

RAINBOW L O D G E™

HOUSTON RESTAURANT WEEKS DINNER MENU

\$45 per person

includes a \$7 donation to the Houston Food Bank
(does not include, tax, gratuity or beverages)

**Sommelier Selected Wine Pairings available
for an additional \$19, \$29 or \$40**



TO START

The Lodge's Smoked Duck Gumbo

Andouille Sausage and Wild Rice Pilaf

Leafy Lettuces and Summer Peach Salad

Fennel and Feta, Tomato, Black Pepper Granola, RBL
Garden Basil Dressing (G)(V)

Southern Fried Rabbit Loin

Sweet Potato Mash and Bourbon Bacon Gravy

ENTREES

Pan Seared Gulf Snapper with Buttered Lump Crab

North African Spiced Tomato and Okra Stew (G)

Seared and Sliced 8 oz. Duck Breast

Stone Ground Grits and Creamed Corn Pudding,
Braised Farm Greens, Steen's Cane Syrup Demi (G)

Parisian Style Gnocchi

Grilled Eggplant, Charred Red Onion, Goat Cheese,
Espelette and RBL Garden Oregano (V)

Grilled 6 oz. Buffalo Hanger Steak and Fried Gulf Oysters

New Potato, Peppered Bacon and Summer Squash Hash

DESSERT

Warm Croissant Bread Pudding

Whiskey Sauce, Vanilla Ice Cream

Lemon Ice Box Pie

Gluten Free Graham Cracker Crust,
Boozy Blueberries (G)

Chocolate Mousse Terrine

Peaches, Sugared Kumquats and Nuts

CHEF ADDED EXTRAS / SIDES

Buttered Lump Crabmeat 15 | Half Lobster 25
Seared Foie Gras 19 | Roasted Brussels Sprouts 6
Roasted Garlic Sautéed Kale 5 | Fried Oysters 8



(G) Indicates Gluten Friendly (V) Indicates Vegetarian
If you have a severe allergy to gluten, please inform your server
as there is gluten present in our kitchen