

Green Room Wines, No. 1

CHAMPAGNE & SPARKLING

BOUVET, SAUMUR	\$30
RENE GEOFFROY, BRUT ROSE, PREMIER CRU, NV	\$120
CHARLES HEIDSEICK BRUT RESERVE, REIMS, NV	\$90
ROEDERER ESTATE, L'ERMITAGE	\$95

CHARDONNAY/WHITE BURGUNDY

CHAMISAL "STAINLESS", CENTRAL COAST, 2009	\$38
CASA LAPASTOLLE, CUVEE ALEXANDRE, CASABLANCA, CHILE, 2008	\$45
PATZ & HALL, DUTTON RANCH, 2008	\$78
PALMAZ, NAPA, 2007	\$90
BERINGER, PRIVATE RESERVE, NAPA, 2008	\$52
VERGET SAINT VERAN, 2007	\$54
OLIVIER LEFLAIVE CHABLIS, "LES DEUX RIVES", CHABLIS, 2007	\$56
HAMILTON RUSSELL VINEYARDS, HEMEL-EN-AARDE VALLEY, 2009	\$55
SBRAGIA FAMILY, HOME RANCH, DRY CREEK VALLEY, 2007	\$58
DOMAINE SEGUIN POUILLY FUME, LOIRE VALLEY, 2007	\$74
NEWTON "UNFILTERED", NAPA	\$75
ETUDE, CARNEROS, 2007	\$80
MACROSTIE, "WILDCAT VINEYARD", 2006	\$84

DIFFERENT WHITES

PASO a PASO VERDEJO,	\$50
McPHERSON VIOGNIER, 2008	\$33
RENARD, ROUSANNE, SANTA YNEZ, 2007	\$54
DOMIANE PICHOT, VOUVRAY, LOIRE VALLEY	\$30
TRUCHARD, ROUSANNE	\$36
LUNA VINEYARDS "FREAKOUT"	\$38
TRENZA BLANCO, EDNA VALLEY, 2008	\$40
L'ECOLE SEMILLION, COLUMBIA VALLEY, 2007	\$43
QUIPE MARSANNE, SANTA YNEZ, 2003	\$47
DON ALEGARIO ALBARINO, RIAS BIAXAS, 2007	\$50
JOSE PARIENTE VERDEJO, RUEDA, 2007	\$48
COUDELET de BEAUCASTEL, COTES du RHONE BLANC	\$84

ALSACE & GERMANY

LEITZ, "DRAGONSTONE" RIESLING, RHEINGAU, 2009	\$38
TRIMBACH, RIESLING, RIBEAUVILLE, 2007	\$39
TRIMBACH, PINOT BLANC, RIBEAUVILLE, 2007	\$42

PINOT GRIS & SAUVIGNON BLANC

MOHUA, PINOT GRIS, CENTRAL OTAGO, 2009	\$36
CONCHA y TORO, "TERRUNYO", SAUVIGNON BLANC, CHILE	\$36
ANNE AMIE PINOT GRIS, WILLAMETTE VALLEY, 2008	\$38
CHATEAU de SANCERRE, LOIRE VALLEY, 2009	\$39
GRGICH HILLS ESTATE, FUME BLANC, NAPA, 2008	\$63

PINOT NOIR/BURGUNDY

DOMAINE CHANDON, CARNEROS, 2007	\$46
DOMAINE JEAN JACQUE GIRARD, BOURGOGNE ROUGE, 2006	\$50
HAYMAN & HILL RESERVE, SANTA LUCIA HIGHLANDS, 2007	\$50
ANNE AMIE "CUVEE A", WILLAMETTE VALLEY, 2007	\$52
WHITEHAVEN, MARLBOROUGH, NZ	\$55
MORGAN, SANTA LUCIA HIGHLANDS	\$55
GARY FARELL, RUSSIAN RIVER VALEY, 2007	\$60
DOMAINE CARNEROS, CARNEROS, 2007	\$68
DOMAINE PHILLIPE GIRARD, SAVIGNY LES BEAUNE, 1er Cru, 2007	\$70
ARGYLE, WILLAMETTE VALLEY, 2008	\$74
EMERITUS, RUSSIAN RIVER VALLEY, 2007	\$70
ETUDE, ESTATE GROWN, CARNEROS, 2007	\$84
OROGENY, GREEN VALLEY, RUSSIAN RIVER, 2006	\$90
LORING WINE COMPANY, CENTRAL COAST, 2008	\$58
MACROSTIE, "WILDCAT VINEYARD"	\$96
DOMAINE ARLAUD CHAMBOLLE-MUSIGNY, 2007	\$113

