



DINNER

A NEW BURLESON TRADITION

Lobster Arancini "Cappuccino" 7

Our whimsical Italian nod to our Culinary Director and Executive Chef - Kent Rathbun's infamous lobster shooter from National Restaurant Hall of Fame inductee, Abacus

OFF-MENU SPECIALS NIGHTLY • CHEF'S SELECTION

TO BEGIN

House Ricotta 13

Toasted Pistachio Olive Oil | Grilled Crostini

Creamy Burrata Caprese 16

Maple Pancetta Jam

Buttered Spaghetti Squash | Fall Figs

OTR Crab Cake 32

Chive Caviar Crème Fraîche

Mama's Meatballs 15

Sunday Ragù | Parmesan Cheese Foam

Grilled Parmesan Polenta Fries 14

Spicy Arrabiata

Parmesan Crusted Calamari 15

Calabrian Chili | Smoked Tomato Butter

Basil Pesto Oil

Fried Cheese Ravioli 14

SOUP & SALADS

Lobster Bisque Soup 15

OTR Caesar 14

Baby Romaine Lettuce | Anchovy Caesar Dressing

OTR Salad 14

Spring Mix | Toasted Sunflower Seeds | Cherry

Tomatoes | Carrots | Parmesan Lemon Vinaigrette

Texas Field Greens 14

Goat Cheese | Fall Figs | Candied Pecans

Roasted Fig Vinaigrette

Soup of the Day 10

Chef's Daily Feature

OTR CHARCUTERIE 35

A Selection Of Italian Charcuterie & Cheeses

House-Made Jams | Grilled Crostini

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For parties of six or more, we reserve the right to add a 20% gratuity.



LE NOSTRE PADELLE "OUR PANS"

Parmigiana

Eggplant 22 | Chicken 27 | Veal 32
Broiled Mozzarella | Sunday Ragù

Marsala

Sautéed Chicken 27 | Sautéed | Veal 32
Marsala Mushroom Wine Sauce

La Bistro

Chicken 27 | Veal 32
Brandy Wine | Dill Mushroom Cream

Coliseum Chicken

27

Sautéed Chicken Breast | Spicy Peppers
Sun Dried Tomato | Sherry Wine Cream

HANDMADE PASTA

PASTA ALLA RUOTA 39

Prepared Table Side in a 24 Month
Flaming Parmigiano Reggiano Wheel

Spinach & Ricotta Ravioli

29

Lemon Pecorino Cream

Lobster Ricotta Ravioli

36

Melted Scallion Lavender Butter | Crispy Leeks

Wagyu Osso Buco Ravioli

33

Fort Worth Cattle Co. Wagyu
Brown Butter | Sage

Spaghetti & Sunday Ragù

18

Tonnarelli Parmesan Cream

27

Topped with Grilled Chicken

Carbone Spicy Macaroni

28

Italian Sausage | Crispy Pancetta
Shaved Garlic | Torn Basil | Grana Padano

Gnocchi Bolognese

25

Three Meat Bolognese | Sunday Ragù

Cavatelli Chicken Pesto

25

Sweet Basil | Shaved Garlic | Toasted Pine Nuts
Whipped Ricotta

SPIRAL LASAGNA 29

Three Meat Bolognese | Sunday Ragù
Romano | Parmesan Espuma
Limited Daily Quantity

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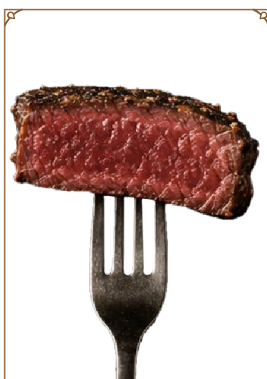
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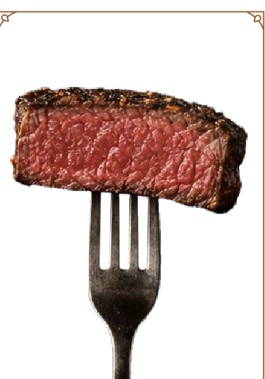


PREPARE YOUR STEAK TO THE PERFECT
TEMPERATURE. EVERY TIME. EVERY BITE.
SERVED ON A 800° STONE.
THE MEAL LASTS AS LONG AS THE CONVERSATION.

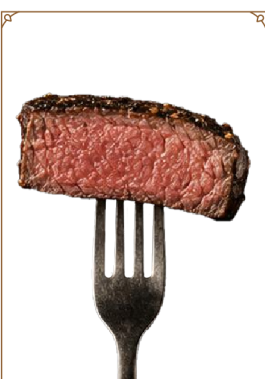
PICK YOUR TEMPERATURE



RARE
Cool Red Center



MEDIUM RARE
Cool Red Center



MEDIUM
Warm Red



MEDIUM WELL
Warm Pink Center



WELL
Minimal Pink

CHOOSE YOUR CUT

FILET 59

RIBEYE 69

NY STRIP 63

LOBSTER 69

AHI TUNA 39

*Each **ROCK** served with Pomme Purée & Seasonal Vegetables*

THREE MEAT SAMPLER: 99

FILET | RIBEYE | NY STRIP

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FROM THE BUTCHER

Premium Prime Grade Cuts

Beef Tenderloin Filet 59

Ribeye Steak 69

NY Strip Steak 63

Grilled Lamb Chops 59

White Truffle Pomme Puree | Bourbon Cherry
Balsamic Reduction

Grilled Bone-In Pork Chop 45

Grilled Asparagus | Sweet Whiskey Reduction

THE AGING RACK

Dry Aged Minimum 60 days

Dry Aged Bistecca Fiorentina 190

Large Format Italian Porterhouse

Dry Aged Bone-In Cowboy Ribeye 130

Three Finger Thick Cut

Dry Aged Tomahawk 150

"Dinosaur" Bone

Dry Aged Delmonico Ribeye 99

SAUCES

Oscar 24

Béarnaise 8

Port Wine Demi Glaze 8

Crème Fraîche Horseradish 8

Peppercorn 9

FROM THE SEA

Pan Seared Sea Bass 49

White truffle, parsley purée,

Pan Seared Branzino 46

Lemon Caper Butter | Brussel Sprouts

Salmon 34

Parmesan Polenta, Char-Grilled
Asparagus Cream

Lobster Risotto 39

Saffron Meyer Lemon Risotto
Oven-Dried Cherry Tomatoes

OTR SIDES

Saffron Meyer Lemon Risotto 13

Tonnarelli Parmesan Cream 12

OTR Gnocchi 15

"Loaded Baked Potato" Pasta

Spaghetti Ragu 10

Pomme Purée 10

Polenta 9

Mixed Seasonal Vegetables 10

Grilled Asparagus 12

Wood-Charred Broccolini 11

Sauteed Mushrooms 10

Brussel Sprouts 13

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