

STARTERS & LITE FARE

Margherita Flatbread tomatoes | fresh mozzarella | basil aioli | balsamic glaze 13

Artichoke & Spinach Fondue warm tortilla chips 12

Charcuterie & Cheese smoked andouille | prosciutto | guinness cheddar | cafetero cheese | texas pecans | honeycomb 14

Salt + Pepper Chicken Wings choice of: buffalo sauce | bbq sauce | sweet chili sauce | blue cheese 10

House-Made Soup Of The Day 6

Vegetable Chopped cucumber | bell pepper | carrot | tomatoes | red onion | feta | kalamata | chickpeas | white balsamic dressing 12

add salmon 7 | chicken 5 | shrimp 7

Well Dressed Caesar romaine | parmesan | croutons | caesar dressing 12

add \$2 each pickled red onion | bacon | capers | white anchovies | extra parmesan

add salmon 7 | chicken 5 | shrimp 7

SIGNATURE SELECTIONS

Hand-Made Meatball & Spaghetti tomato-basil garlic sauce | parmesan | herbed ricotta 26

Cedar Plank Salmon orange zest carrot purée | roasted rainbow cauliflower | ginger teriyaki-glazed 28

Chef's Inspirations our daily offering inspired by regionally farmed or seasonally harvested products, priced daily MP

FROM THE GRILL

all of our steaks are sourced from texas ranches, and are certified angus beef
steaks are served with wild mushroom demi-glace, your choice of a side dish from the sides menu

Center-Cut Filet Mignon 8oz 49

Bone-In Ribeye 16oz 47

Cowboy Strip 12oz 39

EAT WELL MENU

Steelhead Trout *gf* roasted potato | baby carrots | edamame | grainy mustard sauce 29

Superfood Salad *gf* baby kale | grilled pineapple | grape tomato | cucumber | radish | lilikoi ginger vinaigrette 13

Pomegranate Chicken *gf* seared chicken breast | wild rice | acorn squash | roasted beets | grilled corn 26

Mesquite-Grilled Mahi Mahi carrot purée | marbled potatoes | capers | white wine butter 30

Bison Flatbread *gf* bison ragout | portobello mushroom | applewood smoked cheddar | watermelon radish 14

Kale & Blueberry Chèvre Salad *gf* goat cheese crumble | blueberries | grape tomatoes | coconut-lemon dressing 13

SIDES 5

Potato au Gratin

Roasted Rainbow Cauliflower

Asparagus

Roasted Brussels Sprouts

Truffle Fries

Sweet Potato Fries

House Salad

LOCALLY SOURCED

WE PROUDLY SERVE PRODUCTS SOURCED FROM
TEXAS ARTISANS, FARMERS & RANCHERS

MOZZARELLA COMPANY - Dallas, Texas

N.Y. BAGEL & BAKERY - Plano, Texas

J.B.G. FARM - Austin, Texas

FINALE

Chocolate Cake *gf* chocolate genoise | rich velvety chocolate mousse | gold dust 9

Ice Cream Selection choice of: vanilla | chocolate | dulce de leche 6

Vanilla Bean Crème Brûlée texas-grown wild berries 9

Caramel Sea Salt Cheesecake 9

gf Gluten Free Offerings

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

THE WESTIN
DALLAS
PARK CENTRAL

12720 Merit Dr,
Dallas, TX 75251
972.385.3000

WINE LIST

WHITES

	6 oz.	9 oz.	bottle
Magnolia Grove Chardonnay	8	11	33
Chateau Ste. Michelle Indian Wells Chardonnay	10	14	38
Kendall-Jackson Vintner's Reserve Chardonnay	10	14	38
Silver Palm Chardonnay	11	15	41
Ferrari-Carano Fume Blanc	9	13	37
Echo Bay Sauvignon Blanc	10	14	40
Kim Crawford Sauvignon Blanc	12	16	46
Placido Pinot Grigio	8	11	32
Stellina di Notte Pinot Grigio	10	14	38
Bollini Pinot Grigio	11	15	41
Mulderbosch Chenin Blanc	10	14	38
Anew Riesling	10	14	38
Eroica Riesling	13	18	53
14 Hands Hot to Trot Meritage	11	15	42
Pedernales Cellars Viognier	10	14	39
Mia Moscato	10	14	39

