



HOUSTON RESTAURANT WEEKS 2019

dinner

First Course

III Forks Salad GF, V
toasted pecans, blue cheese crumbles, Granny Smith apples, maple pecan vinaigrette

Caesar Salad
freshly shaved Parmesan, croutons, anchovy filet

Wedge Salad GF
classic iceberg, chives, smoked bacon, tricolor tomatoes, blue cheese dressing

Lobster Bisque
whole chunks Maine lobster, brandy cream base

Entrée Choice

6 oz Filet Mignon
with a crab cake stuffed prosciutto wrapped shrimp, mashed potatoes

12 oz Prime New York Strip GF
mashed potatoes

18 oz Prime Bone-In Ribeye GF
mashed potatoes
ADDITIONAL \$10

Crab Cake Stuffed Salmon
lemon beurre blanc, asparagus

French Cut Bone-In Pork Chop GF
sweet serrano peach BBQ sauce, balsamic glaze, mashed potatoes

Roasted Half Chicken
herb beurre blanc, mashed potatoes

Portobello Mignon GF, V
smoked gouda, grilled asparagus, charred cauliflower, roasted red pepper sauce

BUTTERS & CROWNS

Oscar Style	<i>jumbo lump crab, asparagus, hollandaise</i>	14
Blue Cheese Crown	<i>roasted garlic, bordelaise</i>	6
King's Butter	<i>black truffles, garlic, honey, foie gras</i>	9

Dessert

Chocolate Mousse GF
folded chocolate chips, whipped cream, fresh berries

Texas Pecan Cake
whipped cream frosting, candied pecans, caramel drizzle

Mandarin Orange Cake
Mandarin orange and pineapple chunks, pineapple vanilla cream frosting

Bread Pudding
Maker's Mark pecan sauce, cinnamon ice cream, sliced strawberry

\$45 per person

(GF) Gluten Free (V) Vegetarian



Restaurant will donate \$7 to the Houston Food Bank from each \$45 HRW dinner sold. Food Bank will generate 21 meals from this donation. Thank you for dining with us!

Excludes beverages, tax and gratuity.

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.