



## \$20 HOUSTON RESTAURANT WEEKS LUNCH MENU

### *Featured Wine*

LANGE TWINS CHARDONNAY  
LANGE TWINS CABERNET SAUVIGNON  
glass \$9 | Bottle \$36



### *1st*

**CRAWFISH TOAST** garlic-toasted ciabatta with a crawfish creole sauce and fresh herbs  
**STICKY RIBS** boneless pork ribs in an orange ginger glaze tossed with sesame seeds  
**FRIED GREEN TOMATO** served on a bed of baby arugula with blue cheese vinaigrette and fresh crabmeat

### *2nd*

**CAESAR SALAD** with croutons and Parmesan (GF \*ask for no croutons)  
**AMERICAN GARDEN SALAD** topped with bacon and served with your choice of Thousand Island, blue cheese vinaigrette, classic vinaigrette, or ranch  
**MIA GUMBO** Louisiana-style with shrimp, crab, and okra, served with white rice and saltines  
**CHICKEN TORTILLA SOUP** crisp tortilla strips, jalapeño jack cheese, cilantro, and fresh avocado (GF)

### *3rd*

**TONI'S KALE SALAD** apples, strawberries, pecans, feta cheese, and grilled chicken in a vinaigrette dressing  
**CRISPY CHICKEN SANDWICH** topped with pepper jack cheese on challah with bacon, bibb lettuce, pickles, tomatoes, Sriracha-mayo and served with choice of fries or house-fried chips  
**BEEF TIPS AND RICE** tender cubes of beef lovingly simmered in a rich gravy served over white rice with a cornbread cake

### *Dessert (additional \$5.00)*

**BANANA PUDDING** layers of sweet vanilla custard, wafers, bananas, and whipped cream  
**RED VELVET CAKE** old-fashioned layer cake with a rich cream cheese icing  
**BREAD PUDDING** brandy soaked cranberries, finished with a nutmeg icing

Restaurant will donate \$1 to the Houston Food Bank from each \$20 HRW lunch sold.

Thank you for dining with us!

Beverages, tax, and gratuity are not included.

HRW menu packages are not available to split. No substitutions.





## \$35 HOUSTON RESTAURANT WEEKS DINNER MENU

### *Featured Wine*

LANGE TWINS CHARDONNAY  
LANGE TWINS CABERNET SAUVIGNON  
glass \$9 | Bottle \$36



### *1<sup>st</sup>*

**CRAWFISH TOAST** garlic-toasted ciabatta with a crawfish creole sauce and fresh herbs  
**STICKY RIBS** boneless pork ribs in an orange ginger glaze tossed with sesame seeds  
**FRIED GREEN TOMATO** served on a bed of baby arugula with blue cheese vinaigrette and fresh crabmeat

### *2<sup>nd</sup>*

**CAESAR SALAD** with croutons and Parmesan (GF \*ask for no croutons)  
**AMERICAN GARDEN SALAD** topped with bacon and served with your choice of Thousand Island, blue cheese vinaigrette, classic vinaigrette, or ranch  
**MIA GUMBO** Louisiana-style with shrimp, crab, and okra, served with white rice and saltines  
**CHICKEN TORTILLA SOUP** crisp tortilla strips, jalapeño jack cheese, cilantro, and fresh avocado (GF)

### *3<sup>rd</sup>*

**THE TUNA STACK** avocado, tomato, jicama, edamame, and pea shoots in a ginger soy vinaigrette (CC)  
**CHICKEN POT PIE** flavored with tarragon, thyme, and Marsala wine  
**BAYOU SURF AND TURF** 9-ounce grilled ribeye with crawfish cream sauce served with mashed potatoes  
**SHRIMP STUFFED CATFISH** topped with lemon butter sauce and served with green beans

### *Dessert (additional \$5.00)*

**BANANA PUDDING** layers of sweet vanilla custard, wafers, bananas, and whipped cream  
**RED VELVET CAKE** old-fashioned layer cake with a rich cream cheese icing  
**BREAD PUDDING** brandy soaked cranberries, finished with a nutmeg icing

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