

DARIO'S

STEAKHOUSE & SEAFOOD

BUSINESS
LUNCH

THREE COURSE MEAL • \$22 PER PERSON PLUS TAX AND GRATUITY
- PICK ONE SELECTION FROM EACH COURSE -

• FIRST COURSE •

BOSTON SALAD

CRISP BOSTON BIB LETTUCE, FETA CHEESE, APPLE SMOKED BACON, RED & YELLOW TEARDROP TOMATOES AND CANDY PECANS IN A HONEY BALSAMIC VINAIGRETTE

SHRIMP SCAMPI

SAUTÉED JUMBO SHRIMP WITH A GARLIC WHITE WINE LEMON SAUCE

PEAR & APPLE SALAD

MIXED BABY GREENS, SLICED APPLES, PEARS, FETA CHEESE AND RASPBERRY VINAIGRETTE

SOUP OF THE DAY

• SECOND COURSE •

FILET MIGNON TIPS (GF)

SERVED WITH GARLIC MASHED POTATOES AND A CREAMY COGNAC SAUCE

SALMON SALAD (GF)

GRILLED NORTH ATLANTIC SALMON SERVED ON FRESH SPINACH, ROMA TOMATOES, RED ONIONS, HEARTS OF PALM AND FETA CHEESE IN A RED WINE VINAIGRETTE

CHEF DAVID'S PORK CHOP

10 oz. TEXAS FARM PORK CHOP SERVED WITH CARAMELIZED BRUSSELS SPROUTS AND A MINT DEMI GLACE

MAHI MAHI (GF)

TOPPED WITH CAPERS, ARTICHOKE, CRAWFISH TAILS AND A LEMON BUTTER SAUCE, SERVED WITH BROCCOLINI

• THIRD COURSE •

KEY LIME PIE • CRÈME BRULÉE

STRAWBERRY CHEESECAKE

NO SUBSTITUTIONS. CAUTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS