



VALENTINE'S DAY MENU

BREAD SERVICE

Freshly Baked Parker House Loaf | choice of classic, fresh rosemary & sea salt or crispy onion & sea salt with a trio of butters (pink salt, vermont maple, german mustard) • 12

SOUPS & SALADS

Lobster Bisque • 18

Mr. G's Classic Caesar | parmesan tuile • 17

Iceberg Wedge | crumbled blue cheese • 17

APPETIZERS

Chef Tommy's Bacon | crumbled blue cheese, truffle-infused honey • 27

Whipped Ricotta | basil oil, sicilian oregano, grilled pita • 15

Prosciutto di Parma & Burrata | basil leaf, olive oil • 21

Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù • 15

Crispy Calamari & Peppers | red & green jalapeño peppers • 20

Jumbo Lump Crab Cake | whole grain mustard cream sauce • 36

Carpet Bagger On the Half Shell • 27

Oysters* | half dozen • 25

Shrimp Cocktail | four pieces • 32

CAVIAR SERVICE

traditional accoutrements

B&B Reserve* | royal white sturgeon • 160

Lover's Package

SERVES TWO • 225

APPETIZER

(select one)

Caesar Salad For Two OR ½ Dozen East Coast Oysters

MAIN

Chateaubriand Surf N Turf | lobster tail for two served tableside

SIDES

(select two)

Mac & Cheese | Garlic Whipped Potatoes | Steak Fries
Grilled Asparagus | Sautéed Spinach | Brussels Sprouts

DESSERT

(select one)

Chocolate Cake | coffee ganache with whipped cream
New York Cheesecake | served with berry coulis

MEATS

Filet Mignon* 8oz • 62 | USDA Prime Sirloin* 14oz • 66

USDA Prime Bone-in Ribeye* 22oz • 75 | USDA Prime Porterhouse* 40oz • 128

USDA Prime Long Bone* 40oz • 165 | Kobe Butcher's Butter* 4oz • 230

Wagyu Butcher's Butter* 10z | snake river farms wagyu, american falls, id • 90

55-Day Dry Aged Wagyu Ribeye* 22oz | american falls, id • 150

TOPPINGS

Béarnaise • 7 | Truffle Butter • 9 | Au Poivre • 9 | Blue Cheese Crusted • 7

Two Pieces of Grilled Shrimp • 8 | 5-6oz Lobster Tail • 48

SUGGESTIONS

Snake River Farms Pork Chop | house-smoked, pineapple bbq sauce, glazed granny smiths • 48

Bone-In Chicken Shank | natural juices, grilled lemon, cipollini onions • 36

Rigatoni Alla Vodka | house-made pasta, smoked bacon, parmigiano reggiano • 29

Pan-Seared Chilean Sea Bass | roasted butternut squash in a cioppino broth • 56

Pan-Seared Salmon* | wild mushrooms, snow peas, kale, citrus beurre blanc • 46

SIDES

B&B Mac & Cheese • 17

Lobster Mac & Cheese • 44

Whipped Garlic Mashed Potatoes • 13

Corn Souffle • 15

Grilled Asparagus • 17

B&B Fully Loaded Mashed Potatoes • 17

Sautéed Spinach • 15

Brussels Sprouts | bacon, garlic chili • 17

Sautéed Mushrooms | shallots, garlic • 15

DESSERTS

Chocolate Tuxedo Cake | valrhona grande cru caraibe 66%, mascarpone crème, devil's food cake • 24

Berry Butter Cake | macerated strawberries, blueberry coulis, vanilla gelato • 17

Blueberry Buttermilk Cheesecake | blueberry coulis, compressed graham cracker • 15

Baked Texas | pecan crunch cake, praline ice cream, lone star honey meringue • 16

Cinco Leches | five-milk blend, white chocolate chantilly, fruits of the forest • 15

Carrot Cake | cream cheese frosting, orange tuile, walnut brittle • 15

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.

(v) | vegetarian *Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. HTX.REV.011426

WINE BY THE GLASS

BUBBLES

Ruffino, Prosecco, Veneto • 14

Domaine de la Dentelle, Bugey Cerdon, Savoie • 18

André Clouet, Rosé Brut, a'Bouzy • 28

Champagne Telmont 'Réserve Brut', Épernay • 28

WHITES

August Kessler "R", Riesling, Rheingau • 15

Terlato Vineyards, Pinot Grigio, Friuli Colli DOC • 16

Mer Soleil, Chardonnay, Monterey County • 14

Charles Debourges, Sancerre, France • 24

La Chablisienne, "Le Finage", Chablis, France • 19

Miraval, Rosé, Côtes de Provence • 16

REDS

Benton-Lane, Pinot Noir, Willamette Valley • 16

Hartford Court, Pinot Noir, Russian River Valley • 25

Corazon del Sol, Malbec, Mendoza • 16

Domaine de la Solitude "La Solitude Red",
GSM Blend, Côtes-du-Rhône • 17

Leviathan, Red Blend, California • 22

The Prisoner, Red Blend, California • 25

Experience, Cabernet Sauvignon, Napa Valley • 17

Austin Hope, Cabernet Sauvignon, Paso Robles • 23

World's End, "If 6 were 9 Reserve",
Cabernet Sauvignon, Napa Valley • 28

BEER

Heineken • 10

Dos Equis • 10

Stella Artois • 10

Karbach Hopadillo IPA • 9

Shiner Bock • 9

Miller Lite • 8

Michelob Ultra • 8

COCKTAILS

ON TAP

Rémy Sidecar • 18

Rémy 1738 Cognac, Cointreau, Lemon Juice

Washington Mule • 17

Tito's Handmade Vodka, Lime Juice, Fever-Tree Ginger Beer

B&B Butcher's Margarita • 18

Casamigos Blanco Tequila, Cointreau, Agalima Organic Sour,
Lime Juice

The French Diplomat • 18

Hendrick's Gin, Ketel One Botanical Cucumber Mint Vodka,
St-Germain, Lime Juice, Orange Bitters, Cucumber

HAND-SHAKEN

Taste Of Bliss • 18

Grey Goose Vodka, St-Germain, Sweetbird Honeycomb,
Lemon Juice, Fever-Tree Club Soda

Paper Plane • 18

Garrison Brothers Bourbon, Nonino Amaro, Aperol, Lemon Juice

19th Hole • 17

Ketel One Citroen Vodka, Simple Syrup, Iced Tea

GOLDEN STANDARD

Opulent Espresso Martini • 18

House-Infused Vanilla Bean Patrón Reposado Tequila,
Mr Black Coffee Liqueur, MAVEN Cold Brew

Gold Fashioned • 18

House Blend of WhistlePig PiggyBack Rye 6 Year,
Jameson Irish Whiskey, House-Made Cabernet Simple Syrup

Golden "B" • 17

Maker's Mark Bourbon, Lemon Juice, Sweetbird
Honeycomb, Sparkling Brut, Gold Dust

Cosmobelle • 18

Absolut Citron Vodka, Cointreau, Sweetbird Dragon
Fruit & Papaya, Lime Juice, Cranberry Juice

Gilded Goose • 20

Grey Goose Vodka, Martini & Rossi Dry Vermouth

Make it **Shaken & Salted**, add French Fries for a
Salty Twist +5

NO PROOF REQUIRED

Red Bull • 7

Red Bull Sugarfree • 7

Lavender Lemonade • 10

Sweetbird Lavender, Lemonade and Honeycomb
Syrups, Sparkling Water

Rose Mule • 10

Sweetbird Rose Syrup, Ginger Beer, Fresh Lime Juice,
Sparkling Water

Red Bull Red Edition Sugarfree • 7

Heineken 0.0 • 7

Island Time • 10

Sweetbird Coconut and Peach Syrups, Fresh Lime
Juice, Red Bull Red Edition

Peach Blossom Fizz • 10

Sweetbird Jasmin Lime Iced Tea and Peach Syrups,
Sparkling Water