

SOY COWBOY



DFW Restaurant Weeks 2024 \$49 Dinner Menu

Offered Thursday, August 1st – Sunday, September 1st

Wine Specials

- Shimizu No Mai 'Pure Dawn' Sake, Akita 300ml | \$44
- Simonnet Febvre, Chablis | \$65
- Duckhorn, Sauvignon Blanc, North Coast | \$60
- Cakebread Cellars, Chardonnay, Napa Valley | \$80
- Gaja Ca'Marcanda 'Promis', Bolgheri | \$90
- Caymus, Cabernet Sauvignon, Napa Valley 1ltr | \$145
- Far Niente 'Bella Union',
Cabernet Sauvignon, Napa Valley | \$110

1st Course

CUCUMBER SALAD

tomato, avocado, house made furikake, pickled onion, sesame dressing (gf, vg)

BABY GEM SALAD

watermelon radish, mint, asian pear, sunflower seeds, gochujang vinaigrette (v)

HAMACHI CHILI

serrano pepper, cucumber relish, cilantro, ponzu

SPICY TUNA ROLL

avocado, mango, masago arare, kairware, eel sauce

CALIFORNIA ROLL

snow crab, cucumber, avocado, tobiko, lemon (gf)

2nd Course

PORK SHUMAI

shrimp, wood ear mushroom, tobiko, black vinegar

CHICKEN SATAY

peanut sauce, cilantro, sambal glaze

SALT AND PEPPER CALAMARI

cilantro soy vinaigrette

VEGETABLE TEMPURA

grated daikon, scallion, tentsuyu sauce (V)

ROCK SHRIMP TEMPURA

seasonal greens, grilled pineapple, chili tofu

3rd Course

ORANGE CHICKEN

baby bok choy, oranges, white sesame, scallions

YAKISOBA

bonito flakes, carrots, ginger, napa cabbage, bean sprouts (v)

SOY COWBOY BURGER

roasted kimchi, iceberg lettuce, American cheese on brioche bun

SALMON TERIYAKI

pineapple cabbage slaw, shiso pesto

BEEF FILET 8 OZ

potato puree, ginger teriyaki, onion rings (+\$10)

Soy Cowboy will donate \$10 from each DFWRW dinner sold to Lena Pope.