



PETROLEUM CLUB OF HOUSTON

STARTERS

House Salad (V) (GF) 7.50

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

Soup du Jour* 7.50 cup 9.50 bowl

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

IT IS OUR PLEASURE TO CREATE ANY SPECIAL MEAL REQUEST

GREENS

Cobb Salad* (GF) 16.50

mixed greens | turkey | avocado | hardboiled egg | tomatoes | carrots | blue cheese crumbles | choice of dressing

Grilled Chicken Salad* 16.50

sliced grilled chicken | romaine lettuce | parmesan cheese | herb croutons | choice of dressing

Southwest Blackened Shrimp Salad* (GF) 18.00

romaine lettuce | red onion | roma tomatoes | avocado | grilled corn | queso fresco | pico de gallo | cilantro lime agave vinaigrette

House Made Dressings:

ranch, blue cheese, thousand island, italian, house special blend and oil/vinegar

Add Shrimp* 6.50

Add Crab Meat* 6.50

QUICK LUNCH

everything brought to your table at once

Pick THREE 18.50

Pick FOUR 21.50

Soup

Louisiana Seafood Gumbo* (additional 2.50) . Lobster Bisque* . Soup du Jour*

Petite Salad

House Salad . Wedge Salad

Sandwich

Texas Hot Chicken* . Petroleum "Club"*

Sweet Treat

Double Chocolate Pecan Brownie

HAND HELD

all hand held served with your choice of house fries, house chips, truffle parmesan steak fries, fresh fruit or petite wedge salad

additional 1.50 for sweet potato fries or onion rings

Texas Hot Chicken Sandwich* 16.50

tangy hot sauce coated fried chicken breast | apple vinegar vegetable slaw | pretzel bun

Petroleum "Club" Sandwich* 15.50

toasted sliced bread | layers of turkey | crisp bacon | lettuce | tomatoes | mayonnaise | side of fresh fruit

Grilled Roast Beef Panini* 18.00

tender roast beef | monterey jack cheese

The Wildcatter Burger* 14.00

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

Classic Burger* 12.50

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

additional burger toppings 1.00 each

american cheese, swiss cheese, blue cheese, avocado, bacon, sautéed mushrooms, grilled onions or grilled jalapeno

FORK & KNIFE

all fork and knife entrees comes with one side

sides: vegetable of the day, sautéed spinach, potatoes au gratin, creamy mashed potatoes or house fries

Gulf Coast Snapper* (GF) 23.00

[choice of grilled, blackened or pan seared]
lemon butter sauce

Gulf Shrimp* (GF) 18.00

[choice of grilled or fried]
cocktail sauce | tartar sauce

Filet Mignon* (7 oz) (GF) 30.00

bordelaise sauce

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

COMPLETE YOUR LUNCH WITH
PCOH SPECIAL BLEND COFFEE AND DESSERT



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

sauses: 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



PETROLEUM CLUB
OF HOUSTON

1201 Louisiana St. 35th Floor Houston TX 77002 • 713.659.1431 • www.pcoh.com

TAKE-OUT MENU

GREENS —

House Salad (V) (GF) 7.50

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

Cobb Salad* (GF) 16.50

mixed greens | turkey | ham | avocado |
hardboiled egg | tomatoes | carrots |
blue cheese crumbles | choice of dressing

Grilled Chicken Caesar Salad* 16.50

sliced grilled chicken | romaine lettuce |
parmesan cheese | herb croutons |
classic caesar dressing

House Made Dressings:

*ranch, blue cheese, thousand island, italian,
classic caesar, house special blend and oil/vinegar*

BUFFET FAVORITES —

TUESDAY

Tex-Mex* 18.50

2 cheese enchiladas | beef fajita taco |
spanish rice | refried beans

WEDNESDAY

Cannelloni* 18.50

2 veal stuffed cannelloni topped with marinara sauce &
mozzarella cheese | vegetable du jour

THURSDAY

PCOH Signature Fried Chicken* 18.50

3 pieces (thigh, leg & breast) | mashed potatoes |
country gravy | vegetable du jour

