



Private Dining

Wine Cellar

Seats 40
Seats 30 with Audio Visual

Gallery

Seats 70
Seats 60 with Audio Visual

Cellar North

Seats 21
Seats 12 with Audio Visual

Gallery North

Seats 49
Seats 34 with Audio Visual

Cellar South

Seats 21
Seats 12 with Audio Visual

Gallery South

Seats 28
Seats 18 with Audio Visual

Main Dining Room

Seats 80

Whole Restaurant

200 Seated
350 Reception Style

Please call for availability and food and beverage minimums

Hours of Operation

Lunch

Monday through Friday

11:00 am

Dinner

Monday through Thursday

5:00 pm – 10:00 pm

5:00 pm – 11:00 pm

1753 Post Oak Blvd
Houston, Texas 77056

713-355-1975

All pricing subject to sales tax and 20% gratuity

Group Menu Options - Lunch

Two Course Menu

\$40 - \$60 per person

First Course (2 Choices)

Entrée (3 Choices)

Two Course Menu

\$40 - \$50 per person

Entrée (3 Choices)

Dessert (2 Choices)

Three Course Menu

\$40 - \$70 per person

First Course (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

Four Course Menu

\$65 - \$80 per person

Appetizer (2 Choices)

Salad (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

**A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the Above Menus for an Additional \$12 Per Person*

Beverages

All Beverage Charges are Based on Consumption

Wine may be pre-selected to ensure Availability

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Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon Crostini with Borsini Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsini

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

***Additional \$2 per person**

Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Mini Crab Cakes with Saffron Aioli

Shrimp and Cilantro Egg Rolls with Soy

*Seared Lamb Lollipops, Raspberry Wine Syrup

*Foie Gras Sliders with Truffle Apple Mayonnaise

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Appetizers

Baked Jumbo Lump Crab Cake
Bourbon and Vanilla Reduction and Citrus Beurre Blanc, Whole Grain Mustard Aioli
19

Garlic Seared Calamari
Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction
17

Chicken Fried Coturnix Quail Breast
Pickled Red Onion, Sweet Corn Emulsion
15

Osetra Caviar 1 oz
Traditional Accompaniments
150

Pan Seared Foie Gras
Bosc Pear, Toasted Brioche, Red Wine Reduction
19

Chef's Daily Risotto
16

Baby Spinach Salad
Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette
10

Chopped Boston Salad
English Cucumber Relish, Feta Cheese, Aged Balsamic Vinaigrette
10

Masraff's Caesar Salad
Sun Dried Tomato and Prosciutto Relish, Hard Boiled Egg, Caesar Dressing
10

Entrée Salads

Grilled Shrimp and Butter Lettuce Salad
Cucumber-Tomato Relish, Feta Cheese, Aged Balsamic
17

Chilled Colossal Crab Salad
Chopped Romaine, Avocados, Mangos, Roma Tomatoes, Red Onions, White Balsamic
18

Herb Crusted Ahi Tuna and Baby Spinach Salad
Apple Bacon, Goat Cheese, Red Onion, Cherry Tomatoes, Garlic Dressing
20

Filet Mignon Salad
Mesclun Greens, Baby Vegetables, Basil and Blue Cheese Dressing, Crispy Onions
22

Sandwiches

Ground Filet Mignon Burger
Grilled Onions and Traditional Accompaniments, French Fries
Choice of Cheddar or Cabrales Cheese
18

Open Faced Big Eye Tuna Burger
Asian Slaw, Avocado, Wasabi Aioli, Hay Stack Onion Rings
16

Pasta

Rock Shrimp Ravioli
Fresh Basil and Fresh Mozzarella, Corn and Poblano Cream Sauce
16

Seafood Linguini
Jumbo Shrimp and Maine Black Mussels, Spinach, Parmigiano Reggiano
Creamy Tomato Pomodoro
18

Wild Mushroom Ravioli
Truffled Lemon Sage Broth
15

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Entrees

Pan Seared Gulf Red Snapper
Creamy Orzo Pasta, Shaved Red Onions, Arugula, Crispy Chanterelles
Caper and Chive Beurre Blanc
28

Herb Seared #1 Hawaiian Tuna
Wasabi Infused Whipped Potatoes
Sunomono Salad, Sweet Soy Reduction
31

Soy and Ginger Glazed Chilean Sea Bass
Saffron Poached Yukon Gold Potato Medallions, Sautéed Broccolini
Pickled Ginger Vinaigrette
39

Caramelized Diver Scallops
Roasted Red Bell Pepper and Feta Cheese Infused Polenta
Sweet Mango and Pepper Relish
28

6 oz. Filet Mignon a la Plancha
Lobster Infused Yukon Gold Potato Puree, Roasted Sunburst Squash and Baby Zucchini
Horseradish Demi Glaze
36

Charred Tenderloin Meatloaf
Yukon Gold Potato Hash with Bacon and Mozzarella Cheese, Sautéed Haricot Vert
Tempura Onion Ring, Masraff's Homemade BBQ Sauce
21

Crispy Chicken Roulade
Braised Cabbage, Carrots, Shaved Asparagus and Mozzarella
Creamy Yukon Gold Whipped Potatoes, Classic Beurre Blanc, Char Siu Glaze
22

Masraff's Proudly Serves Only Fresh, Wild Caught Fish Selections

Dessert

All Desserts \$9

Warm Double Chocolate Fondant,
Vanilla Bean ice Cream and Crème Anglaise

Warm Butterscotch Bread Pudding
Butterscotch Sauce, Vanilla Bean Ice Cream

Butter Roasted Pear Crème Brulée and
Whole Berry Sauce

Sorbet Terrine
Passion Fruit, Lemon, and Strawberry

Lemon Meringue Cheesecake
Raspberry Coulis

Hot Mini Doughnuts, Cooked to Order with
Cinnamon and Sugar

Chocolate Truffle Sampler
Chocolate Covered – Coconut - Sprinkles

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