



LUNCH MENU

\$20

1st Course

Southwest Wonton Soup

Seasoned pork, Gulf shrimp, roasted jalapeños and cilantro stuffed wontons in a ginger sesame broth

Grilled Apple Salad

Grilled seasoned granny smith apples in a light apple cider dressing topped with shaved Gouda, oven roasted tomatoes and candied hazelnuts

Oven Roasted Ceviche

A blend of Gulf seafood marinated in fresh citrus juice, cilantro, and tomatillo pico de gallo stacked on top of a garlic Parmesan toast point then roasted in the oven and drizzled with a cilantro citrus butter

2nd Course

3 Cheese Crab Stuffed Poblano

Roasted Poblano stuffed with our signature crab cake stuffing topped with Poblano crab sauce frilled corn pico de gallo served on a bed of chipotle dirty rice

7 oz. Grilled Atlantic Salmon Burger

Blended in fresh herbs topped with jalapeño cumin tzatziki and served with Parmesan zucchini fries

5 2½s Asian Panko Fried Gulf Shrimp

Toasted coconut and hazelnut crusted shrimp drizzled with ginger coconut curry over stir-fry vegetables

3rd Course

Black Raspberry Sabayon

drizzle over a bed of kiwi, berries, and mango

White Chocolate Ice Cream Sandwich

2 house-made white chocolate chip and hazelnut cookies filled with salted caramel ice-cream drizzled with candied pecans

Deep Fried PB&J

Peanut butter and grape jelly stuffed with marshmallow fluff inside of a pancake battered sandwich drizzled with strawberry sauce

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

Sparkling

2011 Juve Y Camps- Cava- Catalonia Spain- Brut Grand Reserva \$35

NV Gloria Ferrer Brut – Sonoma California \$40

NV Mumm Napa Brut Rose'- Napa Valley California \$45

White

2014 Silkman Semillon- Hunters Valley Australia \$40

2014 Farmstrong Field white- Suisun Valley California \$ 45

2012 Sparkman "Birdie" Dry Riesling – Columbia Valley Washington \$35

2011 Villa Maria Chardonnay Taylor's pass vineyard -Marlborough New Zealand \$70

2012 Dumol "Chloe" Chardonnay – Russian River Valley Sonoma California \$99

2014 Proof White Blend – Napa Valley California \$99

Red

2012 Lewis Tempranillo – Johnson City Texas \$50

2013 Bocos Roble – Ribera de Douro Spain \$35

2011 Speri Amarone -Della Valpolicella Italy \$99

2012 Trinchero Forte Red Blend – Napa Valley California \$99

2013 Delectus Argentum Red Blend – Knights Valley Sonoma California \$70

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





DINNER MENU

\$35

1st Course

Chipotle Chorizo Bisque

smoked poblano and chipotle peppers topped with cotija cheese and fried tortilla strips

Shrimp and Crab Avocado Salad

Cajun seasoned shrimp and crab stuffed avocado with remoulade over baby mixed greens and tri color heirloom tomatoes

Bacon Lobster Rangoons

flash fried stuffed wontons with applewood bacon, cream cheese and sweet chili mae ploy

2nd Course

Rosemary Garlic Chicken

oven roasted half chicken with fingerling potatoes, haricots verts & pan gravy

Salsa Verde Bone In Pork Chop

sous vide marinated grilled t-bone topped with salsa verde served with creamy cilantro Parmesan risotto

8 2½ New Orleans Style BBQ Gulf Shrimp

sautéed with white wine, beer, Cajun seasonings over andouille smoked Gouda polenta served with garlic toast points

3rd Course

Black Raspberry Sabayon

drizzle over a bed of kiwi, berries, and mango

White Chocolate Ice Cream Sandwich

2 house-made white chocolate chip and hazelnut cookies filled with salted caramel ice-cream drizzled with candied pecans

Deep Fried PB&J

Peanut butter and grape jelly stuffed with marshmallow fluff inside of a pancake battered sandwich drizzled with strawberry sauce

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.



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2011 Juve Y Camps- Cava- Catalonia Spain- Brut Grand Reserva \$35

NV Gloria Ferrer Brut – Sonoma California \$40

NV Mumm Napa Brut Rose’- Napa Valley California \$45

White

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