



## LUNCH MENU

\$ 20

### **1st**

#### **Cajun Deviled Eggs with Colossal Crab**

*3 half eggs with creamy Cajun seasoned yolk filling, topped with flash fried blue crab, smoked paprika and chipotle aioli*

#### **Chicken Tortilla Soup**

*Braised chicken, roasted poblano and corn, garnished with fresh avocado, fried tortillas strips, pico de gallo and cotija cheese*

#### **Gulf Shrimp and Crab Fondue**

*With roasted garlic crostini*

### **2nd**

#### **Smoked Pork Belly Street Tacos**

*Smoked pork belly, southwestern jicama slaw, avocado, cotija cheese, grilled pineapple salsa, and chipotle guajillo pepper sauce*

#### **Blackened Salmon & Southwestern Quinoa**

*Salmon with chipotle lime quinoa, roasted corn, black beans, cherry tomatoes and avocado salsa verde*

#### **Pan Seared Lemon Herb Chicken Breast**

*With garlic Dijon butter sauce, roasted garlic mashed potatoes, caramelized onion and green beans*

### **WINES**

J-M Bouchard Chardonnay \$35

Bravium, Anderson Valley, Pinot Noir \$46

Palermo by Orin Swift, Napa Valley, Cabernet Sauvignon \$60

Silkman, Hunter Valley, Semillon \$40

NV Menagé à Trois Prosecco, Italy, DOC \$10 **Glass** \$36 **Bottle**

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*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.*



## DINNER MENU

\$ 35

### **1st**

#### **Cajun Deviled Eggs with Colossal Crab**

*3 half eggs with creamy Cajun seasoned yolk, topped with flash fried blue, smoked paprika and chipotle aioli*

#### **Chicken Tortilla Soup**

*Braised chicken, roasted poblano and corn, topped with fresh avocado, fried tortillas strips, pico de gallo and cotija cheese*

#### **Gulf Shrimp and Crab Fondue**

*With roasted garlic crostini*

### **2nd**

#### **Surf and Turf**

*14-ounce ribeye and Gulf shrimp embrochette with cheddar au gratin potatoes*

#### **Gulf Coast Jumbo Lump Crab Cake**

*With Cajun lemon butter sauce, dirty rice and grilled asparagus*

#### **Veal Osso Buco Milanese**

*Braised veal shank with saffron risotto and gremolata*

### **3rd**

#### **White Chocolate Champagne Pound Cake**

*With warm bourbon peach compote and vanilla ice cream*

#### **Almond Raspberry Torte**

*Layered yellow butter cake and raspberry filling with almond cream cheese icing*

#### **Flan**

*Vanilla custard with caramel sauce and fresh berries*

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NV Menagé à Trois Prosecco, Italy, DOC \$10 **Glass** \$36 **Bottle**