



Discover a world of cuisines at Restaurants on Lamar located at Omni Dallas Hotel. With eight different experiences, you and your guests can discover flavors like authentic Mexican cuisine, farm-to-table Texas bites, New York-style pizza or classic Japanese dishes. Then after your event, enjoy a handcrafted libation at downtown Dallas' hot spot — Pegasus Bar.

Pricing and menu items are subject to change. Prices do not include tax and gratuity. This menu is available for holidays beginning November 1, 2019, through December 30, 2019. Menus only available at Restaurants on Lamar locations at Omni Dallas Hotel.







BIERGARTEN

A German-style beer garden greets guests with Bavarian beer and cuisine. Diners dive into the unique flavors of Germany while enjoying a skyline view on the wraparound patio.

CAPACITY

DIRECTOR'S ROOM: 15

RESTAURANT INTERIOR: 130

PATIO EXTERIOR: 110

ENTIRE RESTAURANT: 240

HORS D'OEUVRES MENU

PASSED

Reuben bites with sauerkraut and grain mustard aïoli

Asparagus and prosciutto canapés with dill cream cheese

DISPLAY

Local cheese board | Salted pretzels, German prosciutto, salami and grain mustard

Carved beer and mustard glazed pork loin with spätzle and pork jus

Field greens and farm fresh vegetables served with herb vinaigrette

Gingerbread cookies

Apple strudel

\$38 per person



STARTERS

German potato salad with bacon and chives

Smoked salmon canapés with salmon and dill cream cheese

Local cheese board | Salted pretzels, German prosciutto, salami and grain mustard

Roasted beet salad | Walnuts, goat cheese and mâche served with champagne vinaigrette

ENTRÉE

Carved beer and mustard-glazed pork loin with spätzle and pork jus

ACCOMPANIMENT

Caramelized Brussels sprouts with almonds and wild mushrooms

DESSERTS

Gingerbread cookies



BLACK SHIP LITTLE KATANA

East and West collided in 1852, when Matthew Perry of the USA Steam Navy was assigned to open ports to the west trade. Saltwater stained his metal ships black as he made his way to Japan and therefore, the Japanese referred to them as "black ships." The story is brought to life in traditional Japanese, Korean and American dishes.

CAPACITY

PRIVATE ROOM: 57

RESTAURANT INTERIOR: 215

PATIO EXTERIOR: 30

ENTIRE RESTAURANT: 245

HORS D'OEUVRES MENU

PASSED

Selection of chef's choice sushi rolls

DISPLAY

Dak gui soup

Sizzling dumplings | Crisp dumplings, stir-fry vegetables, sweet and sour and dumpling sauce

Turkey rolls | Turkey, cranberry, stuffing and turkey gravy

Kalbi ribs

Fried chicken | The most popular holiday dish in Japan

Mango cheesecake with cranberry chutney

Chocolate torte with pumpkin spice caramel sauce

\$50 per person

FAMILY-STYLE MENU

DISPLAYED ON THE TABLE

Katana combo sampler | Sashimi, specialty rolls, classic rolls and sushi

STARTER

Miso soup

FNTRÉF

Individual hot stone bowls | Rice, pickled vegetables and marinated beef





BOB'S STEAK & CHOP HOUSE

Bob's Steak & Chop House is a nationally renowned steak house specializing in the finest corn-fed, Midwestern prime beef. The menu formula at this Dallas culinary landmark is simple: incredible meat, gigantic shrimp, fabulous salads and decadent desserts. Classic steak house food prepared and presented in a manner that Bon Appétit calls "the kind of fare you'll want to go back for again and again."

