

# LUNCH DISH

PRESTON HOLLOW 2015  
DALLAS | TEXAS | USA

## starters

**CLASSIC DEVILED EGGS** | 8  
*applewood smoked bacon, pickled red onions*

**TEMPURA OKRA & GREEN BEANS** | 8  
*wasabi-yuzu aioli, 'x2' soy sauce*

**MEZZE PLATE** | 12  
*smooth almond hummus, smoky eggplant, red-pepper yogurt, fresh-baked pita*

**LAMB LOLLIPOPS** | 12  
*chivette, oil-cured tomatoes*

**SALT & PEPPER CALAMARI** | 10  
*corn wheels, sweet roasted peppers, buffalo butter*

**STEAMED PEI MUSSELS** | 12  
*saffron, chorizo, leeks, crusty bread*

**PRIMAVERA FLATBREAD** | 10  
*shaved zucchini, peeled grape-tomatoes, pesto*

**HAM & CHEESE FLATBREAD** | 12  
*aged-ham, brie, fig-balsamic reduction*

**NEO CLASSIC FLATBREAD** | 11  
*fresh mozzarella, pepperoni, italian sausage, tomato ragù, basil*

## side dishes

**CHARRED OKRA** | 7  
*rosemary butter*

**HOUSE-CUT KENNEBEC FRIES** | 7  
*lemon-pepper, rosemary, parsley*

**RATATOUILLE GRATIN** | 7  
*eggplant, zucchini, tomato ragù, parmesan*

**GREEN VEG PLATTER** | 7  
*grilled broccoli, garlic spinach, sautéed brussel sprouts*

**JALAPEÑO MAC & CHEESE** | 7  
*fried onion crust*

## entrées

**BBQ-BRAISED SHORT RIBS** | 19  
*mashed potatoes, fried onion-strings*

**BUTCHER'S CUT STEAK FRITES** | 19  
*prime hangar steak, housemade steak sauce, house-cut kennebec fries*

**GRILLED BEEF TENDERLOIN** | 26  
*caramelized cipollini, roasted mushrooms, green peppercorn sauce*

**LEMON ROASTED CHICKEN** | 19  
*thumbelina carrots, jalapeño mac, natural sauce*

**GRILLED CAULIFLOWER STEAK** | 17  
*cipollini onions, baby kale, calabrese pepper, black radish, golden raisin brown butter*

**JUMBO DIVER SEA SCALLOPS** | 22  
*sweet corn, bacon, poached egg, pearl couscous*

**DAY BOAT CAUGHT FISH & CHIPS** | 17  
*house-cut kennebec fries, sweet pickle tartar sauce, deep ellum beer vinegar*

**ROASTED ATLANTIC SALMON** | 18  
*sweet potato purée, avocado lump-crab relish, jalapeño beurre blanc*

**MARKET SPECIAL** | MP  
*the best we can get our hands on*

## soups & salads

**MARKET SOUP DU JOUR** | 8  
*crusty french bread*

**CLEAN GREENS SALAD** | 9  
*butter lettuce, endive, balsamic, cheddar, onion, apple*

**LITTLE GEMS WEDGE** | 10  
*grape tomatoes, avocado, egg, bacon, blue cheese dressing*

**CHIMICHURRI-MARINATED STEAK SALAD** | 12  
*spinach, marble potatoes, orange suprêmes, chopped avocado, horseradish ranch*

**OIL-POACHED TUNA SALAD** | 14  
*savory tuna-salad over arugula, frisée, radish, baby tomato, champagne vinaigrette, rye crouton*

**ASIAN PULLED-CHICKEN SALAD** | 13  
*nappa cabbage, red pepper, red onion, carrot, spicy peanut vinaigrette, crisp wonton*

## sandwiches

*all sandwiches include fries or field salad*

**DISH BURGER** | 14  
*applewood bacon, cheddar, arugula, tomato, mayo, toasted bun*

**DISH CLUB** | 12  
*ham, turkey, bacon, toasted honey-mustard, lettuce, tomato, provolone, cheddar, brioche*

**STACKED REUBEN** | 14  
*sauerkraut, spicy mustard, russian dressing, toasted marbled rye*

**CHICKEN & MUSHROOM GRINDER** | 12  
*chicken-mushroom meatballs, grilled onions, pesto, sprouts, grated parmesan, garlic-butter hoagie*

