Dallas – Private Dining

Eddie V's®
PRIME SEAFOOD

Thank you for your interest in the Private Dining experience at Eddie V's Prime Seafood. Our accommodations are perfect for a wide range of occasions, and we pride ourselves on flawless execution of events large and small. We offer event menus that encompass a broad variety of flavors, which enables you to provide an ideal selection for your guests. Customized menus, specially requested wines, flower arrangements and audio-visual equipment are also available. Contact our private dining manager to book your event. Let us handle every detail while you and your guests enjoy an unforgettable evening.

214.890.1500 | 4023 Oak Lawn Ave | Dallas, TX 75219

Dallas – Private Dining

Highland Park Room — Seated: 50, Standing: 65

Oak Lawn Room — Seated: 32, Standing: 35
(Highland Park, Oak Lawn, Uptown Rooms can be combined for 100 guests seated and a reception of 125.)

Dallas – Private Dining

Uptown Room — Seated: 16, Standing: 20

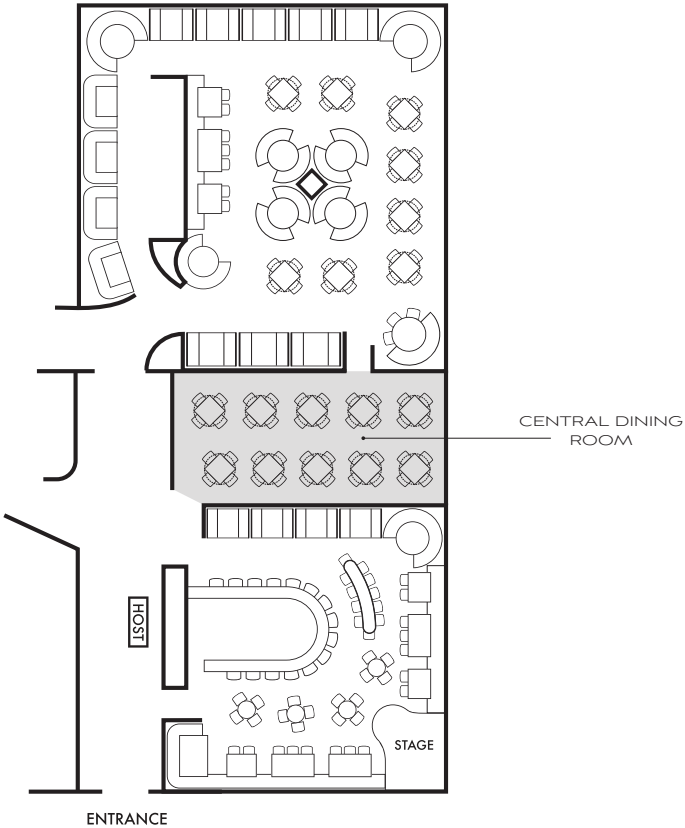
Central Dining Room - Seated: 50, Standing: 65

Eddie V's
PRIME SEAFOOD

PRIVATE DINING CAPACITIES

ROOM	SEATED	RECEPTION	SQ. FT.	A/V
Central Dining Room	50	65	650	✓
Highland Park Room*	50	65	640	✓
Oak Lawn Room*	32	35	374	✓
Uptown Room*	16	20	216	✓

