

KNIFE

— ITALIAN STEAK —

PRIVATE DINING ROOM MENU

09-2026

Offerings reflect the Chef's ongoing menu evolution and may vary accordingly.



THE RITZ-CARLTON

LUNCH MENU 1

\$76++ per guest, plus 27% taxable service charge and 8.25% tax.

SALAD

choice of

TRADITIONAL CAESAR SALAD **G, D**

focaccia crouton, meyer caesar dressing, parmesan reggiano, white anchovy

CAPRESE SALAD **G, D**

imported burrata cheese, heirloom tomato, baby rocket, basil oil, aged balsamic

SPECIALTY ENTRÉE

choice of

THE BURGER* **G, D**

dry aged Beef, fried Prosciutto, truffle aioli, sesame brioche bun

MAINE LOBSTER ROLL **G, S, D**

house-made brioche roll, buttered poached lobster, caviar, fine herbs

SPAGHETTI CACIO E PEPE **G, D**

house-made spaghetti, pecorino romano cheese, fresh black pepper, beurre monte

DESSERT

choice of

VANILLA CRÈME BRÛLÉE **D**

COFFEE TIRAMISU **G, D**

The Ritz-Carlton Dallas, Las Colinas proudly partners with local farmers and fishermen to craft our menus, sourcing seafood exclusively from sustainable sources.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

LUNCH MENU 2

\$105++ per guest, plus 27% taxable service charge and 8.25% tax.

SALAD

choice of

TRADITIONAL CAESAR SALAD **G, D**

focaccia crouton, meyer caesar dressing, parmesan reggiano, white anchovy

LOBSTER COBB **S**

talyse Farm, avocado, maine lobster, soft egg, boursin ranch

VEAL MEATBALLS

veal, pork, spicy marinara, fried basil house-made ricotta cheese, parmesan cheese

SPECIALTY ENTRÉE

choice of

FILET STEAK FRITE **D**

6 oz. tenderloin, pomme frite, mixed salad, green peppercorn sauce

FAROE ISLAND SALMON

chanterelle, wild mushroom

JOYCE FARM CHICKEN

triple cream mash, spring vegetable, forestiere sauce

DESSERT

choice of

VANILLA CRÈME BRÛLÉE **D**

COFFEE TIRAMISU **G,D**

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DINNER OFFERINGS

\$195++ per guest, plus 26% taxable service charge and 8.25% tax.

SALAD

choice of

TRADITIONAL CAESAR SALAD

baby gem, aged parmesan, herbs crusted focaccia, white anchovies

LAS COLINAS SALAD

local mixed green, bleu d 'aoste, caramelized pecan, grapes, malt vinaigrette

SPECIALTY ENTRÉE

choice of

FILET MIGNON 8oz

mashed potato, poached green asparagus, red wine sauce

FAROE ISLAND SALMON

chanterelle, wild mushroom

JOYCE FARM CHICKEN

triple cream mash, spring vegetable, forestiere sauce

DESSERT

choice of

POLENTA DOLCE AL LIMONCELLO *D, N*

cornmeal cake, limoncello gelee, limoncello curd, white chocolate cremeux, blackberries, blueberries, corn gelato

ESSENZA DI CANNOLO *G, D, N*

ricotta mascarpone cremeux, pistachio crumble, orange gelee, chocolate cremeux, pistachio sponge

TORTA AL CIOCCOLATO *D, N*

chocolate sponge, salted caramel ganache, candied orange

DINNER ENHANCEMENTS

Minimum of 72 hours prior notice to include with menu

FAMILY-STYLE STARTERS

CLASSIC SHRIMP COCKTAIL +22

cocktail sauce, horseradish

MUSSELS +23

heirloom tomato broth, tarragon, grilled ciabatta

VEAL MEATBALLS +25

veal, pork, spicy marinara, fried basil house-made ricotta cheese, parmesan cheese

PARAMOUNT OSCETRA CAVIAR +105

chive & shallot crème fraîche blinis

SEAFOOD TOWER +135

add caviar +95

½ whole lobster, 6 jumbo shrimp, 8 east coast oyster, 6 jonah crab cocktail, 6 PEI mussel traditional cocktail, fresh grated horseradish, rose pink peppercorn sauce

SPECIALTY ENTRÉE ADD-ONS

DOVER SOLE +58

beurre meniere, fried capers, lemon

SPAGHETTI CACIO E PEPE +32 *G, D, V*

beurre monte, pecorino, herbed breadcrumbs

RIGATONI +36 *G, D*

spicy italian sausage, sauce pomodoro

20 OZ. BONE IN RIBEYE +130

dry aged 60-days

WAGYU

6oz Japanese A5 Striploin +98

12oz Australian W Black Striploin +115

DESSERT ENHANCEMENTS

DESSERT CART +35 per guest

5 options Chef's choice of Italian delights

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ADDITIONS & LIVE STATIONS

Minimum of 72 hours prior notice to include with menu

CHEESE CART +21 per guest

international and domestic cheeses with accompaniments

USDA PRIME SLOW ROASTED BEEF TENDERLOIN STATION +75 per guest

expertly carved and presented with a refined selection of artisan mustards, boutique salts, and premium sauces.

NATIVE OYSTER BAR +40 per guest

a curated selection of PEI and native oysters, freshly shucked to order and elegantly presented with an array of accompaniments, including artisanal vinegars, tabasco, fresh lemon, and refined condiments.

LIVE PASTA STATION +45 per guest

an elegant presentation of freshly hand-crafted pasta, served tableside from a parmesan wheel. featuring radiatori and spaghetti paired with your choice of classic sauces—Cacio e Pepe or Pomodoro—accompanied by a curated selection of condiments, including aged parmesan, pecorino, boutique oils, red pepper flakes, and artisanal salts.

CHEF LED PIZZA MAKING CLASS + 50 per guest

Discover the secrets behind crafting the perfect dough, balancing flavors, and achieving a flawless bake—all in an intimate, hands-on setting.

WINE TASTING & PAIRING +85 per guest

Led by our sommelier. This experience features an exclusive selection of premium wines paired with chef-crafted gourmet bites, complemented by expert insights into tasting techniques, nuanced flavor profiles, and the art of pairing—all in an intimate, refined setting.

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RECEPTION OFFERINGS

SMALL BITES \$10 per piece

RISOTTO MILANESE ARANCINI

PETITE BEEF CARPACCIO CROSTINI

PROSCIUTTO & TUSCAN MELON

OYSTER & MIGNONETTE

MOZZARELLA FRITTA

CRISPY TRUFFLE POLENTA CAKE

PIZZA

MARGHERITA 24

MEAT LOVER 32

Italian sausage, meatball, pepperoni, prosciutto

ROMA 30

Soprassata, hot honey, arugula, sun dried tomato, ricotta, feta, mascarpone