



GROUP 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 Prix Fixe Menus
- Custom Bar Packages, perfect for large group hosting
- Custom Wine Pairings and Consultation Available with in-house Sommelier
- Hand-Crafted Cocktails
- Whiskey and Bourbon Flights Available
- Dedicated Banquet Staff and Event Coordinator

"DRG Concepts' Downtown Dallas restaurant locations (Dallas Chop House) have become our go-to choices for our Executive Briefing Center visitors and top leadership attendees. Our Center has had nothing but pleasant experiences, and received positive reviews from our visitors and Company's top leadership after visiting all restaurants. We are most appreciative of Megan's ability to consistently execute well-crafted fine and casual dining experiences, and we look forward to continuing on in our Partnership!"

-Christina, Executive Briefing Center

"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



CONTACT GROUP DINING
214.231.3031
groupdining@drgconcepts.com

OUR FOOD



PASSED HORS D'OEUVRES



SHRIMP COCKTAIL SHOOTER

Chili Salt Rim, Cocktail Sauce, Celery

TUNA TARTARE

Savory Cone, Toasted Sesame, Chives, Chili Aioli

DEVILED EGGS

Bread & Butter Pickle Relish, Crispy Quinoa

CHICKEN SAMOSAS

Cilantro Yogurt Dip

SHRIMP CAKES

Cucumber- Peanut Relish

*** POMMES DOUPHINE**

Spicy Aioli

ANGUS BEEF SLIDERS

Smoked Cheddar, Roasted Tomato Aioli, Brioche

BLACKENED BEEF CUBES

Espelette pepper jam

BEEF TARTARE

Yukon Gold Potato Chip

PEANUT CHICKEN

Cucumber Disc

*** TOMATO CEVICHE**

Jalapeño, Cucumber and Lime

*** CHEF-PREPARED ARTISAN CHEESE PLATTER**

Feeds 8, Assortment Of Local & Imported Cheeses

DAVID
TEXAN
★

Priced per Piece, 2-3 pieces per person recommended

* Vegetarian Option

THE HOLSTEIN

Lunch Menu



FIRST COURSE

(All options to be presented on custom menu)

NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

SECOND COURSE

(Select two options, to be presented on custom menu)

DCH BURGER

Sassy Sauce, Cheddar Cheese, Bacon, Green Leaf Lettuce, Tomato, Red Onion

STEAK DIP SANDWICH

Shaved Prime Rib, Caramelized Onions, Horseradish-Crème Fraîche, Swiss Cheese, Au Jus

SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

THIRD COURSE

(Select two options, to be presented on custom menu)

LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

SEASONAL SORBET

Made In-House

FINELY
TEXAN
★

*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

(Select one item to be presented on custom menu)

NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

SECOND COURSE

(Select two options to be presented on custom menu)

6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

THIRD COURSE

(Select two options to be presented on custom menu)

LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

SEASONAL SORBET

Made In-House

FINELY
TEXAN
★

*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)

NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

SECOND COURSE

(Select one beef entrée and two additional entrées to be presented on custom menu)

6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

14 OZ. DRY-AGED ANGUS RIBEYE

Marble Potatoes, Onion Straws, Blue Cheese Demi Glacé

SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

THIRD COURSE

(Select two options to be presented on custom menu)

LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

SEASONAL SORBET

Made In-House



*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 HOSS



FIRST COURSE

(Select two options to be presented on custom menu)

NEW ENGLAND CLAM CHOWDER

Littleneck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

DCH WEDGE

Blue Cheese, Crumbled Bacon, Marinated Cherry Tomato, Texas Pecans

HEIRLOOM BEETS

red, pink, gold young beets, black truffle honey, goat cheese, garden herbs

SECOND COURSE

(Select one beef entrée and two additional entrées to be presented on custom menu)

6 OZ. ANGUS FILET MIGNON

Pomme Puree, Glazed Carrot, Radish, Chimichurri

14 OZ. DRY-AGED ANGUS RIBEYE

Marble Potatoes, Onion Straws, Blue Cheese Demi Glacé

SEARED SOUTHWEST SALMON

Roasted Corn, Pablano Pepper, Cured Chorizo, Jalapeno Butter

ROASTED AIRLINE CHICKEN

Marble Potatoes, Goat Cheese, Capers, Crispy Artichokes, Chicken Jus

SURF+TURF

6oz Filet, Port Demi Glace, Butter Poached Lobster Tail, Vanilla Parsnip

SEARED PALACIOS. TX REDFISH

Farro Risotto, Lemon Milk Froth

THIRD COURSE

(Select two options to be presented on custom menu)

LEMON CARDAMOM CREME BRULEE

Bruleed Custard, Cardamom Cream

CHOCOLATE GANACHE TART

Hazelnut-Almond Crust, Dark Chocolate Sauce, Crushed Hazelnut

SEASONAL SORBET

Made In-House

SEASONAL FRUIT CRUMBLE

Baked with an Organic Oatmeal Streusel

TEXAN

*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.

CC GUARANTEE FORM



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: _____

FINELY
TEXAN
★

ALCOHOL PACKAGES



BAR PACKAGES

PLATINUM PACKAGE | PER PERSON

Premium, Standard & House Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

GOLD BAR PACKAGE | PER PERSON

Standard & House Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

SILVER PACKAGE | PER PERSON

House Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

BEER + WINE PACKAGES

PLATINUM BEER + WINE PACKAGE | PER PERSON

Red/White wine selections at or below \$45 per bottle
Standard Domestic and Imported Beer Selection

GOLD BEER + WINE PACKAGE | PER PERSON

Red/White wine selections at or below \$40 per bottle
Standard Domestic and Imported Beer Selection

SILVER BEER AND WINE PACKAGE | PER PERSON

House Red/White Wine
Standard Domestic Beer Selection



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.

PRIVATE ROOMS



THE PORTRAIT ROOM

65 Seated
Semi - Private
Main Banquet Space



STEAK LIBRARY

20 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

21 people seated / 35 Reception - Style
Audio Visual Provided
Semi - Private
Glass Wall Overlooking Main Street
Patio Access Door