

# BREAK POINT BY BOSS

SERVED LIKE A BOSS

@boss #BeYourOwnBOSS



MONARCH STAG STANDARD MENU IS  
AVAILABLE UPON REQUEST



## TAYLOR SPRITZ

BLOOD ORANGE, HORNITOS BLANCO TEQUILA, LIME, AGAVE,  
SPARKLING WINE, AND A SPLASH OF CLUB SODA

AMERICAN PROFESSIONAL TENNIS PLAYER  
TAYLOR FRITZ AS BOSS' GLOBAL  
BRAND AMBASSADOR

18



## DEUCE MARGARITA

HORNITOS REPOSADO TEQUILA, ROSEMARY, SIMPLE SYRUP,  
GRAPEFRUIT JUICE, FRESHLY SQUEEZED LIME, SALTED RIM  
GARNISHED WITH A SPRIG OF ROSEMARY AND LIME

DEUCE IS A SITUATION WHEN THE TENNIS  
SCORE IS 40 ALL IN A GAME (40 TO 40)

17



## DOUBLES GIBSON

ROKU GIN, VERMOUTH, GARNISHED WITH COCKTAIL ONIONS

A DOUBLES TENNIS MATCH IS PLAYED IN TEAMS OF TWO

18



## BOURBON BACKSPIN

JIM BEAM 7 YEAR BOURBON, LEMON JUICE, CRÈME DE CASSIS, SIMPLE SYRUP,  
BITTERS, GARISHED WITH A LEMON

USING A BACKSPIN IN TENNIS SPINS THE  
BALL AND PRODUCES A SLOW AND LOW BOUNCE

18

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DINNER MENU

## STARTERS AND SHAREABLES

**BEEF CARPACCIO | 23**  
THINLY SLICED PRIME TENDERLOIN WITH OLIVE OIL, ARUGULA, PARMESAN, LEMON ZEST, CRISPY CAPERS, AND GROSTINI SERVED CHILLED AND RAW

**KUNG PAO CALAMARI | 25**  
BREADED AND FRIED CALAMARI, SWEET CHILI GLAZE, CHERRY PEPPERS, SHAVED CARROTS, CRUSHED PEANUTS, SCALLIONS

**MINI LOBSTER ROLL | 24**  
THREE MINI BUTTERY BRIOCHE ROLLS WITH TENDER LOBSTER MEAT TOSSED WITH LEMON, CELERY, MAYO, AND OLD BAY SEASONING

**TRUFFLE FRIES | 13**  
CRISPY FRIES TOSSED IN TRUFFLE OIL, SERVED WITH PARMESAN GARLIC AIOLI

**OYSTER FLIGHT | 54 DZ.**  
FOUR OF EACH STYLE SERVED WITH LEMON, COCKTAIL SAUCE, TABASCO, HORSERADISH, AND OUR SIGNATURE CHAMPAGNE MIGNONETTE. BLUE POINT, STORMY BAY, & MALAPAQUE

**WAGYU BEEF BITES | 25**  
ROASTED WAGYU CUBES, GARLIC BROWN BUTTER, ONIONS, PARSLEY, WITH CHIMICHURRI, PEPPERCORN DEMI-GLAZE, AND BLACK TRUFFLE BEARNAISE

**NEW ENGLAND CLAM CHOWDER | 16**  
CREAMY, RICH CHOWDER LOADED WITH TENDER CLAMS, POTATOES, AND CELERY. SEASONED TO PERFECTION AND SERVED WITH OYSTER CRACKERS

**AHI TUNA CRUDO | 25**  
SLICED AHI TUNA WITH THAI PASSION FRUIT PEANUT DRESSING, MICROGREENS, AND CHILI OIL SERVED CHILLED AND RAW

**BLACK ROCK SHRIMP | 29**  
PACIFIC BLUE JUMBO SHRIMP, SEASONED & GRILLED OVER WOOD, CAJUN SAUCE, SERVED ON A BED OF HOT ROCKS

