



First Impressions

LAMB LOLLIPOPS grilled and tossed in a spicy Hoisin Sauce on a bed of baby arugula	10.95
PACIFIC JUMBO LUMP CRAB CAKE with pineapple mango salsa & chipotle remoulade Sauce	13.95
STEAMED MUSSELS in a saffron broth with tomatoes, garlic & onions	11.95
SOUP DU JOUR Chef's daily selection	6.95
SEAFOOD MARTINI with shrimp, crabmeat & avocado in our house cocktail sauce	13.95
GRILLED QUESADILLAS stuffed with barbeque filet and queso fresco	9.95
AHI-TUNA & SALMON TERRINE with cucumber, avocado, ginger sauce & sesame oil	12.95
EMPANADAS stuffed with ground beef, boiled eggs & olives (<i>Sugar Land location only</i>)	6.95
FLASH CRISPY CALAMARI & SHRIMP with cherry peppers and served with roasted tomato sauce & chipotle remoulade sauce	12.95

Salads

CLASSIC CHOPPED CAESAR SALAD tossed & served with parmesan reggiano tuile	8.95
FRIED GREEN TOMATOES served with jumbo lump crabmeat with remoulade	8.95
DUO BEEFSTEAK TOMATO SALAD with Roquefort dressing, toasted pine nuts & sliced sweet red onions	8.95
ICEBERG WEDGE SALAD with creamy blue cheese dressing, crumbled Roquefort, crisp hickory smoked bacon, pine nuts, vine ripened tomatoes & chives	7.95
NANTUCKET SPINACH SALAD with blueberries, pecans, crumbled blue cheese & blueberry vinaigrette	8.95
POST OAK SALAD baby mixed greens with crusted goat cheese, toasted pine nuts & herb emulsion	7.95
FAMOUS TOMATO SALAD sliced roma tomatoes, hearts of palm & sweet red onions with herb vinaigrette	7.95

Pastas

CRABMEAT & LOBSTER RAVIOLI with wild forest mushroom lobster cream sauce	19.95
THREE CHEESE RAVIOLI with mushrooms, sautéed onions, topped with blackened chicken & finished in a bianco sauce	16.95
PAPPARDELLE PASTA with roasted tomato sauce, grilled chicken, green peas, caramelized onions & Texas goat cheese	16.95
ANGEL HAIR PASTA WITH ROMA TOMATO with grilled jumbo shrimp, fresh garlic, basil & extra virgin olive oil	17.95
CANNELLONI ground beef, spinach & olive stuffed crepes, finished with marinara and a light béchamel sauce (<i>Sugar Land location only</i>)	16.95

From the Sea

GRILLED SALMON on a bed of shitake mushroom risotto, topped with sundried tomatoes, artichokes & caper sauce	19.95
GRILLED RAINBOW TROUT with shrimp, lemon zest, extra virgin olive oil & jasmine rice	19.95
GRILLED RED SNAPPER served with sautéed red onions, tomatoes, jalapeños, jumbo lump blue crabmeat & roasted rosemary potatoes	25.95
SASHIMI GRADE TUNA seared rare with ginger, lemon grass & jasmine rice	24.95



Restaurant and Bar

SHRIMP PONTCHARTRAIN with jumbo lump crabmeat, smoked chipotle remoulade sauce & pine nuts served on a bed of sautéed spinach & asparagus **24.95**

PAN SEARED CHIPOTLE HONEY GLAZED SALMON with avocado, black beans & roasted jalapeno cream sauce **19.95**

CHILEAN SEABASS served with Provencal Herbs, steamed vegetables & truffle oil essence **29.95**

Steaks, Chops, Poultry

Premium Center Cuts

THREE PEPPERCORN CRUSTED FILET with cabernet reduction sauce, roasted rosemary potatoes & a medley of vegetables **33.95**

CENTER CUT NEW YORK STRIP topped with a cabernet reduction sauce & served with a twice baked potato **34.95**

GRILLED BONE-IN RIBEYE CHOP topped with jumbo tempura onion rings **39.95**

LAMB CHOP Domestic Lamb Chops from Colorado served with whipped new potatoes & vegetable medley **34.95**

VEAL CHOP grilled 16oz. bone-in Veal Chop served with roasted rosemary potatoes & a medley of vegetables **36.95**

PORK CHOP two 8oz. Pork Chops topped with our mushroom marsala wine sauce & served with whipped new potatoes and spinach **26.95**

MODERN DAY MIX GRILL Petit Filet, Domestic Lamb Chop & Duck Confit with a blackberry reduction sauce **29.95**

FIELD & STREAM Petite Filet served with a port wine reduction sauce, jumbo lump crab cake with black bean & roasted corn salsa & a grilled jumbo shrimp **29.95**

WIENERSCHNITZEL pan fried with lemon anchovy garnish **22.95**

ROASTED MUSCOVY DUCK BREAST with blackberry sauce & roasted rosemary potatoes and a medley of vegetables **24.95**

SUPREME AIRLINE LEMON PEPPER CHICKEN served with sautéed baby spinach and wild mushrooms **18.95**

We proudly serve Center Cut Certified Angus Beef.

An 18% gratuity will be added to parties of 6 or more.
\$3 charge for split plates will be added

Each Post Oak Grill is independently Owned & Operated