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

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

COCKTAILS

MILANO SPRITZ 20
Aperol, Galliano, prosecco, soda

AMALFI MARTINI 21
Ketel One, limoncello, fresh lemon, simple syrup

AGRUMI 20
Don Julio Blanco, Ilegal Mezcal, fresh lime, turmeric & kaffir lime leaf syrup, fresh grapefruit, soda

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

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

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