

HYATT REGENCY DFW | LUNCH MENU

FOR THE TABLE

RANGER NACHOS* 21

House Smoked Brisket | Queso | Pickled Jalapenos | Mexican Crema | Guacamole
Pico de Gallo | Corn Tortilla Chips

FRITTO MISTO DI MARE* 22

Gulf Shrimp | Calamari | Cherry Peppers
Cracked Chili Marinara

CHEF'S DAILY SOUP SELECTION 6 | 10

HOUSE SMOKED CHICKEN WINGS* 20 GF

Texas Dry Rub | Buffalo | Lemon Pepper
Ranch or Blue Cheese Dressing
Celery & Carrots
all flats|drumettes +2

CHIPS & DIPS 15 V

Tortilla Chips | 'Plain Ole' Salsa
Guacamole | Queso

BUFFALO CAULIFLOWER WINGS 17 V

Ranch or Blue Cheese Dressing
Celery & Carrots

SPINACH AND ARTICHOKE DIP 18 V

Monterey Cheese Gratin
Tortilla and Pita Chips

BUFFALO CHICKEN FLAT BREAD* 20

Blue Cheese Crema | Buffalo Sauce | Pickled Red Onion | Celery Salt
*SUB CAULIFLOWER WINGS V

BOTANICAL GREENS

ADD CHICKEN \$10 /ADD SALMON \$12

CAESAR 18

Hearts of Romaine
Grana Padano | White Anchovies
Traditional Caesar Dressing
Grilled Focaccia

LONE STAR COBB 19 GF

Hearts of Romaine | Black Beans
Charred Corn | Tomato | Cilantro | Avocado
Long Horn Cheddar | Smoked Turkey
Chipotle Ranch | Cheddar Cheese

FAJITA SALAD 21

Charred Hanger Steak | Peppers
Roasted Onion | Avocado
Long Horn Cheddar | Flour Tortilla Bowl
Cilantro Lime Vinaigrette

WINTER GREENS 18 GF | VN

Broccoli | Kale | Cabbage | Pepitas
Brussel Sprouts | Quinoa | Cranberries
Poppyseed Vinaigrette

LOCAL FLARE

All sandwiches include artisan pickles & choice of :
seasoned fries | seasonal fruit | soup of the day

VEGAN CHILI BOWL 17 GF | VN

Tortilla Chips | Chili Lime Aioli *contains cashews*
Meatless Chili |Kidney Beans | Corn

WAGYU BEEF HOT DOG* 18

Rosewood Wagyu 4oz Hot Dog
Brioche Bun | Texas Chili
Long Horn Cheddar | Creole Mustard

CHOPPED BRISKET SANDWICH* 20

Roasted Onions | BBQ Sauce
Long Horn Cheddar | Texas Toast

FRIED SHRIMP PO' BOY* 20

Tempura Fried Shrimp | Creole Remoulade
Lettuce | Tomato | Onion
Sourdough

CAPRESE BUCCATINI PASTA 18 V

Oven Dried Tomato | Basil | Pesto | Fresh Mozzarella Gratin
Grilled Focaccia Bread

SMOKED BRISKET QUESADILLA * 26

House Smoked Beef | Monterey Cheese | Veggies |
Cheddar Cheese | Guacamole | Sour Cream | Tortilla Chips
Plain Ole Salsa

CHICKEN TENDER BASKET * 23

Honey Mustard or Ranch | Poppyseed Marinated Cole Slaw
Seasoned Fries

B/E/L/T * 18

Thick Cut Bacon | Farmers Market Egg
Lettuce | Tomato | Garlic Mayo |Texas Toast

PRIME RIB CHEESESTEAK * 21

Roasted Onions | Peppers
House Made Cheez Whiz | Sourdough
Roasted Garlic Aioli

THE BURGER * 24

8 Ounce Black Angus Certified Beef
Aged Cheddar | Thick Cut Bacon
Iceberg | Tomato | Onion | Brioche Bun

BEYOND BURGER™ LETTUCE WRAP 21 GF | VN

Poblano Peppers | Caramelized Onions
Tomato | Pickle | Chili Lime Aioli
contains cashews

CRISPY CHICKEN BLT TACOS* 22

Crispy Chicken Tenders | Lettuce | Bacon | Chipotle Ranch
Pico | Flour Tortillas | Plain Ole Salsa

GF – GLUTEN FREE

V – VEGETARIAN

VN – VEGAN

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

18% SERVICE CHARGE INCLUDED FOR PARTIES OF 6 OR MORE