**VEGGIE BURGER** | 11  
*fried green tomatoes, ribbons of pickled zucchini, frisée, whole wheat bun*

EXECUTIVE CHEF ANDREW BELL

PARTIES OF 6 OR MORE - 20% service charge — GIFT CARDS - available for purchase from your server or on our website  
PRIVATE DINING OR CORPORATE EVENTS - contact Sales & Marketing Manager Jennifer Short at [jshort@dish-dallas.com](mailto:jshort@dish-dallas.com) or 214-522-3474

Please inform your server of any dietary/allergy concerns & restrictions Consuming raw or undercooked meats and seafood increases your risk of food borne illnesses.

# DINNER DISH

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## starters

- CLASSIC DEVILED EGGS** | 8  
*applewood smoked bacon, pickled red onions*
- TEMPURA OKRA & GREEN BEANS** | 10  
*wasabi-yuzu aioli, 'x2' soy sauce*
- MEZZE PLATE** | 14  
*smooth almond hummus, smoky eggplant, red-pepper yogurt, fresh-baked pita*
- LAMB LOLLIPOPS** | 16  
*chivette, oil-cured tomatoes*
- SALT & PEPPER CALAMARI** | 14  
*corn wheels, sweet roasted peppers, buffalo butter*
- STEAMED PEI MUSSELS** | 14  
*saffron, chorizo, leeks, crusty bread*
- PRIMAVERA FLATBREAD** | 11  
*shaved zucchini, peeled grape-tomatoes, pesto*
- HAM & CHEESE FLATBREAD** | 13  
*aged-ham, brie, fig-balsamic reduction*
- NEO CLASSIC FLATBREAD** | 12  
*fresh mozzarella, pepperoni, italian sausage, tomato ragù, basil*

## side dishes

- CHARRED OKRA** | 7  
*rosemary butter*
- SEASONED KENNEBEC FRIES** | 7  
*lemon-pepper, rosemary, parsley*
- RATATOUILLE GRATIN** | 7  
*eggplant, zucchini, tomato ragù, parmesan*
- GREEN VEGETABLES** | 7  
*grilled broccoli, garlic spinach, sautéed brussel sprouts*
- JALAPEÑO MAC & CHEESE** | 7  
*fried onion crust*

## entrées

- BOURBON-MARINATED PORK CHOP** | 24  
*apple, bacon and onion ragù, arugula, mashed potatoes*
- BBQ-BRAISED SHORT RIBS** | 25  
*mashed potatoes, fried onion-strings*
- BUTCHER'S CUT STEAK FRITES** | 24  
*prime hangar steak, housemade steak sauce, house-cut kennebec fries*
- GRILLED 8OZ BEEF TENDERLOIN** | 44  
*caramelized cipollini, roasted mushrooms, green peppercorn sauce*
- LEMON ROASTED 1/2 CHICKEN** | 23  
*thumbelina carrots, jalapeño mac, natural sauce*
- GRILLED CAULIFLOWER STEAK** | 18  
*cipollini onions, baby kale, calabrese pepper, black radish, golden raisin brown butter*
- JUMBO DIVER SEA SCALLOPS** | 28  
*sweet corn, bacon, poached egg, pearl couscous*
- DAY BOAT CAUGHT FISH & CHIPS** | 19  
*house-cut kennebec fries, sweet pickle tartar sauce, deep ellow beer vinegar*
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*savory tuna-salad over arugula, frisée, radish, baby tomato, champagne vinaigrette, rye crouton*
- ASIAN PULLED-CHICKEN SALAD** | 15  
*nappa cabbage, red pepper, red onion, carrot, spicy peanut vinaigrette, crisp wonton*

## sandwiches

- all sandwiches include fries or field salad*
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- STACKED REUBEN** | 15  
*sauerkraut, spicy mustard, russian dressing, toased marbled rye*
- CHICKEN & MUSHROOM GRINDER** | 13  
*chicken-mushroom meatballs, grilled onions, pesto, sprouts, grated parmesan, garlic-butter hoaggie*
- VEGGIE BURGER** | 12  
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## cocktails

