PRIVATE DINING
• Private Dining and Event Hosting for events ranging from 10 to 175 guests
• 5 Unique Private Dining Spaces, perfect for Corporate Lunches, Dinners and Events
• Audio/Visual, Floral and Entertainment Available
• Full Restaurant Buyout Available
• No Room Fees or Deposits Required
• Custom Pre-Fixe Menus crafted by Award-Winning Executive Chef Chad Starling
• Custom Bar Packages, perfect for large group hosting
• Custom Wine Pairings and Consultation Available with in-house Sommelier
• Hand-Crafted Cocktails from Award-Winning Mixologists

“Dallas Chop House is one of our favorite choices for our clients. The versatile spaces, delicious and trendy cuisine make it the perfect location for so many events. Blake and his team are extremely responsive and always a true pleasure to work with!”
  - Ultimate Ventures Events Team

“Dallas Chop house is a wonderful place to accommodate a large group for a luncheon. The staff is stellar and so is the food! They created a special menu for our event that many people took home as a souvenir. Our luncheon honors the best of our associates each year and The Chop House made sure to make them feel like stars! The food is creative and beautifully displayed, but most important it is delicious!”
  – Christine Bowling, Neiman Marcus Group

BLAKE JOHNSON
214-231-3431
bjohnson@drgconcepts.com
OUR FOOD
PASSED HORS D’ OEUVRES

TUNA TARTARE IN CUCUMBER CUP
White Truffle $3.5

SCALLOP LOLLIPOP
Lemon Truffle Vinaigrette, Chives $3.5

CURRIED LAMB MEATBALL
Cucumber Raita $3.5

BACON-WRAPPED CHORIZO STUFFED DATES
Piquillo Pepper Coulis $3.5

GRUYERE CUSTARD TARTLETS
$2.5

DUCK PROSCIUTTO CROSTINI
$3.5

MOZZARELLA, CHERRY TOMATO & BASIL SKEWERS
Balsamic Reduction $2.5

HOUSE CURED SALMON CROSTINI
Dill Crème Fraiche, Salmon Roe $3.5

RED WINE-BRAISED SHORT RIB SLIDERS
Horseradish Crème Fraiche, Brioche $4.0

KOBÉ BEEF SLIDERS
Smoked Cheddar, Roasted Tomato Aioli, Brioche $3.5

MINI LUMP CRAB CAKES
Honolulu Crab, Chipotle Aioli, Blood Orange Skewer $4.0

DEEP ELLUM BLUE CHEESE DEVILED EGG
Candied Bacon $3.0

CHEF-PREPARED ARTISAN CHEESE PLATTER
Assortment of Seasonal Cheeses $40.00/tray (Serves 8)

FRESH SEAFOOD TOWER
Shrimp, Lobster, Crab, Oyster, Tuna MP

* Vegetarian Option
THE HOLSTEIN Lunch Menu

FIRST COURSE
(Both options to be presented on custom menu)

SOUP OF THE DAY

HEARTS OF ROMAINE SALAD
Roasted Poblano Caesar Dressing, Spanish White Anchovy, Parmesan Tuile, Pink Peppercorns

SECOND COURSE
(Choose two options, to be presented on custom menu)

CHOP HOUSE BURGER
Dry Aged Kobe, Iceberg Chipotle Slaw, Nueske Bacon

ARCTIC CHAR
Israeli Cous Cous, Moroccan Ratatouille, Pine Nuts, Golden Raisins, Grilled Lemon

BUTTERMILK FRIED CHICKEN COBB
Romaine, Frisee, Iceberg, Bacon, Blue Cheese, Cherry Tomato, Egg, Green Goddess Dressing

THIRD COURSE
(To be presented on custom menu)

HENRY’S HOMEMADE ICE CREAM
Seasonal Flavor

$25.00/PP
(Tax & Gratuity Not Included)

*Menu available during Lunch Services only.
*Vegetarian Option Upon Request to be printed on all custom menus
*Bread Service included in Per Person Price
*Drip Coffee, Sodas and Iced Tea included in Per Person Price.
FIRST COURSE
(Choose two items to be presented on custom menu)

SOUP OF THE DAY

HEARTS OF ROMAINE SALAD
Roasted Poblano Caesar Dressing, Spanish White Anchovy, Parmesan Tuile, Pink Peppercorns

ARTISANAL BABY GREENS
Sliced Apples, Candied Walnuts, Basil Poppy Seed Vinaigrette

SECOND COURSE
(Choose Three Options, to be presented on custom menu)

CHOP HOUSE BURGER
Dry Aged Kobe, Iceberg Chipotle Slaw, Nueske Bacon

ARCTIC CHAR
Israeli Cous Cous, Moroccan Ratatouille, Pine Nuts, Golden Raisins, Grilled Lemon

BUTTERMILK FRIED CHICKEN COBB
Romaine, Frissee, Iceberg, Bacon, Blue Cheese, Cherry Tomato, Egg, Green Goddess Dressing

