

Dragonfly

MODERN AMERICAN KITCHEN

LUNCH MENU

share

fall 2011

GRILLED LAMB LOLLIPOPS 15./25.

Pickled Jalapeños, Balsamic Greens

BRISKET BACON CHEDDAR SLIDERS 9.

House Ground, Traditionally Dressed

HAND CUT SEA SALT FRIES 7.

Truffle Ranch, Honey Mustard, Ketchup

DEVIL'D EGGS 6.

Tobiko Caviar, Bacon, Watercress, Salmon Gravlox

WASABI POTATO WON TONS 7.

AHI TUNA TACOS 12.

Avocado Pico, Diakon Sprouts

first

DRAGONFLY GREENS 7.

Cucumber, Red Pepper, Baked Ricotta, Pistachio

WHOLE LEAF CAESAR 9.

Baby Romaine, Parmesan Crisp, White Anchovy Oil

KITCHEN SOUP

Cup 4.

Bowl 6.

WARM RADICCHIO SALAD 14.

Cashel Blue Cheese, Pecan & Dried Cherry Granola

entrée salad

CHEF'S CHOPPED COBB SALAD 16.

Grilled Chicken, Ham, Bacon, Manchego, Tomato, Cucumber, Sourdough Crouton, Romaine Hearts and Maytag Blue Cheese Dressing

ASIAN CHICKEN SALAD 11.

Thai Chile Dressed Napa Cabbage, Pickled Shiitake,

Cashew Dressed Chicken

CRISPY CALAMARI SALAD 13.

Spicy Greens, Nori, Thai Chile Dressing

GRILLED CHICKEN OR SHRIMP CAESAR 15.

Baby Romaine Greens, Parmesan Crisp, White Anchovy Oil

MEDITERRANEAN SALAD 15.

Spinach, Grilled Chicken, Feta, Kalamata, Cucumber, Tomato,

Bacon, Hummus, Grilled Pita

handhelds

Served with Housemade Chips, Fruit Salad or Sea Salt Fries

8 OZ. ALL NATURAL BLACK ANGUS BURGER 12.

Traditionally Dressed

Add Cheese +2.

Add Smoked Bacon +2.

HAM, TURKEY, BACON & GRUYERE CLUB 12.

Dressed Traditionally On Wheat Bread

RICE PAPER SPRING ROLL 12.

Thai Chile Dressed Napa Cabbage, Pickled Shiitake,

Cashew Dressed Chicken

OPENFACED GRILLED MEATLOAF SANDWICH 14.

Over Texas Toast With Shiitake Mushroom Gravy and Spinach Inlay

GRILLED TEXAS CHICKEN SANDWICH 12.

Roasted Red Peppers, Spinach, Fontina Cheese on Sesame Roll

NOONER 14.

Any Half Sandwich, Dragonfly or Caesar Salad, Cup of Soup,

Warm Cookie & N/A Beverage

entrée

GRILLED FLAT IRON STEAK 21.

With Manchego Tater Tots and Garlic Wilted Baby Spinach

MARKET FISH MKT.

Service Staff will Detail Today's Feature

COMIDA MKT.

Join The Kitchen Staff in Their Meal

VENISON "FRITO" PIE 15.

Cheddar Cheese, Sour Cream, Scallion Greens

& Housemade Corn Chips

sweets

PECAN-CHOCOLATE BREAD PUDDING 9.

With Bourbon Salted Caramel and Sweet Mascarpone Crema

HOUSE SPUN SLICE OF ICE 7.

Oreo Crusted, Oreo Ice Cream, Chocolate, Caramel

CHOCOLATE & PEPPERMINT SMORES 7.

With Chocolate Pudding and House Made Graham Crackers

Z

EXECUTIVE CHEF:

Dan Landsberg

Dragonfly

MODERN AMERICAN KITCHEN

wines | by the glass

CHAMPAGNE & SPARKLING

	GLS / BTL
Charles de Fere, France, Brut, NV	09. / 45.
Mumm Napa, Brut Rosé, NV	13. / 65.
Perrier Jouet, Grand Brut, NV	18. / 99.
Veuve Clicquot "Ponsardin", Brut, NV	20. / 130.
Nicolas Feuillatte (187 mL), Brut, NV	21.

WHITES

Antinori Bramito, Chardonnay, Umbria, Italy, '08	10. / 40.
Chateau de Sancerre, Sauvignon Blanc, France, '09	13. / 64.
Las Perdices, Pinot Grigio, Mendoza, '09	10. / 40.
Brancott, Sauvignon Blanc, Marlborough, '09	09. / 36.
Loimer 'Lois', Gruner Veltliner, Austria, '09	11. / 43.
Château St. Michelle 'Eroica', Reising, WA, '09	12. / 49.
Conundrum, White Blend, California, '09	15. / 60.

