

STARTERS

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

SALMON CRUDO
tomatillo | avocado | caviar

**SWEET CORN
VELOUTÉ**
masa fritters | truffle

TX ROMAINE
grilled romaine | asiago
cilantro caesar
add neuske's bacon

**FOIE GRAS
TORCHON**
blood orange | mache

LAW DEVEILED EGGS
duck | herb | crab

EPICUREAN GREENS
local greens | beets | truffle
portobello | cafetero cheese
butternut squash

CRISPY OYSTERS
cornmeal breading | orange
citrus mezcza vinaigrette

BONE MARROW
herb salad | toasted brioche

HOUSE CHARCUTERIE LOCAL CHEESE

choose 1 | choose 3 | choose 5

COPPA
juniper | fennel | peppercorn

CHORIZO
garlic | paprika | salt

GOAT CHEESE
local honey | dallas mozzarella co

PICOSSO
pachi pachi farms

PANCETTA
rosemary | peppercorn | fennel

COPPA DI TESTA
majoram | juniper | fennel

CAFTERO
pachi pachi farms

DEEP ELLUM BLUE
dallas mozzarella co

CHEF'S FAVORITES | SELECTION OF 5

MAINS

DRY AGED RIBEYE
48-days | 14oz.
LAW steak sauce

BEEF TENDERLOIN
8oz. | LAW steak sauce

**ALASKAN CRAB
ANGELHAIR**
swiss chard | asparagus
lemon

MAINE LOBSTER
16oz. | drawn butter

LAMB CHOP
4-bone | chimichurri

PRIME NY STRIP
12oz.

GUINEA FOWL
celery root | foie gras | pear
quinoa

CRISPY MASA
avocado | black beans
onions | cilantro

GRILLED FOR TWO

PORTERHOUSE
36oz. | LAW steak sauce
allow 25 mins to prepare

**WHOLE RED
SNAPPER**
2lb. | de-boned & filleted
capers | peppers | tomato
wild rice

ADDITIONS

MAKE IT LOVELY

TRUFFLE BUTTER
OSCAR STYLE
2oz. FOIE GRAS
ROCK LOBSTER TAIL

**ROASTED
ARTICHOKES**
lemon | olive

CAULIFLOWER
oven roasted | garlic oil

HERB MUSHROOMS
wild mushrooms | herbs

ASPARAGUS
charred

CRISPY BRUSSELS
chili | lime

LOBSTER MAC
lobster meat
three cheese sauce