



STARTERS

Fried Quail

chicken fried texas quail, creamed corn, tabasco mash laced mustard greens, steen's cane syrup

14.95

Hawaiian Tuna Tartare

marinated ahi tuna, macadamia nuts

15.95

Sweet Batter Calamari

with a tangy sambal aioli

8.95

Crispy Florida Rock Shrimp

sweet & sour soy glaze

13.95

Gulf Coast Crab Cake

pan seared jumbo lump, herbs, tartar sauce

15.95

Frito Pie

berkshire pork & chairman's reserve chili, fritos, texas goat cheese, oregon cheddar, crème fraîche

11.95

Charcuterie Plate

house cured salami, texas farmhouse cheese, pickled vegetables, toasted bread

9.95

Seared Foie Gras

spiced sweet potato waffle, tangy pear jam, sherry vinegar gastrique

19.95

Thoroughly cooking food of animal origin reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.

SOUPS

Soup of the Day	4.95
Creamy Mushroom Soup <i>roasted button mushrooms, fresh oregano</i>	5.95
Lobster Bisque <i>maine lobster, sherry, brandy, fennel and leeks</i>	11.95

SALADS

Field Greens

*mesclun greens, crisp vegetables, marinated tomatoes
choice of dressing: bleu cheese, ranch, lemon vinaigrette, poppy seed, papaya*
4.95

Bibb Wedge

wedge's of bibb lettuce, boiled eggs, roasted bacon, pine nuts, maytag blue cheese, lemon vinaigrette
5.95

Brie & Mixed Greens

warm brie crostini, tender greens, oranges, red onion, crushed hazelnuts, poppy seed dressing
7.95

Whipped Texas Goat Cheese & Beet Terrine

salt roasted beet terrine, whipped texas chèvre, bitter greens, oranges, extra virgin olive oil
9.95

Caesar

crisp hearts of romaine, house made croutons, shaved parmesan, creamy dressing
5.95

with chicken 10.95

with colossal shrimp 13.95

Chop Chop

belgian endive, arugula, blue cheese, crisp bacon pecan brittle, pineapple, papaya seed dressing
5.95



ENTRÉES

Braised Jolie Vue Farms Beef Stew

crisp potato dumplings, roasted mushrooms, bacon, swiss chard

15.95

Grilled Texas Quail

garlic spinach, smoked chile-golden raisin pipian, shoestring potatoes

24.95

Beef Tip Stroganoff

hand cut pasta, mushrooms, red wine, sour cream, fresh herb salad

14.95

Broiled "Boneless" Pork Chop

shaved brussel sprouts, bacon, golden raisins, pine nuts & truffle laced granny smith apple puree

22.95

Chicken Fried Ribeye Steak

mashed potatoes, glazed cipollini onions, fresh sautéed spinach, truffled scented country gravy

18.95

Lamb Tenderloins

mexican black truffle laced potato puree, roast root vegetables, guajillo chile jus

26.95

Pan Seared Waller County Boneless 1/2 Chicken

fingerling potatoes, pancetta, mushrooms, braised leeks, pan jus

18.95

Crispy Skinned Texas Redfish

asian chile spiced fennel puree, sautéed bok choy, local pea shoots, sesame vinaigrette

29.95

Seared Gulf Red Snapper

braised giant butter beans, smoked tomato-pork broth

29.95

Butternut Squash Risotto and Crunchy Gulf Shrimp

pancetta, melted leeks, aged balsamico

23.95

48 hr Shiner Bock Short Rib

arbol chile, cannellini bean stew, fresh cilantro, corn salad

32.95

Upon request: Kosher salt, Himalayan pink salt & coarse ground pepper from your server.



STEAKS

Slow Roasted Prime Rib	12 oz.	29.95
<i>buttered french green beans, skillet potatoes, horseradish, au jus</i>	20 oz.	39.95
Filet	6 oz.	31.95
<i>black pepper carolina grits, espelette pepper jam, sautéed broccolini,</i>	10 oz.	39.95
New York Strip	14 oz.	38.95
<i>chairman's reserve strip, potato roasties, sautéed brussel sprouts, house cured bacon, classic béarnaise</i>		
Bone in Rib Eye	20 oz.	39.95
<i>bone-in for flavor, chili cheese home fries roasted, mushrooms, charred sweet onions</i>		

À la Carte Sides

*Garlic-Spinach * Skillet Potatoes * Black Pepper Grits*
*Broccolinni * Mashed Potatoes * Tabasco Laced Mustard Greens*
Brussels Sprouts

6.95

At Cullen's we provide you with the freshest local and organic products we can find. We are the first certified green restaurant in Houston and this shows our dedication to our local farms and community. We pride ourselves on always trying to find better products that taste amazing and are friendlier for the environment. If you have any question about our green practices or the local farmers who we support please ask your server and they will be glad to help you with any questions.

Ryan Roberts
General Manager

Certain menu items may vary due to seasonal availability. Therefore, we highly recommend that our guests with food allergies or special dietary needs consult with a restaurant manager prior to placing an order to ensure that the posted information is accurate and represents the menu item sold at this time.