



FIRST

LOUIS: THE KING OF SALADS (MINI VERSION)
gulf white shrimp, modern greens, angry russian dressing, egg, tomato,
purple onion, black olive, brioche toast

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PERSIAN CHOPPED SALAD & PULLED, SMOKED CHICKEN
crushed olive & za'tar spice vinaigrette

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ISABELLA'S MUSSELS & CLAMS MUNDAKA
(A LA MINUTE CREAM OF SHELLFISH SOUP)
blue mussels, cream, egg yolk, aromatics, grassfed butter,
saffron, parsley, warm bread

SECOND

CARTAGENA SURFER'S STYLE CAZUELA DE MARISCOS
shrimp, clams, crab, fish, octopus, coconut milk, sweet herbs, plantain,
corn, achiote *side of rice, avocado, limes and tomato*

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8OZ REDFISH OF THE HALF-SHELL, GARLIC BUTTER
warm creole-bacon salad, dressed green

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6 OUNCE MEATS BY LINZ BONE-IN FILET MIGNON
grandmeres mashed potatoes of mushroom, scallions,bacon, LK Steak Sauce

THIRD

STRAWBERRIES & BUTTER TOASTED ANGEL FOOD CAKE
strawberry sauce, doubled cream

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STONE FRUIT & HAZELNUT STREUSEL CRISP
doubled cream

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BANANAS FOSTER BREAD PUDDING 'FRENCH TOAST'
ohio maple syrupy 'caramel', whipped bacon jam cream cheese

Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW lunch sold. Food Bank will generate 15 meals from this donation. Thank you for dining with us! Tax & gratuity are not included.