



Featured Wine Special:

Caymus Cabernet 1L
Napa Valley 2018 \$135

HOUSTON RESTAURANT WEEKS 2021 \$20 LUNCH MENU*

Offered Sunday, August 1st - Monday, September 6th

1st

B&B Beef & Barley Soup

Soup of the Day

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

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

B&B Meatballs | red sauce

2nd

The Butcher Shop Burger | w/ white cheddar & Applewood smoked bacon, served w/ steak fries

The Hill Country Burger | w/ TX smoked sausage, pepper jack & BBQ mayo, served w/ steak fries

Pan-Seared Salmon (GF) | wild mushrooms, snow peas & kale w/ citrus beurre blanc

Cobb Salad (GF) | w/ sliced filet or grilled chicken

B&B Italian Special | on semolina hero, salami, capicola, mortadella, provolone, roasted red peppers & balsamic vinaigrette, served w/ house-made potato chips

The Washington | on baguette, B&B roast beef, turkey, deluxe ham, lettuce & tomato w/ mustard & mayo, served w/ house-made potato chips

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B "Veg" House Salad (V)(GF) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | house-made pasta, smoked bacon & parmigiano reggiano

Reuben | corned beef, sauerkraut, swiss cheese & Russian dressing (+\$10 per order)

8oz Filet (GF) | simply grilled (+\$20 per order)

Dessert

(Choice of 1, +\$5 per order)

New York Cheesecake | **Chocolate Cake** | **Carrot Cake** | **Classic Crème Brûlée**

*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)

THANK YOU FOR DINING WITH US!

B&B Butchers & Restaurant will donate \$1 from each \$20 HRW lunch sold.

*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.