

Green Room

2715 Elm Street, Deep Ellum, TX 75226

Starters

Green Room "Dutch" Mussels

Steamed with Albarino, Serrano Ham, Roasted Garlic, Shallots and a White Wine Butter Sauce

\$14

Chef's Daily Soup Feature

Utilizing the Best of Local and Regional Ingredients

\$Market Price\$

Pan Seared Georges Bank Scallops

Pickled Radish and Sweet Red Onion, Two Potato Galette and a Bing Cherry Beurre Blanc

\$12.50

Grill Texas Quail

Scamorza and Fresh Herb Potato Gratin, Purple Hull Peas and Wild Oregon Mushrooms and a Fresh Thyme Quail Demi Glace

\$9.50

Angus Beef Steak Tartare

Finely Chopped and Mixed with All The Classical Ingredients and Served with Hard Boiled Quail Eggs and Grilled Pumpernickel Bread

\$12

Grilled Iceberg Lettuce & Avocado Salad

Fire Roasted Poblano Peppers, Caramelized Red Onion, Pear Tomatoes and a Creamy Cilantro Vinaigrette

\$8

Baby Frisée and Spinach Salad

English Pea, Julienne Pear, Roasted Cherry Tomato and an Applewood Smoked Bacon Vinaigrette

\$8

Mixed Field Greens & Fresh Herb Salad

Cucumber, Fuji Apples, Marinated Artichoke Hearts and a Raspberry-Balsamic Vinaigrette

\$8

Feed Me

The Green Room house special. A unique four-course menu created by the Chef specifically for your table. You may also have wines paired with each course.

Please inform your server of any food allergies.

\$47/\$68 with wine.

The Green Room accepts all major credit cards. An 18% gratuity will be included in the check for groups of six or more.



Entrees

Nova Scotia Halibut

Maine Lobster, Roasted Sweet Corn and Yukon Gold Potato Succotash, Buttered Sugar Snap Peas and a Meyer Lemon Beurre Blanc

\$31

Braised Lamb Shank

French Bean, Fava Bean and Roasted Fennel Sauté, Parsnip-Potato Purée and a Red Wine Lamb Reduction

\$22

Duo of Pan Roasted Skate Wing & Halibut Cheeks

Roasted Garlic Cous Cous, Slow Roasted Beefsteak Tomato and Wild Mushrooms with a Chardonnay Brown Butter Sauce

\$23

Grilled NY Strip

Sea Salt & Champagne Vinegar Potato Wedges, Texas "Caprese" Salad, Fresh Herb Demi Glace

\$29

Hickory Grilled Pork Tenderloin

Bright Lights Swiss Chard with Caramelized Shallots, Roasted Plums, Aged White Cheddar Potatoes and a Natural Pork Reduction

\$24

Regionally Pan Seared Salmon

Mixed Melon, Lychee and Mizuna Salad, Purple Rice and a Key Lime Butter Sauce

\$24

Farmers Market Petite Vegetable Risotto

Herb/Parmesan Risotto with Roasted Vegetables and Micro Greens

\$16

Grilled Free Range Chicken Breast

Citrus Quinoa, Sauté of Baby Squashes and a Pinot Noir Chicken Demi Glace

\$19



Dessert Menu

Grilled Texas Peaches

Texas Peaches Lightly Grilled and Served Warm with Dulce de Leche Ice Cream and Mixed Nut Struesel Topping

\$7.75

Root Beer Crème Brulée

Vanilla Bean & Root Beer Crème Brulée

\$7.00

Milk Chocolate & Mint Brownie

Served with a Strawberry and Basil Chutney and Port Reduction

\$8.00

Assorted Sorbets and Ice Creams

\$6.00

Seasonal Fresh Fruit with Citrus Cream

\$6.50