### GIN AND TONIC, HONEY | 11

*barr hill gin, bärenjäger honey liqueur, texas honey syrup, fever-tree tonic, scrappy's lime bitters, bee pollen—if bees made gin and tonic...*

### OIL MONEY | 12

*red river texas rye, cocchi di torino, raymond ragnaud pineau des charentes, luxardo maraschino liqueur, peach bitters—a slightly lightened “perfect” manhattan with bourbon from carrollton (texas), italian sweet vermouth and french vin de liqueur.*

### 'RITA THYME | 10

*thyme infused olmeca altos reposado, pierre ferrand dry curaçao, citrus, agave, herbal salt rim—the most popular cocktail in america, infused with thyme.*

### LAVENDER AND LACE | 11

*pisco portón, crème de mûre, hum botanical liquor, combier rose liquor, lemon, white cranberry juice, egg white, lavender bitters—a light and floral concoction with egg-white foam.*

### SPICE TRADE | 12

*ron diplomático reserva, lustau solera reserva capataz andres deluxe cream sherry, carpano bianco, black walnut bitters—a brooding beast*

### FRENCH REVOLUTION | 12

*cognac 'h' by hine, combier l'orange, oleo-saccharum, domaine de montbourgeau crémant du jura—a sparkling version of a delicious sidecar*

### OLD SCHOOL NEGRONI | 12

*tanqueray old tom gin, byrrh grand quinquina, aperitivo cappelletti—a bitter beauty, we think this is the best negroni you'll ever have!*

### PETE SPORTING CAMO | 17

*bruichladdich malted barley, cointreau camomile liqueur, cocchi americano rosa, grapefruit bitters—peated scotch with extremely limited chamomile liquor only available in a handful of establishments across the states*

### HOUSE “75” | 48 (FOR 2)

*nolet's silver dry gin, yuzu juice, elderflower bitters, veuve demi-sec ½ bottle—an extravagant french seventy-five served with a veuve clicquot demi-sec split (half-bottle) and two flutes*

### GINGER-MINT GREEN TEA | 5 (NON-ALCOHOLIC)

*green tea with fresh mint and house-made ginger syrup – enjoy iced or hot*

*M = Can be made as a 'Mocktail' [non-alcoholic], with all such versions being \$6*

*GF = Gluten Free as is (inform your server if you need the Mocktail version GF)*

*DISH uses premium spirits and only the freshest ingredients. Efforts were made to include a variety of natural sweeteners, avoiding refined sugar where possible.*