CABERNET

RIDGELINE, ALEXANDER VALLEY, 2002	\$44
ARTESA RESERVE, NAPA, 2006	\$50
EHLERS ESTATE, ST, HELENA, NAPA, 2005	\$80
CONCHA y TORO, "DON MELCHOR", PUNTA ALTO, CHILE, 2006	\$100
FAUST, NAPA, 2006	\$75
KATHRYN HALL, NAPA, 2005	\$130
PINE RIDGE VINEYARDS, STAGS LEAP DISTRICT, NAPA, 2005	\$125
MINER, STAGECOACH VINEYARD, 2006	\$110
ROBERT CRAIG "AFFINITY", 2007	\$78
PALMAZ ESTATE, NAPA VALLEY, 2006	\$150

MERLOT

ST. CLEMENT VINEYARDS, NAPA, 2006	\$44
CASTELLO di GABBIANO, ALLEANZA, TUSCANY, 2007	\$45
PROVENANCE VINEYARDS, NAPA, 2006	\$48
FROG'S LEAP, RUTHERFORD, 2007	\$55
LUNA VINEYARDS, NAPA, 2005	\$65
J. BOOKWALTER, "FORESHADOW", COLUMBIA VALLEY, 2006	\$69
NEWTON "UNFILTERED", NAPA, 2006	\$85
EHLERS ESTATE, ST. HELENA, NAPA, 2007	\$90

INTERESTING REDS

MONT-REDON, CHATEAUNEUF du PAPE, 2006	\$90
ARBOLEDA, CARMENIERE, COLCHGUA, CHILE, 2007	\$36
CLOS de la COUTALE, CAHORS	\$40
SATTLER ZWEIGELT, BURGENLAND, AUSTRIA, 2008	\$42
ELIO PERRONE, "TASMORCAN", BARBERA d'ASTI, PIEDMONT, 2007	\$39
CHANDON, PINOT MEUNIER, CARNEROS, 2008	\$48
VIU MANENT MALBEC, "SINGLE VINEYARD", SAN CARLOS, CHILE, 2008	\$53
CUSAMANO "BENUARA", NERO D' AVOLA, SICILY, 2008	\$38

RED BLENDS

CADUCEUS "ANUBIS", ARIZONA STRONGHOLD, COCHISE COUNTY, 2008	\$78
BOEKENHOUTSKLOOF "CHOCOLATE BLOCK"	\$75
BARREL NO. 33, "TEXAS WISH", TYLER, 2007	\$120
CHATEAU COMMANDERIE DE MAZEYRES, POMEROL, 2005	\$100
CHATEAU BEL-AIR-OUY, SAINY-EMILION GRAND CRU, 2000	\$98
CADUCEUS "ANUBIS - PRIMER PASO", ARIZONA STRONGHOLD, COCHISE COUNTY, 2005	\$96
CHATEAU ST. JEAN, CINQ CEPAGE, SONOMA, 2006	\$120
ARIZONA STRONGHOLD, "NACHISE", COCHISE COUNTY, 2009	\$48
ARIZONA STRONGHOLD, "MANGUS", COCHISE COUNTY, 2008	\$48
TABLAS CREEKVINEYARD, COTES du TABLAS ROUGE, PASO ROBLES, 2008	\$46
ORIN-SWIFT, "THE PRISONER", NAPA, 2008	\$78
THE KRUPP BROS., "THE DOCTOR", NAPA, 2006	\$176
VERAISON "SYNCHRONY", STAGECOACH VINEYARD, NAPA, 2005	\$134

RHONE & RHONE VARIETALS

BROTHERS IN ARMS SHIRAZ, LANGHORNE CREEK, 2007	\$72
PETITE PETIT SIRAH, LODI, 2008	\$46
BRIDLEWOOD ESTATE WINERY, RESERVE, CENTRAL COAST, 2004	\$36
TINTARA SHIRAZ, McLAREN VALE, 2006	\$42
PERRIN & FILS COTES du RHONE, "CAIRANNE", 2007	\$43
MONTES "ALPHA", SYRAH, COLCHAGUA, 2007	\$47
BETTS & SCHOLL GRENACHE, BAROSSA, 2006	\$59
DREW, "BROKEN LEG VINEYARD", ANDERSON VALLEY, 2006	\$61
CHATEAU PICQUE CALLIOU ROUGE, PESSAC-LEOGNAN, 2006	\$64
STAGS' LEAP, PETIT SYRAH, NAPA, 2007	\$75

ZINFANDEL

ROSENBLUM, CONTRA COSTA COUNTY, 2007	\$36
RIDGE, THREE VALLEYS, SONOMA, 2008	\$45
NORMAN VINEYARDS, "THE MONSTER", PASO ROBLES, 2006	\$54
FROG'S LEAP ZINFANDEL, NAPA, 2007	\$59
SBRAGIA FAMILY, "GINO'S VINEYARD", DRY CREEK VALLEY, 2004	\$65
GLUTTONY "OLD VINES", AMADOR COUNTY	\$68
NEYERS "TOFANELLI VINEYARDS", NAPA, 2006	\$71
BIALE "BLACK CHICKEN", NAPA, 2008	\$92

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