BLUSH

Beringer White Zinfandel	9	13	30
Banfi Cantine Rosé	10	14	39
Minuty Rosé	12	16	46

REDS

DeLoach Pinot Noir	10	14	39
Erath Pinot Noir	10	14	39
Napa Cellars Pinot Noir	13	18	51
MacMurray Estate Pinot Noir	13	18	53
Joel Gott Pinot Noir	14	20	56
Folie a Deux Pinot Noir	14	20	60
Beringer Founders' Estate Merlot	10	14	40
Wild Horse Merlot	10	14	40
Murphy-Goode Merlot	11	15	41
Rutherford Hill Merlot	14	20	63
Magnolia Grove Cabernet Sauvignon	9	13	37
Chateau St. Jean Cabernet Sauvignon	10	14	39
Louis Martini Cabernet Sauvignon	13	18	53
Texas Hills Kick Butt Cabernet Sauvignon	14	20	57
Napa Cellars Cabernet Sauvignon	15	21	68
Texas Hills Cabernet Franc	14	19	53
Texas Hills Tempranillo Toro de Tejas	12	16	45
Alamos Red Blend	10	14	38
Lock and Key Meritage	10	14	38
Banfi Chianti Classico	10	14	39
Alamos Malbec	10	14	38
Don Miguel Gascon Colossal	11	15	42
Seghesio Sonoma Zinfandel	13	18	55
Pedernales Cellars Grenache Blend	14	20	56
Markham Cellar 1879 Meritage	15	21	63

BUBBLES

J. Rogét Brut	9	31
Ruffino Prosecco	10	39
Domaine Chandon Brut	13	52
Mumm Napa Brut Prestige	54	
Piper-Heidsieck Brut Cuvée	88	
Moët & Chandon Nectar Imperial	108	
Veuve Clicquot La Grande Dame	223	

BEER

DOMESTIC

Blue Moon	5
Budweiser	5
Bud Light	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
Angry Orchard Hard Cider	5
St. Pauli Girl (Non-Alcoholic)	6
Shiner Bock	6
Sierra Nevada Pale Ale	6
Rebel IPA	6
Samuel Adams Boston Lager	6

IMPORTED

Corona Extra	6
Corona Light	6
Heineken	6
Heineken Light	6
Stella Artois	6
Amstel Light	6
Dos Equis Lager	6
Dos Equis Amber	6
Bohemia Clásica	6
Guinness	6

CRAFT

Four Corners El Super Bee Saison	7
Lakewood Hop Trapp IPA	7
Lakewood All Call Kolsch	7
Deep Ellum Dallas Blonde	7
Revolver Blood and Honey	7
Lakewood "The Temptress" Milk Stout	7

BEER ON TAP

We pride ourselves on our 8 beer taps, all of which are from here in the Lone Star state. We are constantly looking for, sampling and rotating them out to give each of our guests an opportunity to try something new from the great state of Texas. Please ask your server which offerings we currently have available and they will be able to explain each of them to you.

REFRESHMENTS

Acqua Panna, 1 liter	6
San Pellegrino Sparkling, 1 liter	6
Perrier Sparkling Mineral Water, 330 mL	4
Prickly Pear Iced Tea	4
Ginger-Basil-Grapefruit Spritz	5
Rosemary-Ginger Lemonade	5
Raspberry Arnold Palmer	4
Tazo Hot Tea Service	3
Cappuccino	5
Latte	5
Espresso	4
Starbucks Coffee	3
Red Bull, Various Flavors	6