

VICTORY ★ TAVERN

city | grille

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**A NEW TWIST ON AMERICAN COMFORT CUISINE:
Victory Tavern Launches
Weekday Lunch & New Menu**

DALLAS – Victory Tavern, the American grille from restaurateur Patrick Colombo, has launched a new menu that’s upscale without being fussy and that’s comfortable while adding creative twists to comfort food classics. The new menu, anchored by tavern stand-bys like shrimp cocktail, prime rib, steaks and chops, is punctuated by America’s favorite summer flavors, like Copper River salmon, roasted sweet corn, heirloom tomatoes and watermelon.

To satisfy the cravings of weekday diners, the restaurant is also launching a mid-day meal that gives lunch-goers a gourmet upgrade on the typical American grilled cheese, fish and chips and chicken sandwiches.

“Dallasites are sophisticated diners, and they deserve a place to relax that still delivers on serving great cuisine,” says restaurateur Patrick Colombo. “Victory Tavern takes an American tavern’s approachable dishes and makes them more creative, more flavorful and more ambitious.”

Anyone browsing the new menu choices will find classic dishes they’ve loved all their life, updated as only Victory Tavern can. A selection of the restaurant’s dinner and lunch offerings include:

- *Roasted Sweet Corn Soup* with summer squash and rock shrimp
- *Tobasco Fried Oysters* - lightly fried Blue Point oysters with Fuji tartar sauce
- *Hawaiian Tuna Burger* - fresh ground yellow fin tuna, wasabi aioli and pickled ginger
- *Maple Glazed Ham & Muenster “Grilled Cheese”* – thinly sliced with Dijon mayonnaise on a toasted baguette
- *Maryland Crab Cake Salad* with fresh herb and baby greens and whole grain mustard sauce
- *Heirloom Tomatoes Salad* with shaved sweet onions, Point Reyes blue mousse and fennel flat bread
- *Copper River Salmon* grilled with sugar snap peas and basic citrus sauce
- *Tavern Fish & Chips* – Chatham codfish, beer-battered with house-made tartar sauce

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- *Hand Cut Cowboy Ribeye* – 21-day aged with heirloom tomato salad and crispy fried onions
- *Double Bone-In Pork Chop* – grilled with Yukon & sweet potato gratin, spinach and pomegranate glaze

The new menus are overseen by Executive Chef Shawn Alvarez, previously with Dallas/Fort Worth culinary institutions like 62 Main Restaurant, Lonesome Dove Western Bistro and Del Frisco's Double Eagle Steak House.

Lunch will be served Monday through Friday 11:30 a.m. to 3 p.m., with entrees priced from \$10 to \$19. Dinner is served Monday through Saturday from 5 to 11 p.m., with the bar staying open until as late as 2 a.m. based on demand. Dinner entrees are priced from \$12 to \$36. Curbside valet is available for \$3 at lunch and \$5 at dinner.

Victory Tavern is nestled among the gleaming chrome and glass of Victory Plaza, right outside American Airlines Center's front doors. Opened this spring by Dallas restaurateur Patrick Colombo, known for launching local favorites Ferré, Cru and Steel, the city grille is a dichotomy of high-end ambiance and a comfortable, masculine tavern feel. Victory Tavern treats event-goers, neighborhood residents, tourists and followers of the Dallas culinary scene to contemporary interpretations of American tavern and steakhouse favorites.

Comfortable booths, dark woods, contemporary lines, an exhibition kitchen and a massive hardwood bar give the restaurant a stylish, but always approachable feel. Spanning approximately 4,800 square feet on the ground level and 1,200 square feet in the mezzanine, Victory Tavern is sophisticated while promoting the feel of a neighborhood tavern that's relaxed and never imposing. A patio overlooking American Airlines Center's front door and the nearby Victory Plaza offers outdoor dining.

Victory Tavern is located at 3030 Olive Street between the W Hotel and American Airlines Center, with its front door and curbside valet service facing Houston Street. For reservations or more information, visit www.victorytavern.com or call (214) 432-1900.

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About Restaurant Works:

Restaurant Works, led by longtime restaurateur and food and wine enthusiast Patrick Colombo, is the company behind popular casual dining concepts including Crú: A Wine Bar, Ferré Ristorante e Bar, Steel Restaurant and Bar and Victory Tavern. Founded in 2001, Restaurant Works has eight restaurants located in its corporate headquarters Dallas, Austin, Denver, Fort Worth, Houston and Plano, Texas. Plans for further expansion in the South and Southwest are planned for 2007-2008. For additional information about the company, visit www.restaurantworks.com.

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