HOUSTON RESTAURANT WEEKS 2025

\$55 DINNER MENU

STARTERS-CHOOSE ONE

Lobster Miso Soup

lobster claw, soft tofu, wakame

Grilled Romaine Salad

lemon candy, parmesan breadcrumbs, anchovy black garlic dressing

Fire Roasted Beets

labneh, pistachio dukkha, scallions

Fried Shishitos

ponzu, sesame seeds

Edamame

sea salt lemon, or spiced

Prime 131 Chopped Salad

baby gems, cherry tomatoes, yuzu dressing

ENTRÉES-CHOOSE ONE

Marinated Chicken

espelette, crispy potatoes, spicy aioli

Grilled Bone-in Short Rib

chimichurri, garlic breadcrumbs

Prime 131 Burger

American cheese, grilled veal bacon, brioche bun, special sauce, french fries

Salt Grilled Branzino

fresh herb salad, brown butter, lemon

Waqyu Skirt Steak

Fourme d'Ambert cheese, compressed peppers, chili vinaigrette

Miso Marinated Cod

grilled bok choy, coconut lemongrass

8 oz USDA Filet

simply grilled

12 oz Bone-In filet

simply grilled +25

16 oz Prime NY Strip +30

DESSERTS-CHOOSE ONE

Bread Pudding

white rice milk, black sesame ice cream, raspberries

Basque Cheesecake

forest berry coulis, almond crumble

Black Forest

cocoa mud cake, kirsch syrup, ivory whipped ganache, Amarena cherries

COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18
GOLD FASHIONED | 18
ENTOURAGE, ROSE, COTE DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA | 68
BELLE GLOS 'BALADE' PINOT NOIR
RUSSIAN RIVER VALLEY | 85
EHLERS, CABERNET SAUVIGNON, NAPA | 125
ALTAMURA, CABERNET SAUVIGNON, NAPA | 175



A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.