



City Cellars HTX will donate \$5 from every Houston Restaurant Weeks meal sold, helping the Houston Food Bank provide 15 meals to those in need.

HRW menus are unable to be discounted, substituted or reduced. Available for parties of six or fewer. Full-table participation is required. Beverages, tax, and gratuity are not included unless otherwise noted.

A 20% gratuity will be added to all checks, regardless of party size.



DINNER MENU

\$55 PER PERSON

YOUR CHOICE OF (1) APPETIZER:

- BOURBON BBQ WINGS (6)**
Hand tossed crispy wings coated in our signature Bourbon BBQ sauce, blending rich bourbon sweetness with a peppery kick and smoky depth
- BEEF & BACON SLIDERS**
Juicy in-house ground beef sliders with bourbon bacon jam, creamy garlic aioli, melted cheddar cheese and peppery arugula
- CALAMARI**
Crispy calamari and Southern cornmeal-battered shrimp, served with smoky chipotle aioli and blistered shishito peppers
- LUMP CRAB CAKES (+6)**
Golden pan-seared jumbo lump crab cakes with our house tabasco remoulade sauce

YOUR CHOICE OF (1) ENTREE:

- CAJUN CHICKEN PASTA**
Blackened Cajun chicken over linguine tossed in garlic confit cream, roasted cherry tomatoes, charred bell peppers, and grated parmesan, finished with fresh herbs and a squeeze of lemon
- REDFISH PONTCHARTRAIN (+14)**
Blackened Gulf redfish topped with a bright crab and shrimp beurre blanc chargrilled asparagus and roasted potatoes
- SMOTHERED CHICKEN**
Blackened chicken breast topped with a creamy crawfish and andouille sauce, served with garlic mashed potatoes and chargrilled broccolini
- BRAISED SHORT RIBS**
Guinness braised beef short ribs over creamy parmesan polenta, charred asparagus, shaved fennel and herb salad, Guinness demi, burnt orange gremolata
- LAMB CHOPS (+14)**
Three 4 oz flame-grilled lamb chops served with creamy garlic mashed potatoes and sautéed green beans, finished with a vibrant chimichurri
- FILET MIGNON (+14)**
An 8 oz hand-cut filet, seared to perfection and served with garlic mashed potato, chargrilled broccolini, caramelized cipollini onions, and au poivre sauce

YOUR CHOICE OF (1) DESSERT:

- TOFFEE CHEESECAKE**
Classic New York-style cheesecake topped with rich house-made toffee sauce, buttery toffee crumbles, and a touch of sea salt for a sweet finish
- CHOCOLATE MARQUISE**
A decadent, gluten-free chocolate cake with layers of airy chocolate mousse, wrapped in a glossy chocolate glaze and set on a crisp chocolate crumble
- RED VELVET STRAWBERRY CRUNCH CAKE**
Moist red velvet cake layered with cream cheese, frosting, and strawberry crunch crumble finished with fresh strawberries
- BUTTERSCOTCH BROWNIE À LA MODE (+8)**
A deep black cocoa brownie marbled with golden butterscotch chocolate, served warm and crowned with creamy vanilla bean ice cream

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

****Additional policies****

To maintain the integrity of our dishes, we respectfully decline substitutions that alter the original preparation. We take pride in crafting our food from scratch with care and precision. As a result, some items may have limited availability or require additional preparation time. Please inform your server of any allergies prior to ordering.