REDS

Michael Sullberg, Cabernet Sonoma, '09	09. / 36.
Conn Creek, Cabernet, Napa Valley, '06	15. / 60.
Stoneleigh, Pinot Noir, Marlborough, '09	10. / 40.
Belle Gloss, Pinot Noir, Sonoma, '06	17. / 68.
181, Merlot, Napa Valley, '07	09. / 36.
Layer Cake, Shiraz, South Australia, '09	11. / 44.
Lancatay, Malbec, Mendoza, '09	09. / 36.
North Star 'Stella Maris', Red Blend, Columbia Valley, '06	14. / 55.
'The Prisoner' by Orin Swift, Zinfandel Blend, Napa Valley, '10	22. / 87.

non-alcoholics

Iced tea	4.
Lemonade	4.
Soft Drinks	4.
Coffee	4.
Cappuccino & Latte	5.
Hot Tea	4.
Fresh Squeezed Juices	4.
Milk	4.
Bottled Water	4. / 8.

FEATURED
1/2 bottle

VERAISON,
CABERNET SAUVIGNON,
Stagcoach Vineyards, '06

— 58. —

cocktails & social agents

SPARKLERS!

TEXAS PUNCH <i>Ketel One Oranje, St. Germain Elderflower, Fresh Lemon & Pear Juices, Shaken Lightly & Topped With Prosecco</i>	12.
THE MISTRESS <i>Effen Black Cherry Vodka, Fruit Lab Hibiscus Liqueur, Fresh-Squeezed Lemon Juice, Shaken Lightly & Topped With Prosecco</i>	12.

SOUTHERN SIPPERS

JOHN DALY <i>Veev Acai Berry Liqueur, Deep Eddy Sweet Tea Vodka, Freshly Muddled Raspberries & Mint; Topped With Fresh-Squeezed Lemonade</i>	12.
FLOWERS AND BULLEITS <i>Bulleit Bourbon, Mathilde Pear Liqueur, Clover Honey Syrup & Fresh-Squeezed Lemon Juice.</i>	12.
STRAWBERRY FIELDS <i>Stolichnaya Strawberry Vodka, Martini & Rossi Bianco, Strawberry Puree, Fresh-Squeezed Lemon Juice, Crème Yvette & Rose Water</i>	12.

SHHH... OTS!

CARNIVALE <i>Southern Comfort Fiery Pepper, Cherry Herring, Almond Syrup & Fresh-Squeezed Lime Juice</i>	10.
BAZOOKA JOE <i>"Bubble Gum's Older Brother" House-Infused Bubble Gum Vodka, Lime, & Lemon Juices</i>	10.

GOOD...GOOD...GOOD LIBATIONS

PEARFECT AUTUMN <i>Bombay Gin, Strega Liqueur, Apple Cardamom Simple Syrup, Fresh-Squeezed Lemon Juice</i>	12.
SUNNY SIDE UP <i>Ketel One Oranje, Aperol, Stirring's Ginger Liqueur, Lemon Juice, Dash of Cinnamon</i>	12.
ROOT BEER MANHATTAN <i>Bulleit Rye, Blackmaker Root Beer Liqueur, Sweet Vermouth, Mole Chocolate Bitters</i>	12.

THE AFTERPARTY

DIRECT-CURRENT COCKTAIL <i>Dragonfly's Own Coffee Bean-Infused Vodka Mixed With St. Elizabeth All-Spiced Dram, Stirring's Espresso and Milk</i>	12.
GINGER ALEXANDER <i>Hennessey VS Cognac, Stirring's Ginger Liqueur, White Crème de Cacao, & Fresh Cream, Shaken Vigorously & Garnished With Freshly-Grated Cinnamon</i>	12.

beer

MILLER LITE <i>American Pale Lager</i>	5.	SESSION LAGER <i>American Pre-Prohibition style Pale Lager</i>	5.	LEFT HAND MILK STOUT <i>Milk Stout from Colorado</i>	6.
BUD LIGHT <i>American Pale Lager</i>	5.	BLUE MOON <i>Belgian Style Wheat Beer from Colorado</i>	6.	STELLA ARTOIS <i>Light Belgian Lager</i>	6.
MICHELOB ULTRA <i>American Pale Lager</i>	5.	STONE I.P.A. <i>India Pale Ale from California</i>	6.	PYRAMID HEFEWEIZEN <i>American Unfiltered Wheat Beer</i>	6.
CORONA <i>Mexican Pale Lager</i>	6.	SPATEN <i>Light German Lager</i>	6.	DUVEL <i>Belgian White Ale</i>	8.
ZIEGENBOCK <i>Texas Amber Ale</i>	6.	UFO <i>American White Ale</i>	6.	CLAUSTHALER <i>German Non Alcoholic Ale</i>	5.
FIREMAN'S #4 <i>Texas Blonde Ale</i>	6.				