



DINNER MENU

Served All Day
\$55 PER PERSON

Beverages, tax & gratuity are not included unless otherwise noted



**HOUSTON
RESTAURANT
WEEKS**

AUG 1 - SEPT 7 • 2026

BENEFITING  **houston foodbank**

FOUNDED BY CLEVERLEY STONE



FIRST COURSE

Cup Soup of the Day

Cup of our current daily homemade soup.

Side Caesar Salad

Hearts of romaine, fresh parmesan, house-made croutons, and tossed in our homemade Caesar dressing.

Side House Salad

Our house salad features mixed greens, lettuce, cucumber, tomatoes, carrots, house-made croutons, and red cabbage served with your choice of our house made dressings.

DRESSINGS

Ranch / Honey Mustard / Thousand Island / Blue Cheese
Balsamic Vinaigrette / Italian / White Wine Citrus Vinaigrette

Grilled Side Wedge Salad

A bold twist on the classic wedge: crisp romaine hearts are lightly grilled until slightly charred, then topped with crumbled blue cheese, blue cheese dressing, crispy bacon pieces, red onions, cherry tomatoes and finished with a drizzle of our homemade tangy balsamic vinaigrette. (+\$5 Surcharge)

SECOND COURSE

Fiore di zucca

Delicate zucchini blossoms filled with a creamy blend of goat cheese and cream cheese, lightly battered and fried. Served with marinara.

Peruvian Chicken Skewer

Chicken tender marinated in a citrus-pepper sauce and grilled and then served with a spicy verde sauce.

Ponzu Tuna Tostada

Crispy fried rice tostada topped with tuna marinated in ponzu and then topped with sriracha, mayonnaise, a hibiscus reduction, cucumbers, avocado, serrano peppers, fried leeks, and sesame seeds.

Beef Kafta Kebab

Spiced ground beef shaped onto a skewer and grilled. Served with tzatziki sauce.

Maple Sriracha Pork Belly

Tender pork belly marinated in a spicy-sweet marinade made with maple syrup and sriracha and then pan fried.

**DINE OUT
DO GOOD!** 

 **Gluten Free**

houston foodbank 



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THIRD COURSE

Pescado al Ajillo

Grilled red snapper topped with a sauce made from guajillo peppers, garlic, and citrus juices.
Served with cilantro rice and grilled vegetables.

Grilled Chicken Piccata

Tender grilled chicken breast topped with a lemon-caper sauce.
Served with rice and grilled zucchini.

Sirloin Steak Diane

8oz Prime Sirloin steak topped with Diane sauce and served with your choice of two sides. Substitute an 8oz filet or 14oz ribeye + \$15.

Vegetable Lasagne

Vegetarian lasagne made with pasta, zucchini, eggplant, spinach, marinara, and mozzarella, parmesan, and ricotta cheeses.
Served with crusty bread.

Serrano Pepper Jelly Glaze Pork Chop

Double-cut 12oz pork chop, brushed in a homemade serrano pepper jelly glaze, and grilled.
Served with grilled vegetables and cilantro rice.

FOURTH COURSE

Chocolate Mousse

Homemade mousse with a rich, deep chocolate flavor and a velvety, creamy, texture. Topped with whipped cream and strawberries.

Pistachio Cake

Rich, nutty cake topped with a whipped pistachio topping and chopped pistachios.

Coffee Creme Brulee

A rich, silky custard infused with bold coffee flavor, topped with a crisp caramelized sugar crust.

Berry Panna Cotta

Silky, creamy dessert made with cream and sugar and topped with a mixed berry sauce.

