

THE DINNER MENU

CASA BAR & GRILL

STARTERS

Avocado Eggrolls*

*Sundried Tomato | Avocado | Mango Poblano Chutney
Cashew Herb Chimichurri*

Pulled Pastrami Flatbread

*House Pastrami | Vidalia Jam | Arugula | Pickled Red Onion
Truffle Aioli*

Chicken Satay Skewers*

*Peanut Dipping Sauce | Asian Cucumber Salad | Scallion
Soy | Sesame [GF]*

Crispy Beef

*Buffalo Dipping Sauce | Chipotle Maple BBQ Dipping Sauce
Sesame Teriyaki Dipping Sauce*

Cured Salmon Crudo

*House Cured Atlantic Salmon | Soy | Shallot | Lemon | Lime
Zest | Olive Oil [GF Upon Request]*

Charred Cauliflower

*Char Roasted Cauliflower | Harissa Chimichurri
Maple Tahini Aioli [GF]*

Nachos to Share

*House Tortilla | Pulled Brisket | Pickled Jalapeño | Avocado
Charred Corn | Pico de Gallo | Spicy Mayo | Garlic Aioli [GF]*

BBQ Short Rib Tacos

*BBQ Short Rib | Avocado Mousse | Cole Slaw
Garlic Aioli | Spicy Mayo*

Tuna Crispy Rice

*Jalapeño | Bluefin Tuna | Honey Soy
Crispy Rice Cakes*

Chicken N Waffle

*Cornbread Waffle | Southern Fried Chicken | Berry Coulis
Maple Bacon Aioli*

Wagyu Hot Stone

*American Wagyu Short Rib | Scallion Soy Glaze
Sesame | Hot Stone [GF]*

SALADS

Chicken Caesar Salad

*Romaine Blend | Red Onion | Cherry Tomato
Avocado | Garlic Bread Croutons | Caesar
Chipotle Grilled Chicken Breast [GF Upon Request]*

Arugula Beet Salad*

*Wild Arugula | Baby Spinach | Roasted Tricolor Beets
Pickled Shallot | Candied Pecan | Crispy Sweet Potato
Lemon Herb Vinaigrette [GF]*

SOUP

Chicken Tortilla Soup

*Tomato | Chicken | White Onion | Garlic | Charred Corn
Ancho Chile | Cilantro | Avocado | Tortilla Strips [GF]*

Mushroom Flanken Soup

*Crimini | Shitake | Bunapi Mushroom Blend | Thyme
Rosemary | Flanken [GF]*

*Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may Increase Your Risk of Food borne Illness
A Suggested Gratuity of 20% Will be Added to your Check for Parties of 6 or More [* Contains Nuts]
713-485-5361 | info@casabarandgrill.com | www.casabarandgrill.com*

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ENTREES

Each Entree comes with the choice of one additional refillable side

Wagyu Burger

*Boston Lettuce | Beefsteak Tomato | Purple Onion | House Aioli
10oz Wagyu Burger*

Chicken Risotto

*Roasted Chicken Breast | Sweet Potato Mushroom Creamed
Risotto | Parsley [GF]*

Blackened Salmon

*Blackened Salmon Filet | Whipped Yukon Potato
Garlic Green Beans [GF]*

Shiraz Brasied Short Rib

*14 oz Braised Boneless Short Rib | Whipped Potato
Honey Roasted Carrots | Shiraz Reduction [GF]*

Prime Cut Rib Eye

*16oz Boneless Black Angus Ribeye | Sliced | Creamed Spinach
French Fries | Au Poivre [GF]*

Texas Strip

*14oz Black Angus Strip Steak | Sliced | Parsnip Puree
Roasted Asparagus | Chimichurri [GF]*

Petit Filet

*10oz Pepper Crusted Filet | Silky Potato | Seared Patty Pan
Red Wine Demi [GF]*

LIMITED AVAILABILITY

Tomahawk

*36oz Bone in Tomahawk | Mashed Potato | Roasted Broccolini
Chimichurri | Demi Glace | Au Poivre [GF]*

1/2 Rack of Lamb*

*Pistachio Herb Crusted Rack of Lamb | Whipped Potato
Honey Roasted Carrots*

Spinalis Steak

*Red Wine Demi | Au Poivre
Choose Two Sides [GF]*

SIDES

Garlic Mashed Potato

French Fries

Seared Zucchini

Honey Roasted Carrots

Green Salad

Garlic Green Beans

Charred Broccolini

Roasted Asparagus

Creamed Spinach

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