tanteo Jalapeño Tequila & a smoked sea salt rim.

Dish Mai-Tai 10

Bacardi, Captain Morgan, Cointreau, Di Saronno Amaretto, fresh lime, and pineapple juice. Topped with a Luxardo Maraschino, and Cruzan Blackstrap Rum floater.

The Antioxidizer 10

Get Refreshed with Stoli Blueberi, POM Pomegranate Juice, a squeeze of lemon & fresh blueberries.

DISH features only the freshest ingredients and premium liquor brands in making your cocktail experience truly unique.

Drink responsibly... Should you find yourself needing assistance home, we will be happy to hail a cab to ensure a safe evening.