See Next Page



DALLAS, TX

4023 OAK LAWN AVENUE | DALLAS, TX 75219 | 214.890.1500

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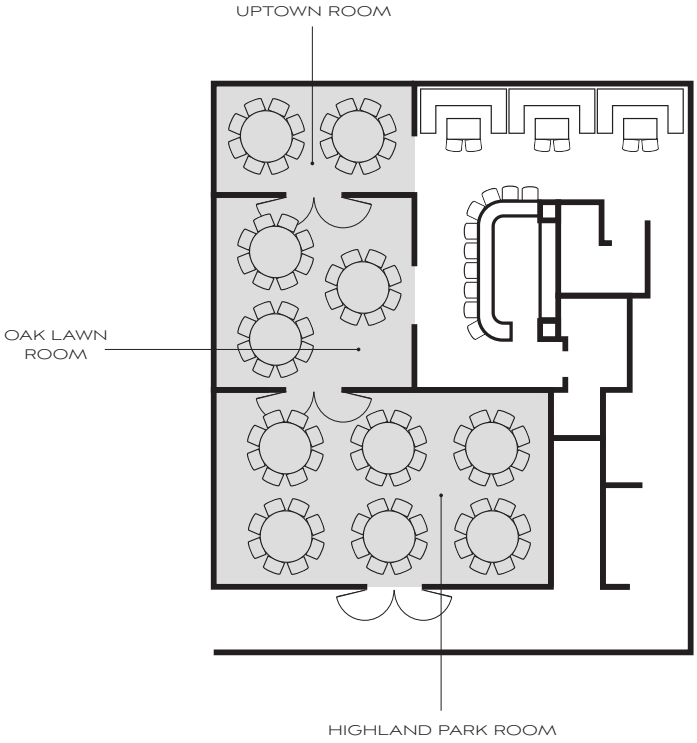

DALLAS, TX

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Eddie V's
PRIME SEAFOOD

Lunch $45

Soup or Salad Choice

Crab and Corn Chowder
Lump Crab, Smoked Bacon and Sweet Corn

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Organic Greens Salad
Baby Heirloom Tomatoes, Julienne Carrots, Apple-Cider Vinaigrette

Main Course Choice

8 oz Filet Mignon
Center Cut of the Finest, Aged Midwestern, Grain Fed Beef

Norwegian Salmon
Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Salt & Pepper Shrimp
Served Over Signature Fried Rice with Mushrooms and Scallions

Roasted Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Brussels Sprouts, Bacon and Shallots

Au Gratin Cheddar Potatoes

Dessert Choice
(Pre-Select)

Eddie V's Dessert Platters

Or

Crème Brûlée

Seasonal Fresh Berries with House Made Cookies

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Lunch $55

Soup or Salad Choice

Maine Lobster Bisque
Fresh Maine Lobster, Cream and Cognac

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Fuji Apple Salad
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Apple-Cider-Vinaigrette

Main Course Choice

8 oz Filet Mignon
Center Cut of the Finest, Aged Midwestern, Grain Fed Beef

Norwegian Salmon
Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Parmesan Sole
Parmesan Crusted with Heirloom Tomato Salad, Lemon Garlic Butter Sauce

Roasted Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Grilled Asparagus with Sea Salt and Fresh Lemon

Crab Fried Rice with Scallions and Mushrooms

Dessert Choice
(Pre-Select)

Eddie V's Dessert Platters

Or

Dark Chocolate and Crushed Toffee S'mores

Crème Brûlée

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Dinner $80

Hors d'Oeuvres

Crispy Salt and Pepper Shrimp
with Wok Seared Vegetables

Lamb Lollipops
with Morel Crust and Fig Glaze

Soup or Salad Choice

Crab and Corn Chowder
Lump Crab, Smoked Bacon and Sweet Corn

Iceberg BLT
Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Swordfish Steak
Broiled and finished with Avocado, Pink Grapefruit, Cilantro and Red Chile

Norwegian Salmon
Sautéed with Young Vegetables and Maille Mustard Vinaigrette

8 oz Filet Mignon
Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

Roasted Double Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Truffled Macaroni and Cheese

Brussels Sprouts, Bacon and Shallots

Grilled Asparagus with Sea Salt and Fresh Lemon

Dessert Choice
(Pre-Select)

Eddie V's Dessert Platters

Or

Dark Chocolate and Crushed Toffee S'mores

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Dinner $95

Shared Hors d'Oeuvres

Lump Crab Cakes
Sautéed Maryland Style with Spicy Chive Remoulade

Lamb Lollipops
with Morel Crust and Fig Glaze

Crispy Salt and Pepper Shrimp
with Wok Seared Vegetables

Soup or Salad Choice

Maine Lobster Bisque
Fresh Maine Lobster, Cream and Cognac

Fuji Apple Salad
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Apple-Cider Vinaigrette

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Norwegian Salmon
Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Chilean Sea Bass
Steamed Hong Kong Style with Light Soy Broth

16 oz USDA Prime New York Strip
Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

8 oz Filet Mignon
Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

Roasted Double Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Shared Side Dishes

Truffled Macaroni and Cheese

Brussels Sprouts, Bacon and Shallots

Grilled Asparagus with Sea Salt and Fresh Lemon

Dessert Choice

(Pre-Select)

