

BRENNER'S ON THE BAYOU

1 Birdsell Street Houston 77007 713.868.4444 www.BrennersSteakhouse.com

This stunning multi-level "hunting lodge" style building overlooking Buffalo Bayou is a lush and lovely setting for a special occasion meal, corporate entertaining, an outdoor wedding, or just having a nice meal with scenery that, well...doesn't look like Houston.

There is an extensive patio and outside bar for those who want to be actually in the middle of nature and the open Texas sky, and the ambiance at Brenner's is truly unique. **Appetizers:** Tomato tarte tatin, puff pastry with goat cheese mousse, poached Roma tomatoes, roasted Portabello mushrooms, basil pesto & balsamic reduction; Texas quail, bacon wrapped with chipotle maple glaze; Jumbo shrimp cocktail; Blackened scallops with crispy red onion strings and dill hollandaise. **Soups & Salads:** Lobster bisque with cognac & sherry; Classic Caesar salad. **Famous steaks & chops:** Center cut filet mignon, 6 or 10 oz; Bone in filet, 14 oz; Prime ribeye, 16 oz; New York Strip, 16 oz; Split Bone ribeye, 21 oz. **Game:** Buffalo ribeye, 16 oz; Colorado rack of lamb; Wild boar maple & balsamic chop; Smoked Cornish hen; Whole stuffed quail. **Entrees:** Southern fried chicken; Lemon pepper oven-roasted half chicken; Weiner schnitzel; Chipotle shrimp & grits; Pan-roasted verlasso salmon; Fresh gulf snapper & jumbo lump crab; Lobster tail. **Accompaniments:** Truffle fries; Herb & Parmesan fries; Sauteed spinach; Broccoli crowns; Onion rings; Mashed potatoes; Baked potato; Smoked macaroni & cheese; Creamed spinach; French green beans; Roasted mushrooms; Jumbo asparagus. **Dessert:** Grand Marnier, Godiva Chocolate, or Chambord souffles. Like all Houston steakhouses, bring your Platinum Credit Card.

RAINBOW LODGE

2011 Ella Boulevard Houston 77008 713.861.8666 www.rainbow-lodge.com

The Rainbow Lodge is also a well-established Houston icon with a "hunting lodge" feel, and something of an "out in the country" atmosphere. It is a special occasion spot as well, and, as a bit of Houston trivia, it formerly occupied the premises now occupied by... Brenner's on the Bayou. **Small plates:** Tasting of wild game plate; Smoked duck gumbo with Andouille sausage and wild rice pilar; Seared elk carpaccio, caper and egg chop, Parmesan, arugula, watermelon radish pearls; Seared sea scallops, wild boar sausage crumbles, black lentils, fennel cream; Southern fried quail on white cheddar organic grits, bourbon bacon gravy. **Salads:** Young spinach, duck confit, toasted mushrooms, quail egg, pecans, Gorgonzola. **Seafood:** Lobster & corn risotto, Asiago, chive oil, micro greens; Rainbow trout and fried oysters, pork belly studded corn pudding & wilted spinach; Pan seared sea bass, vanilla saffron beurre blanc, black forbidden rice, fava beans; Decadent lobster thermidor, whole Maine lobster, oyster mushrooms, cognac, asparagus, Dijon mousseline. **Meat-Fowl-Game:** Bone-in ribeye steak, bleu cheese and shallot compound butter, smashed Yukon bold potatoes, asparagus; Crispy duck leg and seared breast with Thai chili honey drizzle, warm frisee potato salad with bacon and chopped French beans, creole mustard dressing; Grilled North American elk chop, whiskey barrel smoked black pepper, slivered snap pea salad; Wild game mixed grill of elk loin, venison medaillon, Lockhart quail & wild boar chop, pan roasted potatoes, forest mushrooms, French beans. **Lunch:** Includes Grilled shrimp; Filet of fish; Crab cakes; Chicken breast; Fried venison cutlets; Fish & chips; Fried shrimp; Angel hair pasta with shrimp; Grilled pork tenderloin; Grilled hanger steak; Steak & egg; Mixed grill of game sausage, venison, Texas quail, and potatoes and green beans.

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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 traveled 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.