
SOUPS

Soups served with corn bread, dinner roll, or lavash

- TEXAS CHILI**  **7/9**
Cheddar and onions
- VEGETABLE BEEF** **7/9**
- LONE STAR CHICKEN TORTILLA**   **7/9**
Topped with tortilla strips
- SOUP DU JOUR** **7/9**

HANDHELDS

All handhelds served with a choice of french fries, sweet potato fries, onion rings, coleslaw, cottage cheese, house chips, fresh fruit, or broccoli. Add a baked potato for \$3

- DAC 8 OZ BURGER** **16**
- BISON BURGER** **16**
All burgers are dressed with traditional toppings on a brioche bun and your choice of cheese
- DAC SMOKED BRISKET MELT** **16**
Shaved pecan smoked brisket, ciabatta, roasted peppers, caramelized onions, smoked cheddar
- CRISPY CHICKEN SANDWICH** **14**
Fried chicken thigh with a tomato and jalapeño jam, ancho chili-honey mayonnaise, pepper jack cheese on a cheddar sourdough

SIDE SALADS

- DAC HOUSE SALAD** **7**
Candied strawberries, sunflower seeds, English cucumber, bibb, mint dressing
- CLASSIC WEDGE**  **7**
Crisp iceberg, bleu cheese, bacon, tomato, egg
Order a full size for 14
- CAESAR**  **7**

STARTERS

- CHARCUTERIE CHEESE BOARD** **26**
Chef's selection of three cured meats and artisan cheeses, pickled vegetables, fruit preserve, toasted nuts, and toasted French bread
- SPICY CHICKEN LOLLIS**   **18**
Hot sauce brine chicken leg lolly-pops, bleu cheese fondue, celery and carrot ranch salad
- JALAPEÑO RELLENOS**   **14**
Three stuffed pepper jack jalapeños, egg battered and fried, lime crema, crispy corn crumble
- TUNA HAND ROLL TACO**   **18**
Marinated tuna, seasoned rice, avocado, spicy mayonnaise in nori
- BBQ GRILLED QUAIL**   **18**
BBQ seasoned quail breast, country fried legs and thighs, mashed sweet potatoes, and a pea succotash

ENTRÉE SALADS

Salads can be served as half size. Add your choice of protein. Salmon - 9, Beef Tips - 10, or Grilled Chicken - 8

- QUINOA & BUTTERNUT SQUASH SALAD**    **16**
Chilled quinoa salad with roasted butternut squash, red onion, dried cherries, blueberries, arugula, toasted pistachio, served with cherry greek yogurt dressing
- TEXAS SPINACH**  **16**
Tender spinach, fried jalapeño, chopped egg, red onion, mushrooms, diced tomatoes, pecans, cheddar and honey mustard
- SOUTHWEST**  **16**
Mixed greens, cilantro lime vinaigrette, sautéed peppers and onions, black bean and roasted corn relish, fresh avocado, crispy flour tortillas
- SESAME CHICKEN SALAD** **24**
Sesame fried chicken, napa cabbage and iceberg, candied cashews, mandarin oranges, snap peas, water chestnuts, finished with a spicy garlic ponzu vinaigrette
- POWER BOWL**   **20**
Marinated tuna and salmon, choice of sushi rice or cauliflower rice, avocado, cucumbers, tomatoes, egg, carrots, radishes, finished with sweet gochujang sauce
- LA PRADA SALAD** **22**
Mixed greens, tossed  LBJ dressing, seared medium tenderloin tips, bleu cheese, tomato, bacon, corn, chopped egg, avocado

available salad dressings: fat free: thousand island · low fat & cholesterol: italian lite, ranch lite house dressings (all house dressings are gluten free): ranch, bleu cheese, vinegar and oil, honey mustard, caesar, cilantro lime vinaigrette, aged balsamic vinaigrette, raspberry vinaigrette, LBJ dressing (creamy horseradish)

ENTRÉES

BRAISED SHORT RIBS  	28
Red wine braised short ribs, smoked potato puree, horseradish cream, jus and stewed vegetables	
PASTA MEDITERRANEAN	24
PARMESAN CHICKEN +6 • GRILLED SALMON +7 • BRAISED VEAL +7	
Spinach creste di gallo, sundried tomatoes, poached artichoke, kalamata olives, pearl onions, sautéed spinach, three-herb pesto	
CITRUS CURED CHILEAN SEABASS MEDALLIONS 	38
Triple corn risotto, crispy pancetta	
BLACKENED RED FISH 	35
Oyster stew with potatoes, artichokes, pearl onions and tasso ham, crispy capers, lemon and herb	
ROOT VEGETABLE & BUTTERNUT SQUASH LASAGNA 	28
Pot roast style braised vegetables layered with bechamel, butternut squash tomato sauce, ricotta, mozzarella, fresh egg pasta sheets, topped with an aged parmesan cheese crust	
CEDAR PLANK SWORD FISH  	35
Mustard butter sauce, braised sour cabbage and smoked bacon, crispy potatoes	
PAN ROASTED CHICKEN & PUMPKIN GNOCCHI 	28
Pan roasted chicken with pumpkin sage gnocchi, braised thigh and forest mushrooms, sautéed mustard greens	

1919 CHOPHOUSE

Our prime steak program is locally sourced and naturally raised from 44 Farms, established in 1909.

Our steaks are gluten-free and finished with port wine and herb compound butter, and served with a warm balsamic mushroom salad. Béarnaise, horseradish or a mushroom sauce is available on request.

**PRIME BEEF
TENDERLOIN
FILET**
6 OZ
8 OZ

**36
41**

STRIP STEAK
10 OZ
12 OZ

**32
34**

RIBEYE
14 OZ

42

HONEY BRINED BONE-IN BERKSHIRE CHOP **35**
served with apple jalapeño butter

GRILLED COLORADO LAMB CHOPS **44**

60-DAY DRY AGED RIBEYE **52**
14 oz., DAC house butter

60-DAY DRY AGED STRIP **48**
12 oz., DAC house butter

Rare: Cool Red
Medium Rare: Warm, Red Center
Medium: Hot Red Center
Medium Well: Hot, Traces of Pink
Well: Hot, No Pink

1919 SELECTIONS

All selections are \$4.5 each

DAC WHIPPED POTATOES

ASPARAGUS

**ROASTED BUTTERNUT SQUASH,
CELERY ROOT & BEETS**

SWEET POTATO MASH
with honey and cinnamon

**ROASTED BRUSSELS SPROUTS
TAMARI GINGER GLAZE**

**BROCCOLINI SUNDRIED
TOMATO BUTTER**

TWICE BAKED POTATO

FRENCH GREEN BEANS
with glace carrots, crushed almonds

**DR. PEPPER BACON BRAISED
GREENS**
with cornbread crumble