

BAILEY'S LUNCH DRINK MENU

Wines By The Glass

Sparkling wines

Cristalino Brut Cava NV 6, Mumm Brut Prestige Napa NV 9

Taittinger Cuvee Prestige Champagne NV 18

White Wines

La Terre White Zinfandel 2007 6, Noble House Riesling 2007 7

Bertani Pinot Grigio 2007 9, Lucien Albrecht Pinot Gris 12

Miner Viognier 2007 11, Groth Sauvignon Blanc 2007 12

Cakebread Chardonnay 2008 24, Cuvaision Chardonnay 2007 14

Kendall-Jackson Chardonnay 2007 9

Red Wines

Buena Vista Pinot Noir 2006 14, Parducci Pinot Noir 2008 8

Rocca Delle Macie Chianti 2005 9, Bailey's Reserve Merlot 2007 9

Frog's Leap Merlot 2006 18, St. Francis Merlot 2004 13

Bailey's Reserve Malbec 2007 9, Nugan Shiraz 2006 9, Cain Cuvee NV 19

Louis Martini Cabernet 2006 12, Simi Cabernet 2005 15

Duckhorn Paraduxx 2005 26, Ridge "Three Valleys" Zinfandel 2006 14

BAILEY'S SIGNATURE COCKTAILS

Cream Soda 9

Stoli Vanilla Vodka, Orange Juice and Sprite

Spiked Lemonade 9

Jeremiah Weed Sweet Tea Vodka and Lemonade

Blueberry Martini 9

Stoli Blueberry, Blue Curacao, Simple Syrup and Cranberry Juice

Cosmotini 9

Absolut, Absolut Citron, Cointreau, Simple syrup, Fresh lime and Cranberry Juice

Appletini 9

Smirnoff Green Apple Vodka, Apple Schnapps and Orange Juice

Cappuccino 9

Bailey's Irish Cream and Tuaca added to our Cappuccino

Visit our website at www.BaileysPrimePlus.com

Reservations 214-750-8100

STARTERS

Lobster Bisque 6	Half Salads 5
Crispy Calamari 10	Chopped <i>with Ranch</i>
Shrimp Cocktail 12	Slice <i>with bacon, chive & blue cheese</i>
Almond Crusted Brie 9	Caesar
Crispy Jumbo Onion Rings 7	

MAINS

Roasted Chicken Breast

warm Yukon potato salad, bacon vinaigrette, fresh spinach 14

Broiled Salmon Fillet

grilled asparagus, heirloom tomatoes, steamed Yukon potatoes 15

Southwest Salad

spicy red chile Ranch

with grilled Gulf shrimp 17 or roasted chicken 14

Seared Jumbo Sea Scallops

spinach & bacon salad, warm bacon vinaigrette or honey mustard 17

“That Chicken Salad”

roasted sliced chicken breast, brandied cherries, blue cheese, pistachios 14

Jalapeno Onion Crusted Fresh Trout

baby tomato pico, red chile Tequila sauce, creamed fresh corn 17

King Crabcake

grilled asparagus, lemon butter sauce, steamed Yukon potatoes 16

Chilled Seafood “Louis”

avocado, remoulade sauce, garden salad 16

Fresh Fish “N” Chips

tartar sauce, lemon 17

Bailey’s Prime Burger

melted sharp cheese, fries 14

Caesar Salad

with chilled Gulf shrimp 17 or roasted chicken 14

Filet & Fries

6 oz filet mignon, fries, garlic butter 23

FROM THE BROILER

Chef’s Fresh Seasonal Vegetables & Yukon Gold Potatoes

*Lemon Sole, Jumbo Gulf Shrimp, Fresh Jumbo Sea Scallops
Atlantic Salmon Fillet, Fresh Trout Fillet or Fresh Texas Striped Bass 17*

Natural Chicken Breast 14

14 oz Prime Strip Steak 36

6 oz Filet Mignon 23

Your choice of: *Lemon Butter Sauce, Spicy Roasted Red Chili Butter,
Baby Pico & Cilantro Crème, Tarragon Mustard Pan Gravy,
Garlic Herb Butter or Blood Orange BBQ*

SIDES 5

*Creamed Spinach, Fresh Creamed Corn, Grilled Asparagus, Fries,
Steamed or Garlic Sautéed Broccolini*

DESSERTS 5

Today’s selection of petite desserts

For parties of 8 or more, an 18% gratuity will be added to the check