

THE DINING ROOM

AT THE RITZ-CARLTON

LUNCH

Served from 11 a.m. daily

HEALTHY START & GREENS

HAMACHI TARTARE	28
jalapeno emulsion, tobiko, green apples	
CAESAR SALAD G, D	18
focaccia crouton, parmesan Reggiano, white anchovy, Caesar	
CAPRESE SALAD G, D	21
burrata, heirloom tomatos, baby rocket, basil oil, aged balsamic	
LOBSTER COBB SALAD* D, S	24
Talyse Farm, Maine lobster, crispy pancetta, avocado, soft egg, Boursin ranch	
ADD ENHANCEMENTS	
chicken +12	salmon +14
shrimp +16	steak +24

SANDWICHES

THE BURGER* G, D, L	28
dry-aged beef, toma truffle cheese, fried prosciutto, sundried tomato aioli, sesame brioche bun	
MAINE LOBSTER ROLL* G, S, D	39
butter poached lobster, caviar, fine herbs, house-made brioche roll	
ITALIAN CLUB G, D, L	26
salami, mortadella, crispy porchetta, pepperoncino aioli, butter toasted ciabatta	

PIZZAS

MARGHERITA G, D	24
fresh mozzarella, tomato, basil, extra virgin olive oil	
PEPPERONI G, D	24
pepperoni, mozzarella, tomato	

CONTAINS: (G) Gluten (S) Shellfish (D) Dairy (V) Vegetarian (L) Local

SPECIALITIES

VEAL MEATBALLS G, D	21
veal, pork, spicy marinara, fried basil, house-made ricotta, parmesan	
SPAGHETTI CACIO E PEPE G, D	28
house-made spaghetti, pecorino romano cheese, black pepper, beurre monte	
RIGATONI G, D,	36
spicy Italian sausage, sauce pomodoro	
FILET STEAK FRITES D	46
6 oz tenderloin, pomme frites, mixed salad, green peppercorn sauce	
FAROE ISLAND SALMON D, S	38
celery root puree, green peas, wild mushroom, citrus beurre blanc	
JOYCE FARM CHICKEN D	40
pomme puree, summer vegetables, Barolo jus	

BEVERAGES

COFFEE	4	ESPRESSO	8
ICED TEA	6	JUICE	7
COLD PRESS JUICE			12
FRESHLY SQUEEZED ORANGE JUICE			12
TEA & HERBAL INFUSIONS			8
Earl Grey, English Breakfast, Chamomile, Mint, or Green			

COCKTAILS

MILANO SPRITZ	20
Aperol, Galliano, prosecco, soda	
AMALFI MARTINI	21
Ketel One, limoncello, fresh lemon, simple syrup	
AGRUMI	20
Don Julio Blanco, llegal Mezcal, fresh lime, turmeric & kaffir lime leaf syrup, fresh grapefruit, soda	

The Ritz-Carlton Dallas, Las Colinas proudly partners with local farmers and fishermen to craft our menus, sourcing seafood exclusively from sustainable sources. We proudly serve sustainably sourced coffee and tea, aligned with the Rainforest Alliance, Fair Trade USA and USDA Organic standards. 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. A suggested 20% service charge will be added to all parties during breakfast and lunch. Prices exclude 8.25% tax



THE RITZ - CARLTON

DALLAS, LAS COLINAS