

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

Restaurant Week 2015 Dinner 5PM-10PM

\$35 per person

Course One

(choose one item)

Grilled Figs Prosciutto

house cured prosciutto, stilton cheese, smoked butter crouton, olive oil

Oyster & Pimento Cheese Deviled Eggs

buttermilk fried oysters, pimento cheese, pickled vegetables, Old Bay mayo

Hog Jowl Entomatada

hog jowls carnitas, green chili mole, queso quesadilla, cilantro lime cabbage slaw

Course Two

BH Wedge Salad

candied malted bacon, tomato, cucumber, blue cheese, green goddess

Course Three

(choose one item)

Braised Pork Shank

goat cheese country ham risotto, natural jus, salsa verde

Cracklin' Ruby Red Trout

chicharone dusted, mascarpone mashers, charred black garlic green beans,
smoked apple butter

BH Prime Rib

popcorn grits, roast beef drippings, shoshito béarnaise, shredded horseradish

Make Surf & Turf add Gulf crab salad (\$9 supplement)

Individual Dessert

\$6 Supplement (choose one item)

Lemon Olive Oil Cake with berry compote

Mr. Ed's Peanut Butter Bar