VITAL FARMS ½ ORGANIC ROASTED CHICKEN
Smoked Cheddar Grits, Tomato Braised Collard Greens

THIRD COURSE
(Choose two options to be presented on custom menu)

ESPRESSO CREME BRULÉE
Cinnamon Foam, Pistachio Biscotti

TOFFEE BOURBON CAKE
Butterscotch Toffee Glazed Medjool Date Cake, Gentleman Jack Crème Anglaise, Fresh Whipped Cream

HENRY’S HOMEMADE ICE CREAM
Seasonal Flavor

$30.00/PP
(Tax & Gratuity Not Included)

*Menu available during Lunch Services only.
*Vegetarian Option Upon Request to be printed on all custom menus
*Bread Service included in Per Person Price
*Drip Coffee, Sodas and Iced Tea included in Per Person Price.
THE ANGUS

**FIRST COURSE**
(Choose two items to be presented on custom menu)

**YUKON GOLD POTATO SOUP**
Blue Cheese Crème Fraiche

**HEARTS OF ROMAINE SALAD**
Roasted Poblano Caesar Dressing, Spanish White Anchovy, Parmesan Tuile, Pink Peppercorns

**ARTISANAL BABY GREENS**
Sliced Apples, Candied Walnuts, Basil Poppy Seed Vinaigrette

**SECOND COURSE**
(Choose two options, to be presented on custom menu)

**ALL NATURAL ANGUS FILET**
6 oz., Celery Root Puree, Sautéed Spinach, Cabernet Jus

**ARCTIC CHAR**
Pearl Cous Cous, Moroccan Ratatouille, Pine Nuts, Golden Raisins, Lemon Emulsion

**VITAL FARMS ½ ROASTED CHICKEN**
TX Smoked Cheddar Grits, Tomato Braised Swiss Chard

**THIRD COURSE**
(Choose one option to be presented on custom menu)

**ESPRESSO CREME BRULEE**
Cinnamon Foam, Pistachio Biscotti

**TOFFEE BOURBON CAKE**
Butterscotch Toffee Glazed Medjool Date Cake, Gentleman Jack Crème Anglaise, Fresh Whipped Cream

**HENRY’S HOMEMADE ICE CREAM**
Seasonal Flavor

$65.00/PP
( Tax & Gratuity Not Included )

*Vegetarian Option Upon Request to be printed on all custom menus
*Bread Service included in Per Person Price
*Drip Coffee, Sodas and Iced Tea included in Per Person Price.
THE LONGHORN

FIRST COURSE
(Choose two options to be presented on custom menu)

YUKON GOLD POTATO SOUP
Blue Cheese Crème Fraîche

HEARTS OF ROMAINE SALAD
Roasted Poblano Caesar Dressing, Spanish White Anchovy, Parmesan Tuile, Pink Peppercorns

ARTISANAL BABY GREENS
Sliced Apples, Candied Walnuts, Basil Poppy Seed Vinaigrette

SECOND COURSE
(Choose one beef and two other items to be presented on custom menu)

ALL NATURAL ANGUS FILET
6 oz., Celery Root Puree, Sautéed Spinach, Cabernet Jus

CERTIFIED ANGUS RIB EYE
14 Oz., Green Onion Mashers

ARCTIC CHAR
Pearl Cous Cous, Moroccan Ratatouille, Pine Nuts, Golden Raisins, Lemon Emulsion

VITAL FARMS ½ ROASTED CHICKEN
TX Smoked Cheddar Grits, Tomato Braised Collard Greens

BERKSHIRE PORK CHOP
Fig Jam, Cipollini Onions

THIRD COURSE
(Choose two options to be presented on custom menu)

ESPRESSO CREME BRULEE
Cinnamon Foam, Pistachio Biscotti

TOFFEE BOURBON CAKE
Butterscotch Toffee Glazed Medjool Date Cake, Gentleman Jack Crème Anglaise, Fresh Whipped Cream

HENRY’S HOMEMADE ICE CREAM
Seasonal Flavor

$75.00/PP
(Tax & Gratuity Not Included)

*Vegetarian Option Upon Request to be printed on all custom menus
*Bread Service included in Per Person Price
*Drip Coffee, Sodas and Iced Tea included in Per Person Price.
**FIRST COURSE**