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## wine by-the-glass

|       |  |
|-------|--|
| white | <b>FOGHEAD CHARDONNAY, NORTH COAST, CA '12</b> 9<br><i>spicy and buttery; oolong tea and apples</i>  |
|       | <b>TRUCHARD CHARDONNAY, CARNEROS '12</b> 16<br><i>a butter-bomb that doesn't lose the acid or the fruit</i>  |
|       | <b>FORTANT COAST SELECT CHARDONNAY, SOUTHERN FRANCE '12</b> 9<br><i>unoaked, firm acid, and minerality; a steal for fans of chablis</i>                            |
|       | <b>FOXGLOVE CHARDONNAY '12</b> 13<br><i>savory fruit nuanced with honeysuckle and lemon oil, unoaked yet calmer acids</i>  |
|       | <b>DOMAINE PETIT COTEAU 'LES GRENOUILLES' SEC VOUVRAY '11</b> 14<br><i>chenin blanc; density of chardonnay tied yellow apple, chamomile, acacia, slightly waxy</i> |
|       | <b>WILLAKENZIE PINOT GRIS, WILLAMETTE VALLEY '13</b> 13<br><i>pear, melon, granite and a remarkable 'witbier' nose</i>   |
|       | <b>MAYU SAUVIGNON BLANC, ELQUI VALLEY, CHILE '12</b> 14<br><i>clean greens and grapefruit, glycerol texture and aromatics, less brash, more substance</i>          |
|       | <b>BANFI 'SAN ANGELO' PINOT GRIGIO, TUSCANY '13</b> 12<br><i>world's oldest winery showing how tuscany can do no wrong, good fruit for grigio</i>                  |
|       | <b>ANSEMI SAN VINCENZO GARGANEGA, VENETO '13</b> 13<br><i>light and maritime, with salinity around tropical fruit, white flowers and orange blossom</i>            |
|       | <b>'L. CLOS D.L. BUTTE' MUSCADET, CÔTES DE GRAND LIEU '13</b> 12<br><i>white flowers, honeysuckle, almond, sourdough; light body and aromatic</i>                  |
| rosé  | <b>SWEET....BEX RIESLING, NAHE, GERMANY '12</b> 9<br><i>sweet w/ great tart 'lift'...apricot, honey dew, steely-cucumber</i>                                       |
|       | <b>QUARTER-BTL....ZONIN BRUT PROSECCO DOC NV</b> Q-11<br><i>even share of delicacy, cream and vigor; citrus w/ tinge of almond</i>                                 |
|       | <b>DOMAINE DE MONTBOURGEAU CRÉMANT DU JURA, NV</b> 18<br><i>a 'grower' sparkler of clean fruit, nutty yeast and refreshing exuberance</i>                          |
|       | <b>SWEET....VEUVE CLICQUOT DEMI-SEC CHAMPAGNE</b> 17<br><i>sweet peach pie with an onslaught of baking accents from vanilla to honey-bitters</i>                   |
|       | <b>SPARKLING....CODORNIU 'ANNA' BRUT CAVA, SPAIN NV</b> 9<br><i>nutty, floral with peach, pear, strawberry and cranberry.</i>                                      |
|       | <b>STILL....MINUTY 'M' GRENACHE, CÔTES DE PROVENCE '13</b> 13<br><i>has the magic rosé trio: fruit, florals, spice; acid and minerality carry it through</i>       |
|       | <b>PRIMARIUS PINOT NOIR, OREGON '12</b> 11<br><i>the right trick of earth kicks in but doesn't bury the goodly fruit</i>   |
|       | <b>W. KNUTTEL 'ROBIN K.' PINOT NOIR, SONOMA COAST '12</b> 14<br><i>voluptuous, broad fruit well beyond the cherry core: red apple, plum, and then loamy earth</i>  |
|       | <b>'SAVED' RED BY WILD HORSE, SELECT CALIFORNIAN VINEYARDS '12</b> 13<br><i>everything's here: spice, earth, fruit, elegance...a true composition!</i>             |
|       | <b>'CASILLERO DEL DIABLO' CABERNET, CENTRAL VALLEY, CHILE '13</b> 9<br><i>totally unshy: currants and earth, with chew to it</i>                                   |
| red   | <b>JOSEPH CARR CABERNET, NAPA '12</b> 14<br><i>a classical cab: tannin management in full force, enveloped with fresh juicy red fruit</i>                          |
|       | <b>TENUTA SETTE CIELI 'YANTRA', MONTEVERDI MARITTIMO, TUSCANY '11</b> 17<br><i>has no business being this good; cleaned mushrooms underscoring suburb fruit</i>    |
|       | <b>DI LENARDO MERLOT, FRIULI-VENEZIA GIULIA '13</b> 9<br><i>rock-solid italian merlot, unoaked, red fruit and tea</i>  |
|       | <b>BABY BUSH MOURVÈDRE, BAROSSA VALLEY, AUS '12</b> 15<br><i>blueberry pie and bramble, sage accents, all seamlessly packaged</i>                                  |
|       | <b>ATAMISQUE 'SERBAL' MALBEC TUPUNGATO - VALLE DE UCO '13</b> 11<br><i>an earthier malbec with a red-fruit focus unhindered by any oak treatment</i>               |
|       | <b>LAS PERDICES 'DON JUAN RESERVA' MALBEC BLEND</b> 16<br><i>bordeaux meets argentina; purple fruit, violets, tempered oak, and body</i>                           |
|       | <b>BOGLE OLD VINE 'ESSENTIAL RED' ZIN-CAB-SYRAH, CA '12</b> 9<br><i>jammy boysen fruit with lush texture, backbone of earthy structure; very solid indeed</i>      |

red

rosé bubbles

white