



DINNER MENU - \$35

Houston Restaurant Weeks 2017 | Dinner available after 5pm | Dine-in only

FIRST COURSE (CHOOSE ONE)

Crab Cake
On mixed greens with chipotle chili

VEG GF Spinach Artichoke Dip
Served with homemade tortilla chips, pico de gallo and signature tzatziki sauce

GF Iceberg Wedge Salad
Crumbled applewood-smoked bacon and chunky feta jalapeño dressing

SECOND COURSE (CHOOSE ONE)

Steak Frites
Certified Angus rib-eye, roasted mushroom cream sauce and hand-cut fries

Herb Parmesan-Crusted Trout
With spinach linguini tossed in lemon zest and olive oil

Pesto Pasta with Grilled Shrimp
Angel hair pasta tossed in fresh homemade basil pesto topped with fire-roasted cherry tomato, toasted pine nuts, Parmesan cheese and basil

THIRD COURSE (CHOOSE ONE)

Chocolate Lava Cake à la mode

House-made Bread Pudding with Fresh Berries

Bowl of Fresh Fruit and Berries

SIDES

VEG House Salad 4

Cup of Homemade Soup 4

Jalapeño Applewood-Smoked Bacon Orzo Mac and Cheese 5

VEG GF Herb Basmati Rice and Cuban Black Beans 5

GF Iceberg Wedge Salad with Crumbled Bacon 7

WINE

GLASS BOTTLE

Storypoint Cabernet 8 30

William Hill Chardonnay 8 30

Terlato Vineyards Pinot Grigio 10 38

Parallele 45 Rosé 8 36

COCKTAILS

Spring Fling 7
New Amsterdam vodka, apricot liqueur, Campari and lemon

Hendrick's Gimlet 7
Hendrick's Gin, muddled cucumber, fresh-squeezed lime and simple syrup



Hungry's will donate \$5 to the Houston Food Bank from each \$35 Houston Restaurant Weeks dinner sold. Food Bank will generate 15 meals from this donation. Thank you for dining with us! Tax & gratuity are not included.

VEG Vegetarian **GF** Gluten-Friendly