

HOUSTON RESTAURANT WEEKS

AUG 1 - SEPT 2 • 2024

↻ *Lunch Menu* ↻

\$25 PER PERSON

FIRST COURSE

CHOICE OF



Cheesesteak Eggrolls

sweet chili sauce

Wagyu Meatballs

Texas Wagyu, spicy tomato, sauce, mozzarella,
parmesan, grilled crostini

impossible "meatballs" (vegan option)

Gem Wedge

blue cheese, cherry tomato, bacon, carrot, chive

add chicken \$5 - salmon \$10 - shrimp \$10 - steak \$12

MAIN COURSE

CHOICE OF



Hearsay Cheeseburger

Texas Wagyu, cheddar, applewood smoked bacon, lettuce,
tomato, red onion, chipotle aioli, Rosemary parmesan fries

\$2 add egg or avocado

Blackened Redfish Tacos

corn tortillas, pico de gallo, shredded lettuce, avocado,
chipotle aioli, street corn casserole

Margherita Pizza

tomato, fresh mozzarella, basil

\$5 add chicken, \$2 each additional topping

DESSERT



\$5 Crème Brûlée or Bread Pudding

HOUSTON RESTAURANT WEEKS
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➤ *Dinner Menu* ◀
\$39 PER PERSON

FIRST COURSE

CHOICE OF



Spinach, Jalapeno and Artichoke Dip
tortilla chips, garlic crostini

Kung Pao Shrimp and Calamari
lightly fried calamari, shrimp, jalapeño, bell pepper,
bean sprouts

Harvest Salad

mixed greens, honeycrisp apples, grapes, candied pecans,
goat cheese crouton, red onion, tomato poppyseed dressing
add chicken \$5 - salmon \$10 - shrimp \$10 - steak \$12

MAIN COURSE

CHOICE OF



Beef Short Rib

Shiner Bock braised short rib, caramelized onion,
cheddar grits, bacon Brussels sprouts

Crab Crusted Redfish

red pepper coulis, garlic green beans, lemon butter sauce
\$10 add on bacon wrapped shrimp

Chicken Milanese

sundried tomato, capers, artichoke
garlic green beans, lemon cream sauce

DESSERT

CHOICE OF



Creme Brulée

seasonal

Hearsay Bread Pudding

vanilla bean ice cream, caramel sauce

Chocolate Cheesecake

fresh berries