



HRW
AUGUST 2018

FIRST COURSE

Garlic Seared Calamari

Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

Baby Spinach Salad

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

Jumbo Lump Crab Tower

Diced Avocado and Pico de Gallo, Remoulade Sauce

Bacon Wrapped Coturnix Quail

Reggiano Corn Polenta, Barbeque Demi Glaze

Masraff's Soup du Jour

Changes Daily

ENTRÉE

Herb Roasted Australian Rack of Lamb

Poblano and Bacon Mashed Potatoes, Sautéed Broccolini
Morrel Shallot Reduction

Filet Mignon

Shrimp and Andouille Mac & Cheese, Glazed Baby Carrots
Horseradish Demi Glaze

Honey Mustard Glazed Pork Tenderloin

Smoked Gouda Grits and Caramelized Brussel Sprouts
Dried Cherry Apricot Demi Glaze

Wild Alaskan Halibut

Saffron and Reggiano Risotto, Sautéed Asparagus
Fried Caper and Sun-Dried Tomato Beurre Blanc

Hawaiian Big Eye Tuna and Diver Scallop Duet

Crab Fried "Armenian" Rice, Stir-Fried Julienne Vegetables, Sweet Soy Reduction

DESSERT

Texas Peach Crostata

Cinnamon Ice Cream

Fresh Berries Napoleon

Layers of Crisp Phyllo, Vanilla Pastry Cream and Fresh Berries

Boozy Milk (shake) and Cookies

Bourbon Vanilla Milk Shake served with Spiked Oatmeal Raisin Cookies

Must Be 21 or Older to Order

Warm Chocolate Eruption

Decadently Rich Chocolate, Vanilla Bean Ice Cream

Hot Mini Donuts

Cooked to Order with Cinnamon and Sugar