CAPACITY

PRIVATE DINING ROOM: 36

SEMI-PRIVATE DINING ROOM: 64

COMBINED PRIVATE AND

SEMI-PRIVATE DINING ROOM: 100

LOUNGE: 24

ENTIRE RESTAURANT: 250



SAMPLE DINING MENU

APPETIZERS | SERVED FAMILY STYLE

Fried calamari

Bruschetta

Shrimp platter

SALADS | CHOICE OF ONE

Caesar salad | Garlic croutons and Parmesan-Reggiano

Wedge salad | Blue cheese dressing, crumbles and bacon

ENTRÉES | CHOICE OF ONE

Prime filet mignon 9 oz

Prime ribeye 14 oz

Dry Aged Pork Tomahawk 16 oz

Served with house made applesauce

Broiled salmon served with maître d' butter

ACCOMPANIMENTS

Bob's signature glazed carrot

Smashed potatoes

DESSERTS | CHOICE OF ONE

Wedge of chocolate cake

Key lime pie

Pricing upon request







CAFE HERRERA

Amelia Herrera opened her first restaurant on Maple Avenue in 1971, with just nine tables and a dream of leaving each one of her children with a restaurant of their own. Today, her legacy continues on with Cafe Herrera, a new generation of Herrera restaurants serving contemporary Mexican food and cocktails. Locals and guests can sip signature margaritas while enjoying the spacious patio and dining on classic enchiladas, street tacos and fajitas.

CAPACITY

RESTAURANT INTERIOR: 140

PATIO EXTERIOR: 200

ENTIRE RESTAURANT: 340

RECEPTION MENU

DISPLAY

House made tortilla chips served with rojo salsa and guacamole and queso Herrera

Steak nachos | Steak, beans and cheese

Shredded brisket flautas with tomatillo salsa

\$25 per person

FAMILY-STYLE MENU

DISPLAYED ON THE TABLE

House made tortilla chips served with rojo salsa and guacamole

STARTER

Baby kale salad | Pecans and sesames served with serrano vinaigrette

ENTRÉES

Queso fundido with chorizo

Beef empanadas with chipotle dip

Chili and cumin roasted holiday pork

Cheese stuffed chile relleno

Chicken tamales

ACCOMPANIMENTS

Mexican rice

Beans buñuelos

DESSERT

Pumpkin empanadas

\$45 per person





COAL VINES

A casual, neighborhood restaurant, Coal Vines brings New York-style pizza and traditional pasta dishes to life. Also featured is a wine list with something for everyone's palate and budget so diners may take in fine vino without breaking the bank. Dine with the locals at Dallas' favorite pizza destination or enjoy delivery to your room.

CAPACITY

RESTAURANT INTERIOR: 75

PATIO EXTERIOR: 30

ENTIRE RESTAURANT: 105

RECEPTION MENU

DISPLAY

Bruschetta | Tomato, mozzarella and garden basil

Caesar salad | Garlic croutons and Parmesan cheese

Meatballs served with spicy habanero marinara

Arancini | Crispy risotto, marinara and oregano

Chianti braised short ribs | Creamy herb polenta, rosemary and jus

Sausage and sweet pepper pizza rigatoni pasta | Pesto, Parmesan cheese and portobello mushrooms

Holiday turkey | Italian sausage stuffing, gravy and rosemary

Cannoli

Cheesecake

\$65 per person

FAMILY-STYLE MENU

DISPLAYED ON THE TABLE

Holiday antipasto wreath | Rosemary, variety of cheeses, olives and sausages

STARTERS

Bruschetta | Tomato, mozzarella and garden basil

Fried mozzarella | Crispy fried mozzarella, marinara and oregano

Caesar salad | Garlic croutons and Parmesan cheese

ENTRÉES

Sausage and sweet pepper pizza rigatoni pasta | Pesto, Parmesan cheese and portobello mushrooms

Holiday turkey | Italian sausage stuffing, gravy and rosemary

DESSERT

Tiramisu

Cannoli

\$50 per person



TEXAS SPICE

Texas Spice captures the true flavor of Texas with an emphasis on local ingredients and Southern style, offering a twist on hometown classics. The innovative farm-to-market concept incorporates the freshest ingredients to create great food and a casual dining experience. The rustic interior was designed with repurposed materials that include red brick walls, garage-door-style doors and wood details.

