

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

Restaurant Week

January 2018

Lunch

January 15-26 Lunch | Mon-Fri

\$15 per person

First Course

Fresh-baked Buttermilk Biscuits
Sorghum butter, orange marmalade, grilled spam

Second Course

Choice of
Espresso-Braised Pot Roast
With wild mushrooms, sweet potato, roasted Cipollini, lardons
Or
Three Cheese Samich & Soup
Swiss, muenster, cheddar and portabella samich
With smoky tomato bisque and seasonal herb salad

Dessert Course

Grandma Ryan's Lemon Chess Pie
Buttermilk Chantilly, Blueberry Coulis

*No substitutions or modifications allowed

*Whole table participation encouraged



With each meal ordered, restaurants will donate \$1 for lunch and \$2 for dinner to Culinaria and the programs it supports.

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

Restaurant Week Dinner
January 15-27 Lunch | 5:30 PM-9:30 PM
\$35 per person

First Course

Wild Mushroom Texas Goat Cheese Toast
With Cured truffles and pea greens

Second Course

Choice of

Kale, Arugula & Fennel Salad

With a hard egg, mint, garbanzo beans, walnuts and Dijon-lemon vinaigrette

Or

Barbacoa Grilled Cheese x3 Sando

With smoked tomato-basil soup

Third Course

Choice of

Braised Short Rib Meatloaf

With potatoes mousseline, charred French beans, ketchup demi-glace

Or

Crispy Atlantic Salmon

With cheesy Taleggio grits, grilled asparagus, lemon butter

Or

Oven-Roasted Half Chicken

With country ham pimento mac 'n cheese, buttered and smoked paprika baby carrots, come back gravy

Dessert Course

(\$8 supplement)

Grandma Ryan's Lemon Chess Pie

Buttermilk Chantilly, Blueberry Coulis

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