FRIDAY

Fried Catfish* 18.50

8oz filet | house fries | vegetable du jour |
tartar sauce | cocktail sauce

DRINKS —

Coke 2.00

Diet Coke 2.00

Sprite 2.00

Bottled Water 2.00

HAND HELD —

**all hand held served with your choice of house fries, house chips,
truffle parmesan steak fries or fresh fruit**

Chicken Quesadillas* 12.50

Texas Hot Chicken Sandwich* 16.50

tangy hot sauce coated fried chicken breast |
apple vinegar vegetable slaw | pretzel bun

Petroleum "Club" Sandwich* 15.50

toasted sliced bread | layers of turkey | crisp bacon | lettuce |
tomatoes | mayonnaise | side of fresh fruit

Grilled Roast Beef Panini* 18.00

tender roast beef | monterey jack cheese

Classic Burger* 12.50

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

additional burger toppings 1.00 each

*american cheese, swiss cheese, blue cheese, avocado, bacon,
sautéed mushrooms, grilled onions or grilled jalapeno*

SIDES —

Fresh Fruit (V) (GF) 4.00

House Fries (V) (GF) 4.00

Truffle Parmesan Steak Fries (V) (GF) 6.00

TAKE-OUT AVAILABLE
MONDAY—FRIDAY
11:30AM-2:00PM

PLEASE CALL
TO PLACE ORDER

713.659.1431

PICKUP ORDER
IN BAYOU BENGAL BAR
OR CURBSIDE

orders expected to take 30 minutes
from call to pickup

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21% service charge & 8.25% tax will be added to all food & beverage items
If an order is canceled charges still apply



PETROLEUM CLUB OF HOUSTON

MEALS + KITS + BOTTLES

Create your own Petroleum Club of Houston experience in the comfort of your kitchen!

Orders must be placed by 2:00PM for guaranteed same day pickup

Scheduled orders may be picked up in the Bayou Bengal Bar or Curbside by 4:00PM

To place order call 713.659.1431

OVEN READY MEALS

three course, fully cooked, ready to serve meals (just warm in the oven)

LAND

80.00 (serves 2) | 160.00 (serves 4)

House Salad (V) (GF)

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

Prime Beef Filet* (GF)

bordelaise sauce

Au Gratin Potatoes (V)

Roasted Brussels Sprouts (GF)

blue cheese | bacon | balsamic reduction

Dinner Rolls + Jalapeno Cornbread (V)

Cheesecake (V) (portioned slices)

orange infused blueberry compote

MEAL PERFECTLY PAIRS WITH:

DUCKHORN VINEYARDS NAPA VALLEY CABERNET SAUVIGNON 2016

75.00 PER BOTTLE

AIR

65.00 (serves 2) | 130.00 (serves 4)

Caesar Salad

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

Herb Marinated Airline Chicken* (GF)

Broccolini (V) (GF)

Brown Sugar Whipped Sweet Potatoes (V)

Dinner Rolls + Jalapeno Cornbread (V)

Carrot Cake (V) (portioned slices)

MEAL PERFECTLY PAIRS WITH:

ACACIA CARNEROS CHARDONNAY 2016

34.00 PER BOTTLE

SEA

70.00 (serves 2) | 140.00 (serves 4)

House Salad (V) (GF)

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

Crab Cake*

jumbo lump crab meat | cajun lemon butter sauce

Lemon Risotto (V) (GF)

Sautéed Spinach (V) (GF)

Dinner Rolls + Jalapeno Cornbread (V)

Chocolate Cake (V) (portioned slices)

MEAL PERFECTLY PAIRS WITH:

ROMBAUER CARNEROS CHARDONNAY 2017

49.00 PER BOTTLE

BUTCHER SHOP KITS

uncooked cuts from our butcher shop to your grill
all cuts are butchered in house and aged 21 days

8oz Prime Beef Filet* (GF)

50.00 (2 pack) | 100.00 (4 pack)

house seasonings | blue cheese butter

16oz Ribeye* (GF)

