



LUNCH MENU

\$20

1st Course

Pomegranate and Caramelized Apple Salad

baby mixed greens with candied walnuts, goat cheese tossed in white balsamic dressing

Chicken Fried Shrimp

flash fried gulf shrimp with spicy sweet mango glaze served with jalapeño pickle slaw

Tuna Tartar

fresh sashimi tuna and avocado grilled pineapple salsa, served with crispy wonton chips

2nd Course

Chicken Bruschetta Sandwich

grilled marinated chicken breast with fresh mozzarella, sliced beefsteak tomato, fresh basil chiffonade and pesto aioli on toasted ciabatta served with tomato basil bisque

Philly Cheese Steak Wrap

thinly sliced beef sautéed with peppers, caramelized red onion jam, mozzarella cheese wrapped in a grilled chipotle tortilla, served with sweet potato fries

Dirty Bird Sandwich

buttermilk fried chicken tossed in garlic honey hot sauce, applewood bacon, jalapeño pickle slaw, beefsteak tomato, chipotle ranch on a toasted brioche bun, served with spiced potato wedges

3rd Course

Texas Sweet Fruit Tart

lemon cookie crust, layered with strawberry custard and peach mascarpone cream

Caramelized Pineapple Cake

three layers of yellow cake with banana mascarpone cheese, Mandarin oranges, toasted coconut and grand marnier crème anglaise

Peanut Butter Pie

chocolate covered pretzel crust with peanut butter filling, salted chocolate ganache and caramel dust

Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW lunch sold.
Food Bank will generate 9 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.



Featured Wine List

Cocktails

New Amsterdam Bellaire Breeze

strawberries, elder flower liqueur, basil infused New Amsterdam Vodka, fresh lemon Juice, topped with sprite

Camerena Summer Blast

Camerena Tequila, grapefruit juice, Fresh lime juice, topped with club soda.

RumHaven Grandpa's Cherry Cola

RumHaven, Fresh Cherries muddled with sugar, Topped with Coke and a splash of grenadine

Tin Cup Colorado Sunset

Fresh raspberries, Tin Cup Whiskey, Fresh Lime Juice, House made simple syrup, orange liqueur

Stoli Gold Berry Mint Mule

-Fresh blueberries, blackberries, and raspberries muddled with mint, Stoli Gold, fresh lime juice, topped with ginger beer

Sparkling, White, Red

*Featured Whites, Reds, and Sparkling by the glass/bottle to pair with your HRW selection
Ask your server about our feature list*

A portion of the proceeds of each wine sold on this list will go to





DINNER MENU

\$35

1st Course

Gorgonzola and Roasted Bosc Pear Flat Bread

Caramelized onions, spiced pecans and balsamic dressed arugula

General T'so Fried Cauliflower

Tempura battered cauliflower tossed in house made general tso's sauce with toasted sesame seeds and green onions

Italian Meatball Polenta

5 ounce Italian meatball with creamy polenta

2nd Course

6 oz. Smoked Bay Scallop and Shrimp Scampi

Served over basil pesto zucchini and yellow squash spaghetti with sautéed heirloom cherry tomatoes and arugula salad

Cilantro Seared Striped Bass

Cilantro seared 7 oz. striped bass, with southwestern creamy shrimp risotto and avocado pico de gallo

CAB Top Sirloin

Garlic blue cheese crusted 8 oz. top sirloin served with Yukon gold mashed potatoes and marinated grilled asparagus

3rd Course

Texas Sweet Fruit Tart

lemon cookie crust, layered with strawberry custard and peach mascarpone cream

Caramelized Pineapple Cake

three layers of yellow cake with banana mascarpone cheese, Mandarin oranges, toasted coconut and grand marnier crème anglaise

Peanut Butter Pie

chocolate covered pretzel crust with peanut butter filling, salted chocolate ganache and caramel dust

Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold.
Food Bank will generate 15 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.



Featured Wine List

Cocktails

New Amsterdam Bellaire Breeze

strawberries, elder flower liqueur, basil infused New Amsterdam Vodka, fresh lemon Juice, topped with sprite

Camerena Summer Blast

Camerena Tequila, grapefruit juice, Fresh lime juice, topped with club soda.

RumHaven Grandpa's Cherry Cola

RumHaven, Fresh Cherries muddled with sugar, Topped with Coke and a splash of grenadine

Tin Cup Colorado Sunset

Fresh raspberries, Tin Cup Whiskey, Fresh Lime Juice, House made simple syrup, orange liqueur

Stoli Gold Berry Mint Mule

-Fresh blueberries, blackberries, and raspberries muddled with mint, Stoli Gold, fresh lime juice, topped with ginger beer

Sparkling, White, Red

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