

CRESCENT GRILLE

STARTERS

Soup du Jour cup - \$6 bowl - \$9

Crispy Fried Okra \$6
served with cajun garlic aioli

Tex-Mex Duo \$11 (add extra guac or queso \$5)
tortilla chips and salsa with your choice of guacamole or queso

Hummus & Tapenade 🌱 \$9
housemade hummus, toasted naan bread, cucumber, celery, carrots and olive tapenade

Fried Asparagus 🌱 \$9
ten crispy asparagus, served with a side of cilantro lime ranch

Bruschetta \$12
freshly diced tomatoes tossed with garlic and basil, parmesan and balsamic glaze served on grilled ciabatta bread

Pretzel \$10
two soft salted pretzels, served with queso

SANDWICHES

served with one side

BLT \$11 (half \$8)
bacon, lettuce, tomato and mayo on sourdough toast

Salad Sandwich \$11 (half \$8)
choice of chicken salad or tuna salad on toasted wheat bread with lettuce and tomato

Reuben \$14 (half \$10)
boar's head corned beef on rye with melted swiss cheese, sauerkraut and russian dressing

Club Sandwich \$14.5 (half \$10.5)
boar's head turkey, ham, cheddar cheese, swiss cheese, bacon, lettuce, tomato and mayo on sourdough toast

Half & Half \$13
half sandwich with choice of one: cup of soup, small harvest salad, or small Houstonian salad

BURGERS

served with one side

Classic Burger \$14
beef patty with lettuce, tomato, red onion, pickles and cheddar cheese
(extra patty \$7, bacon \$1, avocado \$1.5, fried egg \$1)

Turkey Burger \$15
turkey patty with lettuce, tomato, red onion, pickles and cheddar cheese

Veggie Burger \$17
veggie patty with lettuce, tomato, red onion, pickles and cheddar cheese

SALADS

(add 6 oz. grilled chicken \$5, 5 large shrimp \$10, or 5 oz. salmon \$10)

Houstonian's Caesar \$11 (small \$8)
roasted corn kernels, black beans, diced tomatoes, tortilla chips and cotija cheese, tossed in a spicy caesar dressing

Texas Wedge 🌱 \$11
iceberg, crispy bacon, tomatoes, blue cheese and scallions, topped with blue cheese dressing

Greek Salad 🌱 \$10 (small \$7)
romaine, cucumbers, hummus, kalamata olives, roasted red peppers, red onions and feta cheese, tossed in an oregano vinaigrette

Tuna Poke \$14
spicy tuna poke with tomatoes, shallots and cucumbers, mixed with soy-sesame sauce, served with grilled ciabatta bread

Cobb Salad 🌱 \$14 (small \$11)
romaine, tomatoes, blue cheese crumbles, avocado, bacon, hard-boiled egg and a side of balsamic vinaigrette

Salad Trio \$14
small harvest salad with a scoop of chicken salad, tuna salad and crackers

Simple Salad 🌱 \$9
mixed greens, tomatoes, sliced carrots, cucumbers, topped with your choice of chicken salad or tuna salad

Harvest Salad 🌱 🌱 \$14 (small \$11)
mixed greens, apples, dried cranberries, toasted almonds and goat cheese, tossed in a red wine vinaigrette

SALAD DRESSINGS

russian, balsamic, ranch, blue cheese, honey mustard, caesar, spicy caesar, oil and vinegar, oregano vinaigrette, raspberry-chipotle vinaigrette

BAR BITES

Wings \$16 (half order \$10)
twelve hot wings tossed in your choice of spicy buffalo, sweet chili or mango-habanero sauce, served with carrots, celery and your choice of ranch or blue cheese

Brisket Tacos \$16
three tacos with cabbage, pico, queso fresco, cilantro and chipotle crema, served with chips and salsa

Nachos \$11 (add chicken \$5, steak \$7, combo \$6)
tortilla chips with blended cheeses, served with guacamole, sour cream, shredded lettuce, pico and jalapeños

Fish Tacos \$20
three mahi mahi tacos, roasted green chilis, pico, cabbage, cilantro, cotija cheese and tomatillo sauce, served with chips and salsa

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. All of our food is made in shared cooking and preparation areas or may have been made in a facility with allergens. As a result, cross-contact with food containing allergens is possible. If you inform us of your food allergy, we will take appropriate measures to prevent any cross-contact, but we cannot guarantee that any of our menu items are completely free of allergens.

CRESCENT GRILLE

CHICKEN

served with two sides

Chicken Piccata 🌿 \$18
sautéed boneless chicken breast with a lemon-caper pan sauce

Grilled Chicken 🌿 \$14
grilled chicken breast with carrot-espresso sauce

Chicken Marsala \$18
pan fried chicken with sautéed mushrooms, garlic, herbs and a creamy marsala sauce

SEAFOOD

served with two sides

Mahi Mahi \$18
grilled mahi mahi in a sauce of tomatoes, onions, olives, capers, garlic, lime and pickled jalapeño

Seared Sea Scallops 🌿 \$28
seared with a brown butter and cocktail tomato sauce

Ancho Crusted Salmon \$27
fresh salmon fillet with yellow mole sauce

PASTA

(gluten free available upon request)

Linguine Alfredo \$12 (add 6 oz. grilled chicken \$5, 5 large shrimp \$10)
white wine cream sauce, parmesan-crispy breadcrumbs, lemon zest and evoo

Pasta Bolognese \$14
orecchiette pasta, bolognese, topped with crispy pancetta

STEAKS

served with two sides

Prime Tenderloin 🌿 6 oz. \$35 8 oz. \$39
grilled prime beef tenderloin with truffle maderia demi

Prime New York Strip 🌿 \$35
12 oz. strip with red-eye bbq sauce

Bistro Steak 🌿 \$20
tender grilled teres major steak with avocado sauce

FAVORITES

Shepherd's Pie 🌿 \$17
upside down beef shepherd's pie with carrots and mushrooms

Omelette 🌿 \$10
three eggs with your choice of bacon, sausage, tomato, onion, mushroom and/or cheddar cheese, served with your choice of one side

SIDES

additional side \$4

POTATOES

Mashed Potatoes, Potato Chips, French Fries, Sweet Potato Fries, Shoestring Fries, Parmesan Risotto Cake

FRUIT & VEGGIE

Mixed Fruit Cup, Green Beans, Asparagus, Vegetable Medley

SALADS

Garden, Greek Salad

- Dessert -

Flourless Chocolate Cake \$8
dark chocolate cake topped with chantilly cream, served with chocolate sauce

Crème Brûlée \$8
with berry compote and toasted almonds

Homemade Cookie \$2
served warm with your choice of chocolate chip, peanut butter, or oatmeal raisin

Lakeside Sundae \$6
vanilla ice cream, brownie, whipped cream, caramel sauce, chocolate syrup and a cherry on top

Bread Pudding 🌿 \$8
warm bread pudding baked with a vanilla custard, white chocolate shavings and cream anglaise