



\$25 HRW LUNCH MENU

Monday - Sunday | 11am to 3pm

Comes with a House Frozen Margarita, House Wine or a Soft Drink

Please Choose 1 From Each Course

1st Course

Queso & Chips

golden queso, tomatoes, onions, peppers, tortilla chips, side fire-roasted salsa.

Caesar Salad

little gem romaine butter lettuce, marinated baby heirloom tomatoes, homemade baguette croutons, Caesar dressing, cracked Tellicherry peppercorn, Extra Virgin olive oil, red pepper nest.

Chopped Salad

finely chopped fresh aquaponic greens, smoked bacon, chopped pecan praline, avocado, heirloom tomatoes, chopped chicken breast, roasted corn, fig & champagne vinaigrette, crispy onions.

2nd Course

Half & Half

Half Smoked Club, toasted wheat stacked with smoked turkey breast, shaved ham, smokey bacon, pepper jack & cheddar cheese, avocado, butter lettuce, roasted tomatoes, & dijon-horseradish aioli with Chef's Homemade Soup Du Jour.

Classic Cheeseburger

choice of cheese – American, Swiss, Aged Cheddar, or Bleu Cheese, greenhouse tomatoes, little gem lettuce, thinly sliced onions, dill pickle, caramelized bun.

Lil' Sliders Combo

Beef patty slider, ketchup, pickles, tomato. Served with herb-tossed french fries, house slaw, or fresh fruit.

Jumbo Chicken Wings (6)

herb seasoned, lightly fried, with celery, carrots & choice of ranch or blue cheese. Flavors: Wet- Spicy Buffalo or Pineapple Bourbon | Dry- Lemon Pepper

3rd Course

Skillet Cookie


warm chocolate cookie with white chocolate chunks, baked in a hot skillet, topped with powdered sugar, a caramel sauce drizzle, and a scoop of dulce de leche ice cream.

Stacked Chocolate Cake

Fine chocolate moist homemade cake, mascarpone crème icing, chocolate ganache, fresh berries, crushed candied walnuts.

Flourless Chocolate Cake

a dense, rich high-quality dark chocolate cake, topped with strawberries, mint, and powdered sugar.

 (713) 913-7044

 @RiverhouseHouston

\$39 HRW DINNER MENU

Monday - Sunday | 4pm to 9pm

Comes with a House Frozen Margarita, House Wine or a Soft Drink

Please Choose 1 From Each Course

1st Course

Queso & Chips

golden queso, tomatoes, onions, peppers, tortilla chips, side fire-roasted salsa.

Firecracker Shrimp

chili butter glazed blackened shrimp sautéed with roasted jalapeños, crispy tobacco onions, topped with green onions, serrano crema, & red Fresnos.

Caesar Salad

little gem romaine butter lettuce, marinated baby heirloom tomatoes, homemade baguette croutons, Caesar dressing, cracked Tellicherry peppercorn, Extra Virgin olive oil, red pepper nest.

Chopped Salad

finely chopped fresh aquaponic greens, smoked bacon, chopped pecan praline, avocado, heirloom tomatoes, chopped chicken breast, roasted corn, fig & champagne vinaigrette, crispy onions.

2nd Course

Chef's Quesadillas

stuffed with house cheeses, pico de gallo, blackened peppers & onions, street corn, red Fresnos with fajita chicken & chopped brisket, red chili drizzle.

Legacy Burger

fresh ground beef & steak trimmings, spice-infused cheddar, tomatoes, house slaw, smoked bacon marmalade, tobacco onions, B&B pickles sourdough caramelized bun.

Crispy Hotbird

buttermilk marinated organic chicken tenders, buffalo spice tossed, house slaw, roasted chilled tomatoes, B&B pickles, aged sharp cheddar.

Steak & Chicken Fajitas

steak & organic chicken fajitas, basmati veggie rice, & charro beans, julienne veggies, guacamole, crema, pico de gallo, salsa, butter-wine sauce, & warm flour tortillas.

Cedar Plank Salmon

Atlantic salmon, topped with roasted garlic peppercorn rubs and Chef's pomegranate glaze, pan-seared, roasted & smoked on cedar plank, and served with agave tossed heirloom roasted carrots & squash.

3rd Course

Skillet Cookie

warm chocolate cookie with white chocolate chunks, baked in a hot skillet, topped with powdered sugar, a caramel sauce drizzle, and a scoop of dulce de leche ice cream.

Stacked Chocolate Cake

Fine chocolate moist homemade cake, mascarpone crème icing, chocolate ganache, fresh berries, crushed candied walnuts.

Flourless Chocolate Cake

a dense, rich high-quality dark chocolate cake, topped with strawberries, mint, and powdered sugar.