FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO



CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON



— STARTERS —

"THE" SOUTHWEST CAESAR

pepitas . corn . black beans . cotija cheese

KINGS INN SALAD

Established 1945 – Baffin Bay romaine . avocado . tomato . olive bombay dressing

PICKLED BEET SALAD

goat cheese brulee . south Texas citrus endive . spiced pecan

CREOLE SEAFOOD GUMBO

shrimp . crab . snapper . okra . jazzman rice

SMOKED BLUE CRAB CLAWS

tomato butter . grilled baguette . green onion

— ENTRÉES —

SNAPPER PONTCHARTRAIN

seafood dirty rice . jumbo lump crab tomato . green onion

POST OAK WOOD GRILLED TURKEY

bourbon whipped sweet potatoes candied pecans . cornbread dressing haricot vert . cranberry relish . turkey gravy

80Z. TEXAS BLACK ANGUS FILET MIGNON*

jalapeño potato gratin grilled asparagus . peppercorn

— DESSERTS —

PUMPKIN PIE

brandy sabayon . sweetened cream . ginger cookie

BOURBON PECAN PIE

toffee sauce . butter pecan ice cream

CLEO'S CHOCOLATE ICEBOX PIE

oreo crust . chantilly cream . fudge sauce

\$78++ PUBLIC | \$68++ MEMBERS | \$34++ CHILDREN (10 AND UNDER)