

# THE LANDMARK

## RESTAURANT

### Starters, Snacks & Small Plates

<b>Shrimp Cocktail</b>	<b>10</b>
Traditional "Fiery" Red Sauce, Avocado	
<b>Fried Pork Pot Stickers</b>	<b>8</b>
Thai Style Dipping Sauce	
<b>Grilled Flat Bread</b>	<b>11</b>
Caramelized Onion, Goat Cheese, Prosciutto, & Fig	
<b>Tuna Tartare</b>	<b>12</b>
Crispy Goyza, Ginger, Soy Sesame, Sriracha	
<b>Five Spice Calamari</b>	<b>11</b>
with Asian Greens and Sweet Thai Vinaigrette	
<b>Seared Day Boat Scallops</b>	<b>11</b>
Roast Tomato, Garlic Puree	
<b>Butternut Squash Ravioli</b>	<b>9</b>
Brown Butter and Crispy Fried Sage	
<b>Skewered Chicken Satay</b>	<b>8</b>
Curry Infused, Hoisin Cashew Dip	
<b>Potato Pierogi</b>	<b>9</b>
Pan Fried "Flashed" with Polish Vodka, Sour Cream & Chives	
<b>Charred Heirloom Tomato Soup</b>	<b>8</b>
<b>Caesar Salad</b>	<b>10</b>
Whole Leaves with White Anchovy Dressing Sour Dough Croutons and "Frico" Chip	
<b>Wild Arugula and Endive Salad</b>	<b>11</b>
Grilled Pink Lady Apples with Toasted Hazelnuts & Sour Cherry Vinaigrette	
<b>"Wedge" Salad</b>	<b>9</b>
Applewood Smoked Bacon, Oven Roasted Tomatoes & Blue Cheese Dressing	

*The AAA Four-Diamond awarded Landmark Restaurant is a long-time Dallas icon.  
Our menu is a reflection of today's global dining influences.  
Food that is simple, fresh, and casual. We use only the finest seasonal items available, Enjoy!*



**WARWICK**  
MELROSE HOTEL, DALLAS

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### Large Plates

<b>Grilled Hanger Steak</b>	<b>18</b>
Mixed Young Green Salad with Garlic Pommes Frites	
<b>Grilled Chicken Breast &amp; Gemelli Pasta</b>	<b>16</b>
Garlic, Slivered Almonds, Shiitake, Spinach, Light Cream & Pecorino Romano	
<b>Braised Lamb Shank "Milanaise"</b>	<b>19</b>
White Bean Ragout	
<b>Cedar Planked Salmon</b>	<b>19</b>
Grilled Peach Chutney Glaze, Butter Sauce & Sweet Potato Matchsticks	
<b>Roasted Chilean Sea Bass</b>	<b>25</b>
Wilted Spinach, White Wine & Tomato Pan Jus. Fingerling Potatoes & Haricot Vert	
<b>Midwestern Angus Filet</b>	<b>30</b>
Potato Pierogi, Roasted Forest Mushroom & Cabernet Demi Glace	
<b>Seared Day Boat Scallops</b>	<b>28</b>
Parsley Verjus, Spanish Chorizo, Spring Peas Micro Pea Tendrils & Saffron Risotto Cake	
<b>Prawns Carbonara</b>	<b>20</b>
Linguini, Sweet Peas and Carbonara Sauce	
<b>Grilled Veal Chop</b>	<b>29</b>
Poached Pear, Port Wine - Morel Demi. Garlic Mashed Potatoes, Glazed Carrots & Haricot Vert	

*Tax and Gratuity are not included*  
*For Reservations, please call: (214) 224-3152*  
*or online at [www.landmarkrestodallas.com](http://www.landmarkrestodallas.com)*

*Tables of 6 or more will be on one check and subject to 18% Gratuity*

*Michael Pacheco- Chef*  
*Otheo Barnes III- Sous Chef*

