

— \$39 FOUR-COURSE DINNER MENU —

Houston Restaurant Weeks

Daily 4pm to close | Dine-in only | Benefits Local Food Banks

First Course

choose one

BLACK WALNUT SIDE SALAD VE N GF

Walnuts, Gorgonzola, julienned green apples, mixed greens, tomato savory dressing

CAESAR SIDE SALAD* GF

Romaine hearts, herbed croutons, Parmesan crisps, crispy garlic, house-made Caesar dressing

TEXAS STATE FLAG SIDE SALAD VE N GF

Blueberries, strawberries, jicama, candied Texas pecans, blue cheese, mixed greens, signature Black Walnut vinaigrette

Second Course

choose one

new

CRAB-TOPPED SHRIMP SCAMPI

Six tail-on crab-topped shrimp, white wine garlic butter, breadcrumbs, capers, charred lemon, fine herbs, served with grilled artisan bread

RIBEYE WONTON TACOS S

Shaved bulgogi ribeye, grilled bell peppers and onions, pickled onions, gochujang aioli, mint, lime

HUMMUS & NAAN VE

Green & Kalamata olives, olive oil, paprika

PERI-PERI CHICKEN WINGS S

Served with house-made ranch dressing;
Other flavors available upon request

Third Course

choose one

new

BLACKENED REDFISH

6 oz. fillet, garlic butter rice, house-made lemon Alfredo sauce, pickled onions, crispy garlic, cilantro, charred lemon, served with grilled artisan bread

new

VEGAN SQUASH VE GF

Spaghetti squash, house-made marinara sauce, garlic, pepper, onions, broccoli, mushrooms, garbanzo beans, basil, fine herbs, balsamic vinegar, served with grilled artisan bread

award winning

POT ROAST DINNER GF

Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, scallions, served with artisan bread

fan favorite

MEDITERRANEAN CHICKEN

Grilled chicken breast, artichoke hearts, Kalamata olives, house-made Alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions

new

ROASTED PERI-PERI CHICKEN S

Roasted chicken thighs, tropical rice, pickled onions, baby bell peppers, snap peas, cilantro

Fourth Course

choose one

BLACKOUT CAKE VE

2X MAC POPS VE GF

Seasonal flavors

HUMMINGBIRD CAKE VE N

N CONTAINS NUTS S SPICY VE VEGETARIAN GF GLUTEN FRIENDLY / CAN BE MADE GLUTEN-FRIENDLY WITH MODIFICATION

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw, or undercooked ingredients. Please let us know of any food allergies.

HRW-D-080126





Bar Features

WINE | *by the bottle* | for every bottle sold, we will donate \$1 to local food banks

JOSH CELLARS CRAFTSMAN'S COLLECTION,
Cabernet Sauvignon, CA — 27

UNSHACKLED, *Pinot Noir, CA — 32*

DECOY, *Sauvignon Blanc, CA — 31*

LA CREMA, *Chardonnay, CA — 34*

THE SEEKER, *Reisling, CA — 35*

Additional wines available by request

DRAFT BEER

SPINDLETAP HOUSTON HAZE — 8

SHINER BOCK — 7

DOS EQUIS LAGER — 7

KARBACH HOPADILLO IPA — 7

MICHELOB ULTRA — 7

Additional draft beers available by request

COCKTAILS

LAVENDER LEMON DROP MARTINI — 12

Grey Goose Vodka, Mr. Boston Triple Sec, lavender, lemon

BW VANILLA ESPRESSO MARTINI — 13

House-infused vanilla vodka, Frangelico, Kahlúa, espresso, cream

HUGO SPRITZ — 12

Benvolio Prosecco, St. Germain Elderflower Liqueur, mint, lime

BLACK WALNUT OLD FASHIONED — 14

Buffalo Trace Bourbon, black walnut bitters, Luxardo Cherry

SPIRIT-FREE

DRAGON'S TONIC — 7

Dragon fruit, Owen's Craft Mixers American Tonic, basil, lime