

CHILLED SEAFOOD

CAVIAR SERVICE* 105

Blinis, crème fraîche, egg white, egg yolk, capers, shallot

RAW OYSTERS* (6) 27

Mignonette, cocktail sauce, horseradish, crackers

TUNA TARTARE* 25

Lemon aioli, Calabrian chili, quail egg yolk, avocado, hazelnut dukkah, buttermilk crackers

JUMBO SHRIMP COCKTAIL (6) 22

Cocktail sauce, lemon

JUMBO LUMP CRAB SALAD 25

Dijon cream, lime and cucumber coulis, buttermilk cracker

SEAFOOD TOWER* 98

Raw oysters, tuna tartare, jumbo shrimp, crab salad

SALADS

DTR SALAD 14

Mixed greens, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

BABY GEM CAESAR* 15

Summer squash, cherry tomato, shallot, radish, parmesan, croutons, Caesar dressing

ROASTED BEETS 16

Chermoula, honey-tahini labneh, mint, pine nuts

BURRATA 22

Heirloom tomato, Castelvetro olive, shallots, pickled fennel, fennel pollen

ADD TO ANY SALAD:

Chicken 10 | Salmon* 20 | Shrimp 15

DILWORTH

tasting room

SOUTHPARK

TO SHARE OR NOT TO SHARE?

HOUSE BREAD 7

Housemade milkbread, za'atar, lavender honey butter

MEZZE PLATTER 25

Squash hummus, whipped ricotta, fried pita, olives, cornichons, cucumbers, carrots, red peppers

CHARCUTERIE 26

Chef's choice, seasonal accouterments, buttermilk crackers

CHESHIRE ROASTED PORK BELLY 22

Za'atar and lavender honey, grilled watermelon, mint, balsamic reduction, jalapeño

ROASTED OYSTERS* (6) 28

Lemon caper butter

PAPAS BRAVAS 15

Bravas sauce, garlic aioli, herbs

HARRISA ROASTED CARROTS 15

Harissa honey, honey-tahini labneh, pine nuts, mint

FRIED BRUSSELS SPROUTS 16

Moroccan spice, goat cheese, orange fig preserve, almonds, chives

TRUFFLE FRIES* 20

Shaved truffles, parmesan, herbs, truffle aioli

*Our menu is thoughtfully curated for a shared dining experience.
Dishes will be served to your table as they are prepared.*

ENTRÉES

8oz SIXTY SOUTH SALMON* 39

Basmati fried rice, ras el hanout honey, lemon

LAMB PEKA (CROATIAN SLOW-COOKING STYLE) 38

One pot roasted lamb shoulder, marble potatoes, peppers, onions, mint

CHICKEN PICCATA 30

Housemade spaghetti, lemon caper butter

TRUFFLE BURGER* 28

Certified Angus Beef, gruyere, black garlic aioli, black truffles, caramelized onions and mushrooms, herb fries

À LA CARTE

NOT YOUR GRANDMA'S STUFFED PEPPER 27

Ground beef and pork, rice, tomato sauce, feta

8oz FILET MIGNON* 49

Certified Angus Beef, garlic herb butter

8oz WAGYU HANGER STEAK* 93

Green pepper au poivre

SIDES 9

Grilled asparagus | Roasted mushrooms
Herb roasted potatoes

DESSERTS

COCONUT CRÈME BRÛLÉE 14

Topped with fresh berries

PISTACHIO CHEESECAKE 14

Kataifi, caramel

CHOCOLATE CAKE 14

Nutella buttercream, caramel gelato, maraschino cherry, hazelnut

GELATO 6

Seasonal rotation by the scoop

CHECK OUT OUR OTHER LOCATIONS

@DTR_DILWORTH

@DTR_PLAZAMIDWOOD

Parties of 6 or more will have an automatic 20% gratuity added.

DILWORTHTR.COM | @DTR_SOUTHPARK

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

Please inform your DTR server of any food allergies.

*Before consuming, these items may be undercooked.