

# Dragonfly

2019

DFW RESTAURANT WEEK

49. / PERSON

10. DONATED TO CHARITY

## STARTERS

### FRENCH ONION SOUP

CROUTON | GRUYÈRE

### DIP DUO (V)

GUACAMOLE | PIMENTO CHEESE | TORTILLA CHIPS

### CAESAR (AGF)

ROMAINE | PARMESAN | GARLIC BUTTER CROUTONS

## ENTRÉES

### CRISPY BUTTERMILK-DIPPED CHICKEN BREAST

HONEY & BLACK PEPPER DRIZZLE | CHEDDAR-SMASHED POTATOES | HARICOT VERTS WITH BACON

### SUPERFOODS BOWL (V) (GF)

QUINOA | AVOCADO | SWEET POTATO | JALAPEÑO | RADISH SPROUTS | LEMON-TAHINI SAUCE  
OPTIONAL ADD: SUNNY-SIDE-UP EGG

### 4 OZ. USDA PRIME FILET (GF)

LOADED MASHED POTATOES

## SWEETS

### KEY LIME PIE

### CRÈME BRULEE

### NY STYLE CHEESECAKE

## COCKTAIL

### PEACH ME HOW TO DOUGIE

GARRISON BROTHERS BOURBON | PUNT E MES LIQUEUR | PEACH | GINGER | MINT

16.

**DFW**  
RESTAURANT  
WEEK



(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH. SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.