

THE LANDMARK

RESTAURANT

Starters

Chicken Tortilla Soup 9
Guajillo and Ancho Jus / Baby Squash / Shredded Achiote
Chicken / Tri-colored Tortilla Strips / Harvest Cheddar
Cheese / Sliced Avocado

Soup of The Day 7
Daily Offering

Melrose Salad 11
Red Oak / Green Leaf / Cranberries / Peppered Goat Chees
Candied Pecans / Champagne Vinaigrette

Caesar Salad 10
Romaine Hearts / Black Pepper Pecorino Crisp

Grilled Eggplant Roulade 12
Mache Greens / Grilled Asian Eggplant / Herbed Chèvre
Charred Grape Tomatoes / Lemon Oregano Vinaigrette

Frisee & Bacon Salad 12
Crisp Frisee Lettuce / Applewood Bacon Lardon / Walnuts
Sweet Roasted Apple Dressing

Crisp Baby Iceberg 12
Pickled Bermuda Onions / Chopped Bacon
Heirloom Tomatoes / Bourbon Bleu Cheese Dressing

Shareable

Pan Seared Scallops 19
Roasted Garlic and Beet Puree / Sweet Corn Succotash

Spicy Ahi Tuna Tostadas 17
Wonton Crisps / Spicy Ahi Tuna / Wasabi Aioli / Baby
Cilantro / Sesame Seeds

Chef's Board 22
Hand-shaved Charcuterie / International and Regional
Cheese / Fresh Berries

Maryland Style Crab Cakes 23
Crisp Arugula Salad / Grilled Lemon Jam / Crème Fraiche

Short Rib Tortellacci 16
Porcini Demi Glace / Chive Oil / Roasted Trumpet Mushrooms



THE LANDMARK

R E S T A U R A N T

Entrees

Truffled Lobster Mac and Cheese 24
Truffle Cream / Maine Lobster / Orecchiette / Mushrooms
English Peas / Buttery Bread Crumbs

Balsamic Roasted Pork Tenderloin 34
Buttered Carrots / Red Pepper & Pistachio Romesco Sauce

Pan Seared Skuna Bay Salmon 29
Red Quinoa Pilaf / Cranberry Winter Relish / Lemon Oil
Brussels Sprout Leaves

Brick Pressed Chicken Paella 25
Saffron Risotto / English Peas / Forest Mushrooms
Chorizo / Shrimp

Herb Crusted Halibut 38
Roasted Winter Vegetables / Lobster Bouillabaisse
Horseshoe Clams

Texas Redfish Veronique 32
Peppered Almonds / Haricot Verts / Parisienne root
vegetables / Grand Marnier & Red Grape Beurre Blanc

Steaks and Chops

Grilled to your Liking, with your Choice of One Side and Sauce

16 oz Black Angus Ribeye 45

8oz Prime Beef Tenderloin 41

6oz Petit Filet 33

14oz New York Strip Loin 42

Double Cut Pork Chop 36

Rack of Lamb 49

Selection of Sauce: Sauce Bordelaise / Brandied Green
Peppercorn / Mushroom Cream / Roasted Garlic & Herb Butter

For The Table

Grilled Asiago Asparagus with Fresh Lemon 8

Roasted Forest Mushrooms 5

Butter Poached Heirloom Carrots 6

Loaded Smashed Red Potatoes 6

Spinach Aglio E Olio 5

New Potatoes Lyonnaise 6

Garlic Whipped Potatoes 6

Wild Rice Pilaf 4



WARWICK

MELROSE - DALLAS