

# BACKSTREET

## C A F E

1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

- **Houston Restaurant Week** -  
**thru September 6<sup>th</sup>**

## *Lunch Menu*

### **Entrées**

**Backstreet Bleu Cheese Black Angus Burger**  
on seeded whole wheat, caramelized onions,  
chipotle mayonnaise, fries

### **Conchiglioni**

stuffed with spinach, mushrooms, pine nuts, rustic tomato sauce

### **Grilled Salmon Tacos**

with tomatillo salsa, black beans, crème fraiche and fresh New Mexico Hatch chile pepper pico de gallo

### **Bacon Wrapped Quail**

served with cheddar chive biscuit topped with fresh New Mexico Hatch Chile cream gravy

### **Desserts**

Almond Pound Cake  
citrus infused with hatch chili pepper marmalade  
and chantilly cream

Lychee Sorbet  
and raspberries

Dark Chocolate Cake  
with house made chocolate ice cream and raspberry sauce  
Mexican Vanilla Crème Brulee

**\$20 Per Person, plus tax & gratuity**  
**with a \$3 contribution to the Houston Food Bank!**

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### White Dinner Menu

#### Beginning

##### Fresh Tomato Cocktail

roasted corn, cucumber, onion, avocado, cilantro, jalapeno and radishes served  
with corn chips

*Shaya Reuda Verdejo- Spain*

#### Entree

##### Wild Striped Bass

over white bean salad and served with red beet timabale

*Leth Gruner Veltliner – Austria*

#### Dessert

##### Almond Pound Cake

citrus infused with hatch chili pepper marmalade and chantilly cream

*Jorge Ordonez #2 Dessert Wine – Spain*

Optional Wine Pairing is an additional \$25

### Rose Dinner Menu

#### Beginning

##### Sea Scallop Carpaccio

*J Winery Rose Brut Sparkling – California*

#### Entrée

##### Pork Chop

with peach chutney and served over arugula salad

*Balandran Costieres De Nimes Rose - France*

#### Dessert

Rustic Crisp

with Anjou pears and lychee sorbet

*Innocent Bystander Moscato Rose – Australia*

Optional wine pairing is an additional \$22

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### *Red Dinner Menu*

#### **Beginning**

##### **Fresh New Mexico Hatch Pepper Cream Soup**

topped with pico de gallo and house made lamb sausage

Mr. Riggs Shiraz – Australia

#### **Entrée**

##### **Spanish Honeymoon Short Ribs**

braised in Rioja and served over saffron infused cauliflower puree  
with sauteed Savoy cabbage

*Mas Doix Salanqurs- Spain*

#### **Dessert**

##### **Dark Chocolate Cake**

with house-made chocolate ice cream and raspberry sauce

*Susanne Balbo Molbre Ice Wine – Argentina*

**Optional Red Wine pairing is an additional \$25**

**Each Dinner Menu is \$35 Per Person, plus tax & gratuity  
& includes a \$5 contribution to the Houston Food Bank!**