**JAR OF LOBSTER | 37**  
CHOPPED LOBSTER TAIL, SERVED IN A JAR OF MELTED GARLIC BUTTER, GRILLED BREAD, LEMON

**BAO BUNS | 19**  
PRIME BEEF, CILANTRO, AVACADO, SWEET KOREAN SAUCE, RED CABBAGE, BAO BUNS, SIRRACHA MAYO

**CRISPY BRUSSEL SPROUTS | 19**  
CRISPY ROASTED BRUSSEL SPROUTS PLACED ON TIP A BED OF WHIPPED HOT HONEY FETA

## WOOD-GRILLED STEAKS

HAND-CUT STEAKS, PERFECTLY SEASONED, AND GRILLED OVER WOOD FOR A SMOKY, CHARRED FLAVOR

**FILET MIGNON | 52**  
8 OZ, PRIME BEEF

**FILET MIGNON | 67**  
12 OZ, PRIME BEEF

**RIBEYE | 59**  
14 OZ, PRIME BEEF

### -TOPPINGS-

CHIMICHURRI or PEPPERCORN DEMI-GLAZE | 4    BLACK TRUFFLE BEARNAISE | 6    SAUCE TRIO | 12

**GRILLED BLUE POINT OYSTER | 4**  
HERB & BUTTER

**LOBSTER BEARNAISE | 25**  
BUTTER POACHED LOBSTER WITH A SILKY BEARNAISE SAUCE

**7 OZ. LOBSTER TAIL | 35**  
SEASONED & BUTTERED

## SIDES FOR THE TABLE

**LOBSTER MAC & CHEESE | 36**

**HOMESTYLE MAC & CHEESE | 16**

**CHORIZO CREME CORN BRÛLÉE - GF | 14**

**LEMON BUTTER GRILLED ASPARAGUS | 13**

**CHIMICHURRI BRUSSEL SPROUTS - GF | 14**

**LOADED MASHED POTATOES | 12**

**ROASTED FINGERLING POTATOES - GF | 12**

**SWEET POTATO, APPLE & KALE HASH - GF | 13**

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2025 DALLAS OPEN



## BOSS

3620 THE STAR BLVD. SUITE 1205, FRISCO, TX

### BREAK POINT BY **BOSS**

RESTAURANT HOURS

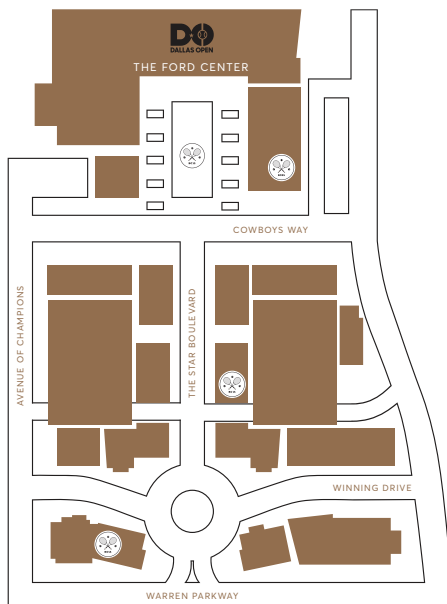
LUNCH	DINNER
11 - 2	5 - 11:30
FEB. 24TH	FEB. 24TH

### BREAK POINT BODEGA BY **BOSS**

VISIT US AT THE CHAMPIONSHIP PLAZA  
DURING TOURNAMENT HOURS

### BREAK POINT BAR BY **BOSS**

NEIGHBORHOOD SERVICES AT OMNI



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LUNCH MENU

## LUNCH STARTERS

### HALF DOZEN OYSTER FLIGHT | 27

TWO OF EACH STYLE SERVED WITH LEMON, COCKTAIL SAUCE, TABASCO, HORSERADISH, AND OUR SIGNATURE CHAMPAGNE MIGNONETTE. BLUE POINT, STORMY BAY, & MALAPAQUE

### MINI LOBSTER ROLL | 27

THREE MINI BUTTERY BRIOCHE ROLLS WITH TENDER LOBSTER MEAT TOSSED WITH LEMON, CELERY, MAYO, AND OLD BAY SEASONING

### TRUFFLE FRIES | 13

CRISPY FRIES TOSSED IN TRUFFLE OIL, WITH PECORINO CHEESE AND PARSLEY

### NEW ENGLAND CLAM CHOWDER | 16

CREAMY, RICH CHOWDER LOADED WITH TENDER CLAMS, POTATOES, AND CELERY, SEASONED TO PERFECTION AND SERVED WITH OYSTER CRACKERS

### JAR OF LOBSTER | 37

CHOPPED LOBSTER TAIL, SERVED IN A JAR OF MELTED GARLIC BUTTER, GRILLED BREAD, LEMON

### CRISPY BRUSSEL SPROUTS | 19

CRISPY ROASTED BRUSSEL SPROUTS PLACED ON TOP A BED OF WHIPPED HOT HONEY FETA

### AVOCADO TOAST | 16

FRESH AVOCADO ON SOURDOUGH BREAD WITH ELOTE, RED ONION, TOMATO, FETA AND RED PEPPER (V) ADD EGG +3

## LUNCH SPECIALS

### MODERN CAESAR | 27

ARUGULA, SHAVED BRUSSEL SPROUTS, ROMAINE, ROSEMARY GARLIC CROUTONS AND PARMESAN, TOSSED IN HOUSE-MADE CAESAR DRESSING ADD CHICKEN +8

### THE STAG COBB | 29

GRILLED CHICKEN BREAST, ROMAINE, AVOCADO, HARD BOILED EGG, BACON, TOMATO AND CUCUMBER, TOPPED WITH CRUMBLLED BLEU CHEESE AND SERVED WITH BLEU CHEESE DRESSING

### STEAK SALAD | 32

PRIME BEEF\*, MIXED GREENS, AVOCADO, BACON, TOMATO AND ALMONDS SERVED WITH CHILI LIME VINAIGRETTE AND HORSERADISH CREAM

### TURKEY BACON CLUB | 17

TURKEY, BACON, AVOCADO, TOMATO AND CHEDDAR SERVED ON A FRESH CROISSANT WITH GARLIC AIOLI

### BLT | 18

BACON, LETTUCE, TOMATO AND GOAT CHEESE, SERVED ON WHEAT BERRY TOAST WITH AIOLI

### THE MONARCH FRENCH DIP | 30

PRIME RIB AND SWISS CHEESE ON A FRENCH ROLL, SERVED WITH AU JUS AND CRISPY FRIES

### THE BOSS BURGER | 28

DOUBLE WAYGU BEEF, AMERICAN CHEESE, GRILLED ONION AND PICKLES ON A BRIOCHE BUN SERVED WITH THE GLEN SECRET SAUCE AND CRISPY FRIES ADD EGG +3 | AVOCADO +4 | BACON +5

### SPICY CHICKEN SANDWICH | 26

SOUTHERN FRIED CHICKEN, CRISP COLESLAW, LETTUCE, TOMATO, WHITE CHEDDAR AND BUFFALO AIOLI

### GRILLED CHICKEN

### PENNE PESTO PASTA | 35

GRILLED CHICKEN BREAST\*, PENNE, TOMATO, BASIL PESTO AND PARMESAN

### SPICY RIGATONI ALLA VODKA | 31

RIGATONI, PANCETTA, HOUSE-MADE SPICY RED VODKA SAUCE, BASIL AND PARMESAN