

LUCILLE'S

5512 La Branch Houston 77004 713.568.2505 www.lucilleshouston.com

This was a wonderful discovery for me, coming as a recommendation from a friend. Nestled among the hospitals and museums near Hermann Park, Lucille's is a well-established restaurant serving 'Progressive Southern Cooking Refined by History'. That in itself was enough to get my curiosity up, and my appetite as well! **Starters:** Lucille's chili biscuits; Fried green tomatoes, seasoned cornmeal, spice aioli; Fried oysters with cilantro slaw & hot sauce; Butterbean hummus, bourbon pickles, Kalamata olive oil, Ciabatta bread; Seared scallops with Applewood bacon, grit cakes, sage brown butter; and Blue crab beignets, Dijon aioli, apple & celery salad, pickled mustard seed, lemon essence. **Mains:** Shrimp & grits, Andouille, sherry tomato broth, Stone Mill grits; Tuna sandwich, seared yellowfin, avocado, Applewood bacon, boiled egg; Oyster BLT, fried oysters, red pepper aioli, roasted tomatoes; Butcher burger, Applewood bacon, Jasper Cloth cheddar, garlic aioli; Roasted grouper, Johnny cake, garden greens, lemon honey cream; Seared duck, green bean bundles, sweet potato puree, blueberry gastrique; Sweet potato & quinoa cakes, roasted corn & pepper, crème fraiche, grilled Shishito peppers, torn mint Pan roasted chicken, fingerling hash, broccolini, lemon & caper pan jus; Braised lamb shank, grits, baby vegetables; Fish fry, whole fish, fresh basil maque choux, fresh greens. **Sides:** Mac & cheese; Smoked collard greens; Lucille's famous hot rolls; Cornbread; Sautéed kale; Steak fries. Convenient parking in hospital lot across the street.

MAGGIANO'S LITTLE ITALY

2019 Post Oak Blvd Houston 77056 713.961.2700 www.maggianos.com

This brassy, bustling, bigger-than-life restaurant and large bar in the heart of the Galleria is central meeting place for Houstonians as well as for travelers in nearby hotels looking for lively fun and a happy tummy. The menu is almost overpowering in its variety, and the selections are tasty and they come in large portions, so think "sharing". **Appetizers:** Spinach & artichoke al forno, garlic crostini; Calamari fritte, marinara sauce; Stuffed mushrooms, spinach, garlic, breadcrumbs; Steamed mussels, Tuscan style; Sausage & roasted peppers. **Signature Flatbreads:** Margherita; Italian sausage; Chicken sausage; Chicken & roasted pepper. **Salads & Soups:** Creamy tomato basil; Chicken sausage soup; Italian tossed salad; Caesar; Spinach; Grilled salmon salad; Grilled chicken Caprese salad. **Specialty Pastas:** Famous rigatoni "D", herb roasted chicken, mushrooms, caramelized onions, Marsala cream sauce; Chef KB's lobster carbonara, spaghetti, lobster, smoked bacon, snap peas & garlic cream sauce; Linguine di mare, shrimp, mussels, clams, & spicy tomato sauce; Rustic chicken & shrimp al forno, ziti, prosciutto, Asiago cheese, red pepper cream sauce; Gnocchi & Italian sausage, basil tomato vodka cream sauce; Spaghetti & meatball, marinara or meat sauce; Baked eggplant Parmesan, provolone & marinara sauce with spaghetti pomodoro; Fettucine Alfredo, grilled chicken, asparagus, light Asiago cream sauce; Mom's lasagna, crumbled meatballs & sausage, ricotta, & marinara. **Chicken:** Parmesan, Piccata, Marsala, Francese, Saltimbocca, Caprese. **Seafood:** Shrimp scampi, tomatoes, garlic, lemon butter; Shrimp Fra Diavolo, fettuccine, garlic, tomatoes, Diavolo sauce; Jumbo lump crab cakes, Calabrian pepper aioli, arugula, tomatoes; Linguine & clams, red or white clam sauce; Parmesan crusted tilapia, capers, tomatoes, sage, lemon butter, spinach; Balsamic glazed salmon; Salmon Oscar, jumbo lump crab, asparagus, sun dried tomatoes, garlic cream sauce, spinach. **Veal:** Marsala; Parmesan; Piccata. **Beef:** Peppercorn crusted sirloin, garlic mashed potatoes; Prime New York steak; Tenderloin medallions; Center cut filet mignon. **Dessert:** Tiramisu, ladyfingers soaked in espresso, Mascarpone cheese; Crème brulee, hint of citrus, caramelized sugar, fresh berries; Apple crostada, vanilla bean ice cream, caramel sauce; Chocolate zuccotto cake, layered with Sambuca mousse; New York style cheesecake, seasonal fresh berry sauce; Italian spumoni.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2014 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.