



LUNCH MENU

\$20

1st Course

Tenderloin Beef Stuffed Hatch Chile Pepper

bacon wrapped hatch green chile pepper stuffed with beef tenderloin, mozzarella cheese, topped with pico de gallo and cilantro

Buffalo Chili

TUK classic chili soup recipe with ground buffalo topped with smoked Gouda cheese

Grilled Romaine Salad

grilled romaine hearts with olive oil topped with herbs and feta cheese

2nd Course

Southwestern Salmon

oven roasted salmon topped with blue lump crab and pico de gallo on a bed of citrus arugula served with roasted red skin potatoes

Rose Chicken Sandwich

grilled chicken with creamy pepper and lemon goat cheese with arugula on a toasted hoagie roll with Mediterranean pasta

Short Rib Grilled Cheese

with bacon onion jam, smoked Gouda on toasted brioche served with cottage fries

3rd Course

Key Lime Pie

served with blueberry compote

Red Velvet Cake

with cream cheese icing

Baileys Tres Leches

sweetened condensed milk, cream, whole milk and Baileys poured over rich sponge cake

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

White

Geyser Peak Pinot Grigio \$25

Pale yellow in color with aromas of lime, grapefruit, rose petals, mineral and ginger. Tangerine, white peach and pear flavors with a hint of marzipan-like nuttiness. Light bodied, crisp with lively acidity.

H. Bourgeois Sancerre Blanc \$25

Very aromatic with pleasant flower and fruit fragrances recalling the flower of the vine. It reveals a freshness and vivacity characteristic of grapes harvested at good maturity.

Maso Canali Pinot Grigio \$28

Full-flavored, dry white wine supported by bright acidic lingering finish. Crisp citrus aromas are backed by floral notes on the nose, where ripe nectarine also emerges.

Donati Sister Chardonnay \$32

Sweet and Simple with aromas of ripe poached pears and lemon syrup. A decent sizzle of acidity leads to yellow-apple flavors that are clean and crisp with a riper apple-cream element marking the finish

Red

Perrin GSM \$25

A beautiful deep red hue that seems almost opaque. The nose shows caramel and spices that mingle with red berry fruit. The palate is full and deep, with fine tannins and good length.

Skyfall Merlot \$28

Aromas of plum, vanilla and leather swirl in the glass. Juicy flavors of cherry candy coupled with hints of cocoa powder weave through the palate. Balanced acidity and polished tannins on the finish.

Anko Malbec \$55

Dark garnet purple color. Rich aromas and flavors of dark chocolate, coffee, and berry compote with a silky, fruity-yet-dry medium-to-full body and a long, graceful vanilla accented finish with fine tannins.

Seven Hill Cabernet \$60

The aromas of cedar, fresh dark berries, thyme, garden herbs and flowers provide instant appeal, with woody accents following. Lively plum and raspberry flavors back them up, with fine-grained tannins and barrel accents speckled throughout

Goose Cross Pinot Noir \$68

A bright, crisp, tart acidity superbly balances the fuller bodied nature of this well rounded red wine. Hints of ripe cherry, raspberry and dark mocha with a whimsical burnt orange finish on the palate after the wine has been sipped.

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





DINNER MENU

\$35

1st Course

Strawberry Kiwi Salad

hearts of romaine with candied pecans, red onions, goat cheese and kiwi tossed in a strawberry balsamic vinaigrette

Sicilian Stuffed Mushrooms

brick oven roasted silver dollar mushrooms stuffed with Italian sausage and blue lump crab topped with roasted garlic black olive lemon butter tapenade

Buffalo Chili Nachos

served with cheddar cheese, black beans, roasted corn, guacamole, sour cream and salsa fresca

2nd Course

Chicken and Shrimp Carbonara

gemelli pasta, marinated chicken and shrimp, crispy pancetta, grilled red bell peppers and onions tossed with Parmesan cream sauce

Veal Milanese

thinly sliced veal Milanese topped with mushroom Marsala served over tagliatelle pasta and charred Brussels sprouts tossed in Alfredo sauce

Almond Striped Bass

almond crusted with rum crème brûlée sauce served with pulihora rice and sautéed broccoli

3rd Course

Key Lime Pie

served with blueberry compote

Red Velvet Cake

with cream cheese icing

Baileys Tres Leches

sweetened condensed milk, cream, whole milk and Baileys poured over rich sponge cake

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