Eddie V's Dessert Platters

Or

Hot Chocolate Godiva Cake

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Dinner $110

Shared Hors d'Oeuvres

Crispy Salt and Pepper Shrimp
with Wok Seared Vegetables

Lamb Lollipops
with Morel Crust and Fig Glaze

Chilled Shellfish
Shrimp, Oysters, Jumbo Lump Crab

Soup or Salad Choice

Maine Lobster Bisque
Fresh Maine Lobster, Cream and Cognac

Fuji Apple Salad
Golden Beets, Dried Cherries, Candied Walnuts, Blue Cheese, Apple-Cider Vinaigrette

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Main Course Choice

Misoyaki "Butterfish"
Alaskan Black Cod with Sugar Snap Peas, Shitakes and Miso Broth

Chilean Sea Bass
Steamed Hong Kong Style with Light Soy Broth

8 oz Filet Mignon and South African Lobster Tail, Broiled
Drawn Butter and Lemon

16 oz USDA Prime New York Strip
Center Cut of the Finest, Aged, Midwestern, Grain Fed Beef

8 oz Filet Mignon with Stuffed Shrimp
Two 4 oz Filet Medallions with Two Crab Stuffed Colossal Shrimp

Roasted Double Breast of Chicken
Pan Roasted Mushrooms, Shallots and Natural Jus

Side Dishes

Truffled Macaroni and Cheese

Grilled Asparagus with Sea Salt and Fresh Lemon

Crab Fried Rice with Mushrooms and Scallions

Dessert Choice
(Pre-Select)

Eddie V's Dessert Platters

Or

Hot Chocolate Godiva Cake

Hot "Bananas Foster" Butter Cake

Fresh Seasonal Berries

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Iced Shellfish

The Big Eddie
Alaskan King Crab, Maine Lobsters, Ahi Tuna Poke, Shrimp(8), Oysters(8)
Serves Approximately 10 Guests $120

Gulf Shrimp (36)
Served on ice with Lemons, Atomic Horseradish, Cocktail and Spicy Mustard Sauces
Serves Approximately 15 Guests $130

Shrimp (18), Oysters (18), Jumbo Lump Crab
Served on ice with Lemons, Atomic Horseradish, Cocktail and Spicy Mustard Sauces
Serves Approximately 10 Guests $165

Market Oysters on the Half Shell with Cocktail Sauce and Atomic Horseradish
Market Price. Available by the Dozen

Passed Hors d'Oeuvres
(Minimum Two Dozen)

Hot Wild Mushroom and Goat Cheese Crostini
$36/Dozen

Plum Tomato and Basil Bruschetta with Shaved Parmigiano-Regginao
$24/Dozen

Filet Sandwiches – Center-cut Filet Mignon, Blue Cheese and Onion Jam
$40/Dozen

Pacific Ahi Tuna Tartare on Sesame Lavash with Avocado and Citrus
$48/Dozen

Plattered Hors d'Oeuvres
(Minimum Two Dozen)

All Lump Crab Cakes with Remoulade Sauce
$42/Dozen

Crispy Salt and Pepper Shrimp with Wok Seared Vegetables
$42/Dozen

Lollipop Lamb Chops with Morel Crust and Fig Glaze
$42/Dozen

Not inclusive of Beverage, Tax or Gratuity

Eddie V's
PRIME SEAFOOD

Culinary Stations

Roast Tenderloin of Beef
Natural Jus, Horseradish Cream, Assorted Rolls
$195 Serves 10 Guests

Norwegian Salmon
Maille Mustard Vinaigrette
$195 Serves 10 Guests

Crispy Salt and Pepper Shrimp with Wok Seared Vegetables
$42/Dozen

All Lump Crab Cakes with Remoulade Sauce
$42/Dozen

Kung Pao Chicken Breast with Roasted Cashews and Ginger-Soy Jus
$36/Dozen

Wok Seared Black Pepper Beef with Shiitakes, Scallions and Teriyaki
$44/Dozen

Antipasti Platter
$120 Serves 25 Guests

Fruit and Cheese Platter
$120 Serves 25 Guests

Not inclusive of Beverage, Tax or Gratuity