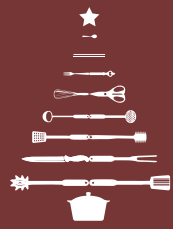


LAW

THE NIGHT BEFORE CHRISTMAS



STARTERS

LAW DEVILED EGGS

duck | herb | crab | 15

LAW WEDGE

blue crab | neuske's bacon
san marzano tomato | egg
deep ellum blue cheese | 17

TX ROMAINE

grilled romaine | asiago
cilantro caesar | 14
add neuske's bacon + 5

EPICUREAN GREENS

local greens | beets | truffle
portobello | cafetero cheese
butternut squash | 15

BACON & SAUSAGE

thick cut bacon | sausage
bacon croquettes
pretzel bread | 21

FOIE GRAS TORCHON

pomegranate reduction
brioche | 22

HAMACHI CRUDO

texas grapefruit | lemon
sweetie peppers | 19

LAW OYSTER ROCKEFELLER

spinach | bacon | 12
add an oyster +3

SEAFOOD TOWER

crab claws | jumbo shrimp
green-lipped mussels | oysters
traditional accompaniments
serves 4 | 72

MAINS

BEEF TENDERLOIN

8oz. | 49

4-BONE LAMB CHOP

48

PRIME NY STRIP

12oz. | 47

STUFFED PORTOBELLO

quinoa | dried fruit
pomegranate | 27

DRY AGED RIBEYE

48-days | 14oz. | 63

BOURBON SALMON

blackening spice | tx bourbon
charred vegetables | 36

SEARED DUCK BREAST

wild grains | apricots | walnuts
blackberries | 37

SURF & TURF

8oz. beef filet
rock lobster tail | 60

MAINE LOBSTER

drawn butter | 49

SEAFOOD PAELLA

red snapper | blue crab
mussels | chorizo paella
42

BLACK TRUFFLE FETTUCINE

herb mushrooms | 37

ADDITIONS

ASPARAGUS

charred | 11

CRISPY BRUSSELS

chili | lime | 10

LOBSTER MAC

lobster meat
three cheese sauce | 22

SWEET POTATO

maple | marshmallow | 10

CAULIFLOWER

oven roasted | garlic oil | 10

HERB MUSHROOMS

wild mushrooms | herbs | 16

LUXURY ADDITIONS

TRUFFLE BUTTER | 8

OSCAR STYLE | 8

2OZ. FOIE GRAS | 12

ROCK LOBSTER TAIL | 18