



Private Dining

Wine Cellar

Seats 40
Seats 30 with Audio Visual

Gallery

Seats 70
Seats 60 with Audio Visual

Cellar North

Seats 21
Seats 12 with Audio Visual

Gallery North

Seats 49
Seats 34 with Audio Visual

Cellar South

Seats 21
Seats 12 with Audio Visual

Gallery South

Seats 28
Seats 18 with Audio Visual

Main Dining Room

Seats 80

Whole Restaurant

200 Seated
350 Reception Style

Please call for availability and food and beverage minimums

Hours of Operation

Lunch

Monday through Friday

11:00 am

Dinner

Monday through Thursday

5:00 pm – 9:30 pm

Friday and Saturday

5:00 pm – 10:00 pm

1753 Post Oak Blvd
Houston, Texas 77056

713.355.1975

All pricing subject to sales tax and 20% gratuity

Group Menu Options - Lunch

Two Course Menu

\$40 - \$60 per person

First Course (2 Choices)

Entrée (3 Choices)

Two Course Menu

\$40 - \$50 per person

Entrée (3 Choices)

Dessert (2 Choices)

Three Course Menu

\$40 - \$70 per person

First Course (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

Four Course Menu

\$65 - \$80 per person

Appetizer (2 Choices)

Salad (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

**A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the Above Menus for an Additional \$12 Per Person*

Beverages

All Beverage Charges are Based on Consumption

Wine may be pre-selected to ensure Availability

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Hors d'oeuvres

***Additional \$2 per person**

Cold Hors d'oeuvres

Smoked Salmon Crostini with Borsin Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsin

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Mini Crab Cakes with Saffron Aioli

Shrimp and Cilantro Egg Rolls with Soy

*Seared Lamb Lollipops, Raspberry Wine Syrup

*Foie Gras Sliders with Truffle Apple Mayonnaise

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Appetizers

Baked Jumbo Lump Crab Cake

Bourbon and Vanilla Reduction and Citrus Beurre Blanc, Whole Grain Mustard Aioli

19

Garlic Seared Calamari

Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

17

Glassed Apple Stuffed Coturnix Quail

Duck Confit Fried Pot Stickers, Sweet Potato Puree and Peppercorn Gastrique

16

Ossetra Caviar 1 oz

Traditional Accompaniments

150

Pan Seared Foie Gras

Bosc Pear, Toasted Brioche, Red Wine Reduction

21

Chef's Daily Risotto

16

Baby Spinach Salad

Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette

10

Chopped Boston Salad

English Cucumber Relish, Feta Cheese, Aged Balsamic Vinaigrette

10

Masraff's Caesar Salad

Sun Dried Tomato and Prosciutto Relish, Hard Boiled Egg, Caesar Dressing

10

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Entrée Salads

Grilled Shrimp and Butter Lettuce Salad

Cucumber-Tomato Relish, Feta Cheese, Aged Balsamic

17

Chilled Colossal Crab Salad

Chopped Romaine, Avocados, Mangos, Roma Tomatoes, Red Onions, White Balsamic

18

Herb Crusted Ahi Tuna and Baby Spinach Salad

Apple Bacon, Goat Cheese, Red Onion, Cherry Tomatoes, Garlic Dressing

20

Filet Mignon Salad

Mesclun Greens, Baby Vegetables, Basil and Blue Cheese Dressing, Crispy Onions

22

Sandwiches

Ground Filet Mignon Burger

Grilled Onions and Traditional Accompaniments, French Fries

Choice of Cheddar or Cabrales Cheese

18

Red Lentil Veggie Burger

Sriracha Aioli, Lettuce, Tomato, Avocado and Mozzarella Cheese

Hay Stack Onion Strings

16

Pasta

Rock Shrimp Ravioli

Fresh Basil and Fresh Mozzarella, Corn and Poblano Cream Sauce

17

Seafood Linguini

Jumbo Shrimp and Maine Black Mussels, Spinach, Parmigiano Reggiano

Creamy Tomato Pomodoro

18

Duck Confit Ravioli

Hand Folded with Wild Mushrooms, Marsala Wine and Veal Reduction Sauce

18

**18% gratuity will be added to parties of 7 or more*

Split Entrée Charge \$4

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Entrees

Pan Seared Gulf Red Snapper

Creamy Orzo Pasta with Shaved Red Onions and Arugula, Crispy Wild Mushrooms
Caper and Chive Beurre Blanc

29

Charred Tenderloin Meatloaf

Yukon Gold Potato Hash with Bacon and Mozzarella Cheese, Sautéed Haricot Vert
Tempura Onion Ring, Masraff's Homemade BBQ Sauce

21

Herb Seared #1 Hawaiian Tuna

Served with Rice Noodles Sautéed with Shiitake Mushrooms and a Chili Paste,
Tempura Fried Asparagus, Crab Pico de Gallo
Finished with a Wasabi Aioli and Spicy Soy Reduction

36

Pan Roasted Alaskan Halibut

Wild Mushroom Risotto, Sautéed Asparagus, Foie Gras Emulsion

31

Soy and Ginger Glazed Chilean Sea Bass

Saffron Poached Diced Yukon Gold Potatoes, Sautéed Broccolini
Pickled Ginger Vinaigrette

41

Diver Scallops – 3 Ways

Porcini Crusted Scallop, Sautéed Julienne Vegetables Grain Mustard Sauce
Bacon Wrapped Scallop, Sautéed Red Lentils with Parsley Oil
Caramelized Scallop, Corn Polenta and Balsamic Reduction

28

6 oz. Filet Mignon a la Plancha

Maine Lobster Pot Pie, Baby Carrots and Aged Balsamic Reduction

36

Crispy Chicken Roulade

Braised Cabbage, Carrots, Shaved Asparagus and Mozzarella
Creamy Yukon Gold Whipped Potatoes, Classic Beurre Blanc, Char Siu Glaze

22

Masraff's Proudly Serves Only Fresh, Wild Caught Fish Selections

Dessert

All Desserts \$9

Warm Double Chocolate Fondant,
Vanilla Bean ice Cream and Crème Anglaise

Warm Butterscotch Bread Pudding
Butterscotch Sauce, Vanilla Bean Ice Cream

Butter Roasted Pear Crème Brulée and
Whole Berry Sauce

Sorbet Terrine
Passion Fruit, Lemon, and Strawberry

Lemon Meringue Cheesecake
Raspberry Coulis

Hot Mini Doughnuts, Cooked to Order with
Cinnamon and Sugar

Chocolate Truffle Sampler
Chocolate Covered – Coconut - Sprinkles

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