

DINNER MENU



PETROLEUM CLUB OF HOUSTON

STARTERS

Crab Cake* 14.50

jumbo lump crab meat | hollandaise sauce

Escargot Bourguignon* 14.00

garlic butter sauce | garlic toast

Oysters Manuel* 14.50

lightly breaded sautéed oysters |
spicy cajun lime sauce

Gulf Coast Mushrooms* (GF) 14.50

large mushroom caps | lump crab meat |
mozzarella cheese | garlic cream sauce

SOUPS & SALADS

Lobster Bisque* 8.00 cup 10.00 bowl

lobster garnish topping | splash of cognac

Louisiana Seafood Gumbo* 8.50 cup 11.00 bowl

fresh fish | baby shrimp | hardy vegetables | white rice

Soup du Jour* 7.50 cup 9.50 bowl

House Salad (V) (GF) 9.50

mixed greens | carrots | tomatoes | crumbled blue cheese |
house special blend dressing

Caesar Salad 9.75

romaine lettuce | parmesan cheese | herb croutons |
classic caesar dressing

Warm Goat Cheese Salad (V) 15.00

mixed bitter greens | candied pecans | apple cider vinaigrette

FORK & KNIFE

Pan Seared Chilean Seabass* (GF) 35.00

mixed squash ribbons | marinated cherry tomato | liquid reduction

PAIRS WITH MER SOLEIL CHARDONNAY, CENTRAL COAST, 2014

The Undecided* (GF) 47.00

filet mignon & broiled australian lobster tail | asparagus |
fingerling potatoes

PAIRS WITH ALTAMURA CABERNET SAUVIGNON, NAPA VALLEY, 2013

Grilled Scallops* 32.00

goat cheese cranberry risotto | rosemary demi

PAIRS WITH DOMAINE DELAPORTE, SANCERRE, 2015

Snapper Lafayette* 29.00

pan seared snapper | jumbo lump crab meat | butter sauce | vegetable du jour

FROM THE BUTCHER SHOP

all butcher shop items come with vegetable du chef
and choice of sauce

sauce: bordelaise, bearnaise (GF), peppercorn, PCOH steak sauce

New York Strip* 14oz 32.00

Prime Beef Filet* 8oz 40.00

All Meats Are Butchered In House and Aged 21 Days

[IT IS OUR PLEASURE TO CREATE ANY SPECIAL MEAL REQUEST]

BITES FROM THE BAR

Onion Rings (V) 8.00

ranch dipping sauce

Truffle Parmesan Steak Fries (V) (GF) 9.50

lemon aioli

Charcuterie & Cheese Board* 17.00

locally sourced houston dairymaids cheese selection |
house selection of cured meats | pickled vegetables |
almonds | french bread | crackers

Chicken Quesadillas* 12.50

Crispy Beef Tacos* 12.50

four tacos

The Wildcatter Burger* 14.00

house special wildcatter sauce | in house ground tenderloin |
cheddar cheese | lettuce | tomato | caramelized onions |
pickles | mustard | brioche bun | House fries

Classic Burger* 12.50

in house ground tenderloin | lettuce | tomato | onions |
pickles | mustard | mayonnaise | ketchup |
brioche bun | house fries

Create Your Own Pizza 15.00

comes with mozzarella | choice of one sauce |
choice of two toppings

saucés: marinara | garlic cream | garlic & herb oil

toppings: roma tomato | spinach | onion | mushroom |
pineapple | jalapeno | bell pepper | goat cheese | parmesan |
pepperoni* | salami* | italian sausage*

Additional toppings 1.00 each

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

(V) = Vegetarian (GF) = Gluten Free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness