



### **Private Dining**

#### **Wine Cellar**

Seats 40  
Seats 30 with Audio Visual

#### **Gallery**

Seats 70  
Seats 60 with Audio Visual

#### **Cellar North**

Seats 21  
Seats 12 with Audio Visual

#### **Gallery North**

Seats 49  
Seats 34 with Audio Visual

#### **Cellar South**

Seats 21  
Seats 12 with Audio Visual

#### **Gallery South**

Seats 28  
Seats 18 with Audio Visual

#### **Main Dining Room**

Seats 80

#### **Whole Restaurant**

200 Seated  
350 Reception Style

Please call for availability and food and beverage minimums

### **Hours of Operation**

Lunch

Monday through Friday

11:00 am

Dinner

Monday through Thursday

5:00 pm – 9:30 pm

Friday and Saturday

5:00 pm – 10:00 pm

1753 Post Oak Blvd  
Houston, Texas 77056

713.355.1975

*All pricing subject to sales tax and 20% gratuity*

## Group Menu Options - Lunch

**Two Course Menu**  
**\$40 - \$60 per person**  
First Course (2 Choices)  
Entrée (3 Choices)

**Two Course Menu**  
**\$40 - \$50 per person**  
Entrée (3 Choices)  
Dessert (2 Choices)

**Three Course Menu**  
**\$40 - \$70 per person**  
First Course (2 Choices)  
Entrée (3 Choices)  
Dessert (2 Choices)

**Four Course Menu**  
**\$65 - \$80 per person**  
Appetizer (2 Choices)  
Salad (2 Choices)  
Entrée (3 Choices)  
Dessert (2 Choices)

*\*A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the Above Menus for an Additional \$12 Per Person*

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### **Beverages**

*All Beverage Charges are Based on Consumption  
Wine may be pre-selected to ensure Availability*

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## Hors d'oeuvres

**\*Additional \$2 per person**

### Cold Hors d'oeuvres

Smoked Salmon Crostini with Borsin Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsin

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

\*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

### Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Mini Crab Cakes with Saffron Aioli

Shrimp and Cilantro Egg Rolls with Soy

\*Seared Lamb Lollipops, Raspberry Wine Syrup

\*Foie Gras Sliders with Truffle Apple Mayonnaise

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## **Appetizers**

Baked Jumbo Lump Crab Cake  
Bourbon and Vanilla Reduction and Citrus Beurre Blanc, Whole Grain Mustard Aioli  
19

Garlic Seared Calamari  
Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction  
17

Glassed Apple Stuffed Coturnix Quail  
Duck Confit Fried Pot Stickers, Sweet Potato Puree and Peppercorn Gastrique  
16

Osetra Caviar 1 oz  
Traditional Accompaniments  
150

Pan Seared Foie Gras  
Bosc Pear, Toasted Brioche, Red Wine Reduction  
21

Chef's Daily Risotto  
16

Baby Spinach Salad  
Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette  
10

Chopped Boston Salad  
English Cucumber Relish, Feta Cheese, Aged Balsamic Vinaigrette  
10

Masraff's Caesar Salad  
Sun Dried Tomato and Prosciutto Relish, Hard Boiled Egg, Caesar Dressing  
10

## **Entrée Salads**

Grilled Shrimp and Butter Lettuce Salad  
Cucumber-Tomato Relish, Feta Cheese, Aged Balsamic  
17

Chilled Colossal Crab Salad  
Chopped Romaine, Avocados, Mangos, Roma Tomatoes, Red Onions, White Balsamic  
18

Herb Crusted Ahi Tuna and Baby Spinach Salad  
Apple Bacon, Goat Cheese, Red Onion, Cherry Tomatoes, Garlic Dressing  
20

Filet Mignon Salad  
Mesclun Greens, Baby Vegetables, Basil and Blue Cheese Dressing, Crispy Onions  
22

*\*18% gratuity will be added to parties of 7 or more*

*Split Entrée Charge \$4*

## **Sandwiches**

Ground Filet Mignon Burger  
Grilled Onions and Traditional Accompaniments, French Fries  
Choice of Cheddar or Cabrales Cheese  
18

Open Faced Big Eye Tuna Burger  
Asian Slaw, Avocado, Wasabi Aioli, Hay Stack Onion Rings  
16

## **Pasta**

Rock Shrimp Ravioli  
Fresh Basil and Fresh Mozzarella, Corn and Poblano Cream Sauce  
16

Seafood Linguini  
Jumbo Shrimp and Maine Black Mussels, Spinach, Parmigiano Reggiano  
Creamy Tomato Pomodoro  
18

Wild Mushroom Ravioli  
Truffled Lemon Sage Broth  
15

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## Entrees

Pan Seared Gulf Red Snapper  
Creamy Orzo Pasta, Shaved Red Onions, Arugula, Crispy Chanterelles  
Caper and Chive Beurre Blanc

28

Charred Tenderloin Meatloaf  
Yukon Gold Potato Hash with Bacon and Mozzarella Cheese, Sautéed Haricot Vert  
Tempura Onion Ring, Masraff's Homemade BBQ Sauce

21

Herb Seared #1 Hawaiian Tuna  
Wasabi Infused Whipped Potatoes  
Sunomono Salad, Sweet Soy Reduction

36

Pan Roasted Alaskan Halibut  
Wild Mushroom Risotto, Sauteed Asparagus, Foie Gras Emulsion

31

Soy and Ginger Glazed Chilean Sea Bass  
Saffron Poached Diced Yukon Gold Potatoes, Sautéed Broccolini  
Pickled Ginger Vinaigrette

41

Diver Scallops – 3 Ways  
Porcini Crusted Scallop, Sauteed Julienne Vegetables Grain Mustard Sauce  
Bacon Wrapped Scallop, Sauteed Red Lentils with Parsley Oil  
Carmelized Scallop, Corn Polenta and Balsamic Reduction

28

6 oz. Filet Mignon a la Plancha  
Maine Lobster Pot Pie, Baby Carrots and Aged Balsamic Reduction

36

Crispy Chicken Roulade  
Braised Cabbage, Carrots, Shaved Asparagus and Mozzarella  
Creamy Yukon Gold Whipped Potatoes, Classic Beurre Blanc, Char Siu Glaze

22

***Masraff's Proudly Serves Only Fresh, Wild Caught Fish Selections***

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**Dessert**

All Desserts \$9

Warm Double Chocolate Fondant,  
Vanilla Bean ice Cream and Crème Anglaise

Warm Butterscotch Bread Pudding  
Butterscotch Sauce, Vanilla Bean Ice Cream

Butter Roasted Pear Crème Brulée and  
Whole Berry Sauce

Sorbet Terrine  
Passion Fruit, Lemon, and Strawberry

Lemon Meringue Cheesecake  
Raspberry Coulis

Hot Mini Doughnuts, Cooked to Order with  
Cinnamon and Sugar

Chocolate Truffle Sampler  
Chocolate Covered – Coconut - Sprinkles

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