



October 20th - Oct 25th



Fort Worth Food & Wine Foundation
Locals Supporting Locals

Starters - Choice of

Korean Mandu
Beef and vegetable dumpling, soy dipping & sriracha sauces

House Smoked Trout Dip with Caper Chimichurri
Served with Grilled Baguettes

Fresh Corn Tamale with Shrimp
cilantro and roasted corn cream sauce

First Course – Choice of

Mac's House Salad
Mixed Greens, Blue Cheese Crumbles, House Vinaigrette

Soup of the Day

Seafood Filé Gumbo

Second Course – Choice of

Filet Oscar
*Charbroiled, Topped with Lump Crabmeat and Béarnaise,
Served on a Bed of Asparagus, Baked Potato or Steak Fries*

Strauss Grass Fed & Finished New York Strip
Baked Potato or Steak Fries

Sea Bass
Grilled, topped with Citrus Beurre Blanc, Grilled Seasonal Vegetables

Scottish Salmon
Medium Rare, Sushi Grade, Chile Glazed, Roasted Corn Vinaigrette, Bed of Asparagus

Third Course – Choice of



Featuring Special RW Week Dessert Partner
Haute Sweets Patisserie Chocolate Flourless Cake
or
Apple Galette with Henry's Cinnamon Ice Cream
or
Key Lime Pie

\$45 per person - beverages, tax, and gratuity not included
Reservations suggested

Select Wines are 25% off the listed price when paired with our Special Menu

Chardonnay, Francis Ford Coppola, Director's, Russian River	35.00
Sauvignon Blanc, Boulder Bank, Marlborough, New Zealand	36.00
Cabernet Sauvignon, Faust, Napa.....	74.00
Merlot, Provenance, Napa.....	54.00
Malbec, Bodega Séptima Gran Reserva, Mendoza, Argentina.....	50.00