

# ROUX BISTRO

20<sup>th</sup> Anniversary Restaurant Week Aug 4-26, 2017

## **TWO-COURSE LUNCH**

### **APPETIZER CHOICE**

#### **ROUX SEAFOOD GUMBO**

*Our own style of this classic*

#### **GREEK SALAD**

*Mixed lettuce, tomatoes, cucumber,  
Kalamata olives, feta cheese, Greek vinaigrette*

#### **GRILLED CALAMARI STEAK**

*Extra virgin olive oil & herbs*

#### **CEVICHE FISH DAILY SELECTION**

*Cured in lime juice, pico de gallo, avocado, spicy salsa*

### **ENTRÉE CHOICE**

#### **SCOTTISH SALMON CHARGRILLED**

*Broccolini & asparagus,  
Creole mustard tarragon sauce*

#### **RED FISH BLACKENED**

*Cilantro rice, tropical relish*

#### **CHAR GRILLED SHRIMP**

*Linguine, butter, lemon, garlic*

#### **CHICKEN ROMANO**

*Linguine Alfredo*

*Murphy Goode Sauvignon Blanc, California \$8  
Barrymore. Rose of Pinot Noir, Monterey, California \$9  
Fortress Cabernet Sauvignon, Sonoma, California \$12*

### **\$20 PER PERSON**

(Wine, Beverages, Tax & Gratuity not inclusive)

*Thank you for joining us at Roux Bistro  
and for helping to support the North Texas Food Bank*

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness*

# ROUX BISTRO

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## THREE-COURSE DINNER

### APPETIZER CHOICE

#### BASIL LOBSTER BISQUE

#### ARUGULA & FENNEL SALAD

*Fresh arugula, shaved fennel, parmesan, wine anchovy vinaigrette*

#### GRILLED CALAMARI STEAK

*Extra virgin olive oil & herbs*

*Bouchard Pere & Fils Bourgogne Blanc, Chardonnay, Burgundy, France \$11*

*Elsa Bianchi Cabernet Sauvignon, Argentina \$8*

### ENTRÉE CHOICE

#### CHICKEN ROMANO & CRAB AURORA

*Linguine Alfredo*

#### BRANZINO CHARGRILLED

*Haricot vert, red onions, caper marjoram, tomatoes, olive oil*

#### CIOPPINO

*Clams, mussels, shrimp, scallops, crab claws, tomato sauce*

#### RACK OF LAMB

*Mixed grilled vegetable, mint demi glaze*

*Kettmeir Pinot Grigio, Italy \$12*

*Altesino Rosso di Montalcino, Tuscany, Italy \$12*

### DESSERT CHOICE

#### BREAD PUDDING

*Whiskey Sauce*

#### TIRAMISU

*Espresso ricotta cream*

#### TUXEDO CHOCOLATE CAKE

*Chocolate glaze*

*Croft Tawny Porto Rsv, Portugal \$12*

### \$39 PER PERSON

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