

The Screen Door in Dallas' art district provides dressed up comfort food for theater, opera patrons

Written by BY TERRY MATHEWS, News-Telegram Arts Editor
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There might be a better place than The Screen Door in Dallas' One Arts Plaza to have a nice pre-performance dinner, but I haven't found anything to match what Sarah Smith and I dined on Friday night.

Sarah ordered a la carte. I ordered from the very reasonable \$35 Arts District Pre-Theater pre fixe menu.

Sarah had the 5 Cheese and rock shrimp bake with dill-garlic pesto, served with warm flatbread (\$10) and the fried green tomatoes with chili buttermilk dipping sauce (\$9).



I chose the salad, lowland shrimp and grits and finished off the meal with a puffed pastry filled with vanilla bean cream.

When she bit into the fried green tomatoes, Sarah said, "I don't think you could ever find anything better to put in your mouth." I so agree.

Chance, our knowledgeable server, said that Chef David McMillan uses local sources for the restaurant's produce. This was evident with the tomatoes because they tasted just like the ones served at my grandmother's table.

The rock shrimp bake was a medley of flavors, all designed to make your taste buds sit right up and pay attention.

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Nothing is more comforting than shrimp and grits, but Chef has elevated them with a sauce of tomato, bacon, garlic and mushrooms that is nothing short of spectacular.

Alas, The Screen Door, located just a block from the Winspear, is not open on Sunday. If it were, I would be their most frequent pre-matinee guest.

For reservations, call 214-720-9111. Or visit their website: www.screendoordallas.com