60.00 (2 pack) | 120.00 (4 pack)

house seasonings | blue cheese butter

PCOH Classic Burgers*

25.00 (2 pack) | 50.00 (4 pack)

in house ground tenderloin patties | lettuce |
tomato | onions | pickles | cheddar cheese |
wildcatter sauce | brioche buns

SIDES

shareable, ready to serve sides
(just warm in the oven)

	(serves 2)	(serves 4)
Green Beans (V) (GF)	6.00	10.00
Honey Glazed Carrots (V) (GF)	6.00	10.00
Mac + Cheese (V)	8.00	14.00

DESSERTS

house made, ready to serve desserts
(just warm in the oven)

Texas Pecan Pie (V)	18.00 (serves 8)
Apple Pie (V)	18.00 (serves 8)
Bread Pudding (V) with bourbon sauce	18.00 (serves 4)

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BOTTLE SPECIALS

special prices on wines
food purchase required with all wine sales
wine subject to availability

SPARKLING WINE

	<u>DINE IN PRICE</u>	<u>SPECIAL PRICE</u>
115 LOUIS ROEDERER BRUT	78.00	59.00
226 DOMAINE CARNEROS BY TAITTINGER BRUT ROSE	63.00	48.00

WHITE WINE

562 DOMAINE DELAPORTE SANCERRE BURGUNDY 2017	46.00	35.00
650 ROMBAUER CARNEROS CHARDONNAY 2017	65.00	49.00
652 MER SOLEIL CENTRAL COAST CHARDONNAY 2017	38.00	28.00
663 ACACIA CARNEROS CHARDONNAY 2016	45.00	34.00
572 CAKEBREAD NAPA VALLEY SAUVIGNON BLANC 2016	48.00	36.00

ROSE WINE

568 MATHILDE CHAPOUTIER ROSE 2017	39.00	29.00
587 CHATEAU VIGNELAURE 2018	46.00	34.00

RED WINE

2037 VIETTI BAROLO CASTIGLIONI 2015	65.00	49.00
1989 ROBERT MONDAVI NAPA VALLEY CABERNET SAUVIGNON 2016	50.00	38.00
2076 DUCKHORN VINEYARDS NAPA VALLEY CABERNET SAUVIGNON 2016	100.00	75.00
2080 SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON 2015	130.00	98.00
2531 NEAL FAMILY VINEYARDS NAPA VALLEY CABERNET SAUVIGNON 2014	76.00	57.00
2086 THE PRISONER NAPA VALLEY BLEND 2017	70.00	53.00
1999 ACACIA CARNEROS PINOT NOIR 2016	45.00	34.00



BOXED LUNCHES

MINIMUM FIVE BOXES REQUIRED PER ORDER

Orders must be placed by emailing Info@pcoh.com by 12:00pm the day prior to pickup / delivery
email will be sent by PCOH once order is confirmed

Scheduled orders may be picked up in the Bayou Bengal Bar or Curbside

Delivery available for downtown

\$5.00 delivery fee will be applied

BOXES

all boxes come with mayonnaise and mustard

Petroleum "Club" Sandwich* 14.00

toasted sliced bread | layers of turkey | bacon | lettuce | tomatoes |
fresh fruit | chips | cookie

Roast Beef & Cheddar Cheese Sandwich* 14.00

toasted sliced bread | layers of roast beef | cheddar cheese | tomatoes |
fresh fruit | chips | cookie

Pimento Cheese Sandwich (v) 12.00

toasted sliced bread | house made pimento cheese |
fresh fruit | chips | cookie

Chicken Salad Sandwich* 13.00

toasted sliced bread | house made chicken salad | lettuce | tomatoes |
fresh fruit | chips | cookie

Grilled Chicken Caesar Wrap* 14.00

flour tortilla | sliced grilled chicken | romaine lettuce | parmesan cheese | classic caesar dressing |
fresh fruit | chips | cookie

DRINKS —

Coke 2.00

Diet Coke 2.00

Sprite 2.00

Bottled Water 2.00



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