

Featured Menu for the Month of March By Chef Ronnie Killen



Dinner



First Courses

Jumbo Lump Crab Cake ~Lemon Butter Sauce, Sautéed Gulf Shrimp, Jumbo Lump Crabmeat



Second Courses

House Salad~Artisan Greens, Arugula, Bleu Cheese, Walnuts, Red Onion and Granny Smith Apples



Third Courses

USDA Prime Wet-Aged Beef~ 6 oz Center-Cut Fillet, Served with Sautéed Mushrooms and Creamed Corn



Fourth Courses

Crème Brulee Bread Pudding

\$65(+tax & gratuity)

Chef Ronnie Killen has pledged to donate 15% per featured dinner menu sold, to The Houston Food Bank.