

THE LANDMARK

R E S T A U R A N T

Starters

Ginger Butternut Squash Bisque Toasted Pepitas / Cinnamon Crème Fraîche	8
Soup du Jour Daily Offering	7
Melrose Salad Red Oak / Green Leaf / Cranberries / Peppered Goat Cheese Candied Pecans / Champagne Vinaigrette	10
Caesar Salad Romaine Hearts / Black Pepper Pecorino Crisp	10
Kale & Endive Salad Fresh Bosc Pears / Red Grapes / Crumbled Danish Bleu Toasted Pepitas / Red Onion / Yogurt Poppy Seed Vinaigrette	11
Shaved Winter Beet Salad Rocket Lettuce / Candied Pecans / Shaved Beets Goat Cheese Brulée / Winter Apple Vinaigrette	9
Crisp Baby Iceberg Salad Pickled Bermuda Onions / Chopped Bacon / Heirloom Tomatoes / Bourbon Bleu Cheese Dressing	12
Shareable	
Blackened Beef Carpaccio Fresh Capers / Mustard Horseradish Aioli / Arugula Salad Pickled Red Onions	16
Pan Seared Scallops Candied Butternut Squash Purée / Walnut Cream Reduction Pancetta Crisp	17
Mushroom Crêpes Garlic Roasted Forest Mushrooms / Scallion Crêpes Shitake Cream	10
Lobster Mac & Cheese Truffle Cream / Maine Lobster / Orecchietti / Buttery Bread Crumbs / English Peas	19
Maryland Style Crab Cakes Crisp Arugula Salad / Grilled Lemon Jam / Crème Fraîche	20



WARWICK

MELROSE - DALLAS

THE LANDMARK

R E S T A U R A N T

Entrées

Barbeque Short Ribs	32
Roasted Poblano Polenta / Hickory BBQ Sauce / Tobacco Onions / Crispy Radicchio / Red Cabbage Slaw	
Pasta Bolognese	22
Rigatoni Rigate / Braised Angus Beef / San Marzano Tomatoes Pecorino Romano	
Brick-Pressed Airline Chicken Breast	25
Grilled Heirloom Carrots / Saffron Risotto / Crispy Winter Beets	
Braised Blue Foot Chicken	26
Cremini Mushrooms / White Asparagus / Bourbon Pan Jus Jalapeño Cheddar Grits	
Grilled Atlantic Salmon	26
Fresh Meyer Lemons / Fresh Capers / Hickory Smoked Sea Salt Warm Haricot Vert Salad / Cranberry Windsordale	
Pan Seared Duck Breast	27
Roasted Winter Apples / Pancetta Brussels Sprouts Sweet Pan Jus	
Potato Encrusted Sea Bass	35
Lobster Cream Sauce / Herb-Smashed Potatoes Winter Vegetables	
14oz. Angus Ribeye	36
Maître d'Hôtel Butter / Bleu Cheese Au Gratin Potatoes Roasted Shallots & Broccolini	
Double Cut Pork Chop	30
Bacon Bleu Creamed Corn / Maple Brandy Apricots Warm Vegetable Salad	
Peppercrusted Beef Tenderloin	38
8oz. Angus Beef Tenderloin / Oyster Mushroom Risotto Charred Shallots / Petite Asparagus / Merlot Demi Glacé	
For the Table	
Asiago Asparagus with Fresh Lemon	9
Bordeaux Braised Forest Mushrooms	5
Butter Poached Seasonal Vegetables	5
Grilled Asparagus	5
Spinach, Aglio e Olio	4
Crispy New Potatoes	6

