



TONY MANDOLAS GULF COAST KITCHEN
Houston Restaurant Weeks 2017
Benefiting the Houston Food Bank

\$35 HRW 2017 DINNER MENU

1st

Chopped Salad

romaine hearts, roma tomatoes, avocado, blue cheese, bacon, parmesan cheese, green onions, and champagne basil vinaigrette

Chicken Sausage Gumbo

Mama Mandola's chicken sausage gumbo recipe served with rice and green onions

6 Oysters

choose your style: Rockefeller, buccaneer, Damian, grilled or on the half shell

Mamas Gumbo

Mama Mandola's seafood gumbo recipe served with rice

2nd

The Blue Oyster Bar Combo

fried seafood platter with shrimp, oysters, catfish, and seafood stuffed crab

Fish Tomas

blackened seared Texas red drum topped with sautéed crab meat, pico de gallo and lime bure blanc

Sous Vide New York

sous vide with thyme, butter, kosher salt and pepper. Wood grilled seared then sliced. Served over wild mushroom risotto, sautéed spinach, and red wine reduction

Ahi Tuna

blackened seared ahi tuna served with wakame slaw, wasabi aioli, and sweet chili sauce

Romano Chicken

Pecorino Romano crusted chicken served over linguini tossed in suga rosa sauce and topped with cherry tomato basil pesto

3rd

Cinnamon Rice Pudding

topped with brown sugar, cinnamon, golden currants

Butter Pear Tart

whipped rosemary goat cheese and Texas honey

Coconut Cream Pie

served with toasted coconut

Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold.
Food Bank will generate 15 meals from this donation. Thank you for dining with us!
Tax & gratuity are not included.