



# PRIVATE DINING



- Private Dining and Event Hosting for events ranging from 10 to 175 guests
- 5 Unique Private Dining Spaces, perfect for Corporate Lunches, Dinners and Events
- Audio/Visual, Floral and Entertainment Available
- Full Restaurant Buyout Available
- No Room Fees or Deposits Required
- Custom Prix Fixe Menus crafted by Award-Winning Chefs
- Custom Bar Packages, perfect for large group hosting
- Custom Wine Pairings and Consultation Available with in-house Sommelier
- Hand-Crafted Cocktails from Award-Winning Mixologists
- Whiskey and Bourbon Flights Available
- Dedicated Banquet Staff and Event Coordinator

"DRG Concepts' Downtown Dallas restaurant locations (Dallas Chop House) have become our go-to choices for our Executive Briefing Center visitors and top leadership attendees. Our Center has had nothing but pleasant experiences, and received positive reviews from our visitors and Company's top leadership after visiting all restaurants. We are most appreciative of Megan's ability to consistently execute well-crafted fine and casual dining experiences, and we look forward to continuing on in our Partnership!"

-Christina, Executive Briefing Center

"Dallas Chop house is a wonderful place to accommodate a large group for a luncheon. The staff is stellar and so is the food! They created a special menu for our event that many people took home as a souvenir. Our luncheon honors the best of our associates each year and The Chop House made sure to make them feel like stars! The food is creative and beautifully displayed, but most important it is delicious!"

- Christine Bowling, Neiman Marcus Group



TEXAN

**NATALIE BAILIFF**  
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# OUR FOOD



# PASSED HORS D'OEUVRES

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## **SHRIMP COCKTAIL SHOOTER**

Chili Salt Rim, Cocktail Sauce, Celery

## **TUNA TARTARE**

Savory Cone, Toasted Sesame, Chives, Chili Aioli

## **DEVILED EGGS**

Bread & Butter Pickle Relish, Crispy Quinoa

## **\* POMMES DOUPHINE**

Spicy Aioli

## **ANGUS BEEF SLIDERS**

Smoked Cheddar, Roasted Tomato Aioli, Brioche

## **BEEF TARTARE**

Yukon Gold Potato Chip

## **PEANUT CHICKEN**

Cucumber Disc

## **\* TOMATO CEVICHE**

Jalapeño, Cucumber and Lime

## **\* CHEF-PREPARED ARTISAN CHEESE PLATTER**

Feeds 8, Assortment Of Local & Imported Cheeses

FINELY  
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Priced per Piece, 2-3 pieces per person recommended

\* Vegetarian Option

# THE HOLSTEIN Lunch Menu



## FIRST COURSE

(All options to be presented on custom menu)

### NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

### CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

### DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

## SECOND COURSE

(Select two options, to be presented on custom menu)

### DCH BURGER

Sassy Sauce, Cheddar Cheese, Bacon, Green Leaf Lettuce, Tomato, Red Onion

### STEAK DIP SANDWICH

Shaved Prime Rib, Caramelized Onions, Horseradish-Crème Fraîche, Swiss Cheese, Au Jus

### SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

### ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

## THIRD COURSE

(Select two options, to be presented on custom menu)

### LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

### CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

### HENRY'S HOMEMADE ICE CREAM

Seasonal Flavor



\*Menu available during Lunch Services only.

\*Vegetarian Option Upon Request to be printed on all custom menus

\*Bread Service included in Per Person Price

\*Drip Coffee, Sodas and Iced Tea included in Per Person Price.

# THE ANGUS



## FIRST COURSE

(Select one item to be presented on custom menu)

### NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

### CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

### DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

## SECOND COURSE

(Select two options to be presented on custom menu)

### 6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

### SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

### ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

### SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

## THIRD COURSE

(Select two options to be presented on custom menu)

### LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

### CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

### HENRY'S HOMEMADE ICE CREAM

Seasonal Flavor

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\*Vegetarian Option Upon Request to be printed on all custom menus

\*Bread Service included in Per Person Price

\*Drip Coffee, Sodas and Iced Tea included in Per Person Price.