**BLUE CHEESE DEVILED EGG**
Deep Ellum Blue Cheese, Candied Bacon

**SECOND COURSE**
(Choose two options to be presented on custom menu)

**YUKON GOLD POTATO SOUP**
Blue Cheese Crème Fraiche

**HEARTS OF ROMAINE SALAD**
Roasted Poblano Caesar Dressing, Spanish White Anchovy, Parmesan Tuile, Pink Peppercorns

**ARTISANAL BABY GREENS**
Sliced Apples, Candied Walnuts, Basil Poppy Seed Vinaigrette

**THIRD COURSE**
(Choose one beef and two other items to be presented on custom menu)

**ALL NATURAL ANGUS FILET**
6 oz., Celery Root Puree, Sautéed Spinach, Cabernet Jus

**CERTIFIED ANGUS RIB EYE**
14 Oz., Green Onion Mashers

**ARCTIC CHAR**
Pearl Cous Cous, Moroccan Ratatouille, Pine Nuts, Golden Raisins, Lemon Emulsion

**VITAL FARMS ½ ROASTED CHICKEN**
TX Smoked Cheddar Grits, Tomato Braised Collard Greens

**BERKSHIRE PORK CHOP**
Fig Jam, Cipollini Onions

**LAND + SEA**
6 oz Filet Mignon, Divers Scallops, Potato Puree, Lobster Buerre Fondue, Cabernet Jus

**FOURTH COURSE**
(Choose two options to be presented on custom menu)

**ESPRESSO CREME BRULEE**
Cinnamon Foam, Pistachio Biscotti

**TOFFEE BOURBON CAKE**
Butterscotch Toffee Glazed Medjool Date Cake, Gentleman Jack Crème Anglaise, Fresh Whipped Cream

**HENRY’S HOMEMADE ICE CREAM**
Seasonal Flavor

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$85.00/PP
(Tax & Gratuity Not Included)

*Vegetarian Option Upon Request to be printed on all custom menus

*Bread Service included in Per Person Price

*Drip Coffee, Sodas and Iced Tea included in Per Person Price.
The credit card specified below is to be held as a guarantee for the party scheduled at Dallas Chop House. If payment is not made at the conclusion of your event, the credit card below will be charged for the entire balance.

To be used to hold room
To be used at conclusion of event
Please fax receipt and charge slip to
Give receipt and charge slip to host at conclusion of event

Credit Card Type: Visa MC Amex Discover
Credit Card#_____________________________________________________
Expiration Date:__________________________________________________
Name as it Appears on the Card:_____________________________________ 
Authorized Signature: _____________________________________________

All food and beverage charges are subject to 22% service charge and 8.25% sales tax

The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room.

A final count of guests is required no later than 48 hours before your event. Billing will be for the final guest count provided or the number of actual attendance, whichever is greater.

The total balance is due upon conclusion of event.
I have read and understand the above policies.

Signature:___________________________________________
Date:_______________________________________________
## ALCOHOL PACKAGES

### BAR PACKAGES

**PLATINUM PACKAGE I PER PERSON**
- Super-Premium, Premium and Standard Spirits
- Red/White wine selections at or below $40 per bottle
- Standard Beer Selection
- $36 for 1HR, $40 for 2HR, $48 for 3HR, $50 for 4HR

**GOLD BAR PACKAGE I PER PERSON**
- Premium and Standard Spirits
- Red/White wine selections at or below $40 per bottle
- Standard Beer Selection
- $32 for 1HR, $36 for 2HR, $44 for 3HR, $48 for 4HR

**SILVER PACKAGE I PER PERSON**
- Standard Spirits
- Red/White wine selections at or below $40 per bottle
- Standard Beer Selection
- $28 for 1HR, $32 for 2HR, $38 for 3HR, $44 for 4HR

### BEER + WINE PACKAGES

**PLATINUM BEER + WINE PACKAGE I PER PERSON**
- Red/White wine selections at or below $45 per bottle
- Standard Domestic and Imported Beer Selection
- $26 for 1HR, $30 for 2HR, $32 for 3HR, $36 for 4HR

**GOLD BEER + WINE PACKAGE I PER PERSON**
- Red/White wine selections at or below $40 per bottle
- Standard Domestic and Imported Beer Selection
- $24 for 1HR, $26 for 2HR, $30 for 3HR, $32 for 4HR

**SILVER BEER AND WINE PACKAGE I PER PERSON**
- House Red/White Wine
- Standard Domestic Beer Selection
- $22 for 1HR, $24 for 2HR, $28 for 3HR, $30 for 4HR

Above prices do not include service charge. Prices are subject to change. To upgrade to wine selections at or below $45.00, add $3.00 per person, per hour. To upgrade to wine selections at or below $50.00, add $4.00 per person, per hour. Add a special martini or cocktail to your event. Ask for details. Bar Packages may be offered to groups of 10 or more; must confirm final count 72 hours before event.
DALLAS CHOP HOUSE PRIVATE ROOMS

THE PORTRAIT ROOM
60 Seated
Semi-Private
Main Banquet Space

STEAK LIBRARY
22 People Seated
Completely Private
Audio Visual Provided
Window Overlooking Main Street

CHOP HOUSE PATIO
40 seated / 150 People Reception Style*
Indoor /Outdoor Bar
Semi Private / Completely Private
Patio Access Door to St. Paul

WINE ROOM
34 People Seated, 60 People Reception - Style
Completely Private
Audio Visual Provided
Glass Wall Overlooking Main Dining Room

MAIN STREET LOUNGE
22 people seated / 40 Reception-Style
Audio Visual Provided
Semi - Private
Glass Wall Overlooking Main Street
Patio Access Door

DALLAS HALL
Up to 250 People for a Catered Reception
Private Entrance
Completely Private
* Space Fee Required