CAPACITY

FRONT PRIVATE DINING ROOM: 12
BACK PRIVATE DINING ROOM: 25

RESTAURANT INTERIOR BACK HALF: 75

RESTAURANT INTERIOR: 300

PATIO EXTERIOR: 150

ENTIRE RESTAURANT: 425

RECEPTION MENU

DISPLAY

Mini tartlet of smoked brisket, sweet onions and blue cheese

Crispy fried red neck cheddar macaroni and cheese with chipotle ketchup

Smoked salmon deviled eggs with crème fraîche

Fried local goat cheese and fig jam

Chorizo spiced tuna tacos with chimichurri

Grilled cheese bites with jalapeño sausage and goat cheese

Bacon wrapped stuffed jalapeños with local cheese

\$42 per person

FAMILY-STYLE MENU

STARTER

Texas cheese and sausage board with house made pickles and mustard

Black bean hummus served with crisp vegetables and pita bread

Texas blue cheese salad | Roasted potatoes, green beans and bacon served with green goddess dressing

ENTRÉES

Jalapeño brined fried chicken served with sweet coleslaw and pickles

Pan-roasted Texas Spice salmon served with wilted cabbage and spinach and grain mustard butter sauce

Carved smoked beef brisket

ACCOMPANIMENTS

Baked macaroni and cheese with jalapeño sausage and Parmesan bread crumbs

Caramelized Brussels sprouts with sweet red onions and wild mushrooms

Cheesy grits

DESSERT

Texas Spice cookies

Chef Jason's Grandma's cheesecake

\$48 per person







THE OWNERS BOX

The Owners Box is a sports lover's dream with state-ofthe-art features and the latest technology including a 16-foot screen. The full-service bar and authentic menu is just the start to an amazing sports bar.

CAPACITY

VIP ROOM: 20

VIP ROOM AND LOUNGE: 65
RESTAURANT INTERIOR: 350

PATIO EXTERIOR: 75

ENTIRE RESTAURANT: 425

SLAM DUNK MENU

STARTERS

Warm jalapeño popper dip with pretzel bites

Avocado egg rolls with roasted garlic and poblano aïoli

Roasted beet salad with gold raisin purée

ENTRÉES

Build your own taco | Pineapple glazed pulled pork, cranberry jalapeño smoked chicken and roasted seasonal vegetables

ACCOMPANIMENTS

Salsa verde, pickled red onions, crumbled queso fresco and warm flour tortillas

DESSERT

Dulce de leche bread pudding

\$45 per person

TOUCHDOWN MENU

STARTERS

Warm buffalo chicken dip with pretzel bites

Butternut squash hummus with roasted baby vegetables and warm naan bread

Spinach salad with warm bacon vinaigrette

FLATBREAD ENTRÉES

Steak and Gorgonzola cheese

Lobster and artichoke spinach

Spiced pork and poached pear

SLIDER ENTRÉES

Maple bacon pimiento grilled cheese

Turkey and pork belly jam

Prime rib and blue cheese melt

ACCOMPANIMENTS

Sweet potato fries

DESSERT

Peach cobbler with vanilla ice cream

Texas Spice cookies





HOME RUN MENU

STARTERS

Hot crab dip with grilled French bread

Pumpkin hummus with roasted vegetables and warm naan bread

Soup | Choice of one | Butternut squash bisque or clam chowder

Spinach and walnut salad

ENTRÉES

Carved stuffed turkey with cranberry sauce

Carved prime rib with horseradish cream sauce

ACCOMPANIMENTS

Loaded baked potato bar | Idaho potatoes and sweet potatoes

Green bean casserole

Roasted seasonal vegetables

DESSERT

Cast iron cinnamon rolls

Cast iron apple crisp with vanilla ice cream

\$65 per person





THE GREATEST EXPERIENCES ARE THE ONES YOU CAN TASTE.

PLAN YOUR EVENT BY CONTACTING US AT 214-652-4954

OR ROLEVENTS@OMNIHOTELS.COM.



RESTAURANTSONLAMAR.COM