# THE LONGHORN



## FIRST COURSE

(Choose two options to be presented on custom menu)

### NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

### CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

### DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

## SECOND COURSE

(Select one beef entrée and two additional entrées to be presented on custom menu)

### 6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

### 14 OZ. DRY-AGED ANGUS RIBEYE

Marble Potatoes, Onion Straws, Blue Cheese Demi Glacé

### SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

### ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

### SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

## THIRD COURSE

(Select two options to be presented on custom menu)

### LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

### CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

### HENRY'S HOMEMADE ICE CREAM

Seasonal Flavor

FINELY  
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\*Vegetarian Option Upon Request to be printed on all custom menus

\*Bread Service included in Per Person Price

\*Drip Coffee, Sodas and Iced Tea included in Per Person Price.

# THE HOSS



## FIRST COURSE

(Select two options to be presented on custom menu)

### NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

### CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

### DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

### HEIRLOOM BEETS

roasted baby beets, shaved candy striped beets, goat cheese mousse, frisee, watercress

## SECOND COURSE

(Select one beef entrée and two additional entrées to be presented on custom menu)

### 6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

### 14 OZ. DRY-AGED ANGUS RIBEYE

Marble Potatoes, Onion Straws, Blue Cheese Demi Glacé

### SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

### ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

### SURF+TURF

6oz Filet, Port Demi Glace, Butter Poached Lobster Tail, Vanilla Parsnip

### SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

## THIRD COURSE

(Select two options to be presented on custom menu)

### LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

### CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

### HENRY'S HOMEMADE ICE CREAM

Seasonal Flavor

### SEASONAL FRUIT CRUMBLE

Baked with an Organic Oatmeal Streusel



\*Vegetarian Option Upon Request to be printed on all custom menus

\*Bread Service included in Per Person Price

\*Drip Coffee, Sodas and Iced Tea included in Per Person Price.



# CC GUARANTEE FORM



The credit card specified below is to be held as a guarantee for the party scheduled at Dallas Chop House. If payment is not made at the conclusion of your event, the credit card below will be charged for the entire balance.

- To be used to hold room
- To be used at conclusion of event
- Please fax receipt and charge slip to
- Give receipt and charge slip to host at conclusion of event

Credit Card Type:      Visa      MC      Amex      Discover

Credit Card# \_\_\_\_\_  
Expiration Date: \_\_\_\_\_  
Name as it Appears on the Card: \_\_\_\_\_  
Authorized Signature: \_\_\_\_\_

All food and beverage charges are subject to 22% service charge and 8.25% sales tax

The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room.

A final count of guests is required no later than 48 hours before your event. Billing will be for the final guest count provided or the number of actual attendance, whichever is greater.

The total balance is due upon conclusion of event.  
I have read and understand the above policies.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



# ALCOHOL PACKAGES

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## BAR PACKAGES

### PLATINUM PACKAGE | PER PERSON

Premium, Standard & House Spirits  
Red/White wine selections at or below \$40 per bottle  
Standard Beer Selection

### GOLD BAR PACKAGE | PER PERSON

Standard & House Spirits  
Red/White wine selections at or below \$40 per bottle  
Standard Beer Selection

### SILVER PACKAGE | PER PERSON

House Spirits  
Red/White wine selections at or below \$40 per bottle  
Standard Beer Selection

## BEER + WINE PACKAGES

### PLATINUM BEER + WINE PACKAGE | PER PERSON

Red/White wine selections at or below \$45 per bottle  
Standard Domestic and Imported Beer Selection

### GOLD BEER + WINE PACKAGE | PER PERSON

Red/White wine selections at or below \$40 per bottle  
Standard Domestic and Imported Beer Selection

### SILVER BEER AND WINE PACKAGE | PER PERSON

House Red/White Wine  
Standard Domestic Beer Selection



# DALLAS CHOP HOUSE PRIVATE ROOMS



**THE PORTRAIT ROOM**  
65 Seated  
Semi - Private  
Main Banquet Space



**STEAK LIBRARY**  
20 People Seated  
Completely Private  
Audio Visual Provided  
Window Overlooking Main Street



**CHOP HOUSE PATIO**  
40 seated / 150 People Reception - Style  
Indoor / Outdoor Bar  
Semi Private / Completely Private  
Patio Access Door to St. Paul



**WINE ROOM**  
34 People Seated, 60 People Reception - Style  
Completely Private  
Audio Visual Provided  
Glass Wall Overlooking Main Dining Room



**MAIN STREET LOUNGE**  
21 people seated / 35 Reception - Style  
Audio Visual Provided  
Semi - Private  
Glass Wall Overlooking Main Street  
Patio Access Door