



## HRW 2018 LUNCH MENU

August 1st - September 3rd

### 1st

#### B&B Beef & Barley Soup

#### Soup du Jour

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

Brisket Ravioli | house-made ravioli, pork belly & marinara

#### B&B Meatballs

### 2nd

The Butcher Shop Burger | w/ white cheddar & Applewood smoked bacon, served w/ steak fries

The Hill Country Burger | w/ TX smoked sausage, pepper jack & BBQ mayo, served w/ steak fries

Pan Seared Salmon (GF) | w/ mushrooms & baby kale in a citrus beurre blanc sauce

Cobb Salad (GF) | w/ sliced filet or grilled chicken

B&B Italian Special | on semolina hero, salami, capicola, mortadella, provolone, roasted red peppers & balsamic vinaigrette, served w/ house-made potato chips

The Washington | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo, served w/ house-made potato chips

Croque Monsieur | French ham, béchamel & horseradish Havarti, served w/ steak fries

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B "Veg" House Salad (V)(GF) | portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Spaghetti Genovese (V) | basil pesto w/ pine nuts, fingerling potato & string beans

Reuben (+\$10 per order) | corned beef, sauerkraut, swiss cheese & Russian dressing

8 oz Filet (GF) (+\$20 per order) | simply grilled, au poivre sauce or Roquefort crusted

### DESSERT

(Choice of 1, +\$5 per order)

New York Cheesecake | Chocolate Cake | Carrot Cake | Bread Pudding

**\$20 PER PERSON | TWO COURSE PRIX FIXE MENU**

(wine, beverages, tax & gratuity not included)

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 Specials:  
Silver Oak Cabernet Sauvignon  
Alexander Valley 2014 \$108  
Napa Valley 2013 \$149

## HRW 2018 DINNER MENU

August 1st - September 3rd

### 1st

Mr. G's Classic Caesar Salad (V)(GF)

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

Sizzling Thick Cut Bacon (GF)

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B Meatballs

Brisket Ravioli | house-made ravioli, pork belly & marinara

Chef Tommy's Bacon (GF) | crumbled blue cheese w/ truffle-infused honey (+\$8 per order)

BLT Salad (GF) | beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach w/ aged balsamic reduction (+\$8 per order)

King Crab (GF) | roasted scampi style (+\$20 per order)

### 2nd

10 oz Filet (GF) | simply grilled, au poivre sauce or Roquefort crusted

Chicken Fried Pork Chop | pork belly confit with sauerkraut & pineapple glaze

Chicken Shank (GF) | natural juices, grilled lemon, Cipollini onions

Pan Seared Salmon (GF) | w/ mushrooms & baby kale in a citrus beurre blanc sauce

Bacon Wrapped Crab Stuffed Shrimp | served over fried rice

B&B "Veg" House Salad (V)(GF) | portabella filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Spaghetti Genovese (V) | basil pesto w/ pine nuts, fingerling potato & string beans

Bone-in NY Strip 18 oz Dry-Aged USDA Prime (GF) | (+\$25 per order)

Bone-in Ribeye 22 oz Dry-Aged USDA Prime (GF) | (+\$25 per order)

Toppings (additional charge will apply)

Truffle Butter | \$4, Oscar Style | \$12, Carpet Bagger | \$12, Foie Gras Diane | \$14

### 3rd

New York Cheesecake | Chocolate Cake | Carrot Cake | Bread Pudding

**\$45 PER PERSON**

(wine, beverages, tax & gratuity not included)

Restaurant will donate \$7 to the Houston Food Bank from each \$45 HRW dinner sold.

Food Bank will generate 21 meals from this donation. Thank you for dining with us! Tax & gratuity are not included.