

at the Houston Galleria

# LUNCH MENU

STARTERS

Chicken Gyoza

**Cheesy Truffle Mac** 

sriracha. plum sauce.

**Peppercorn Calamari** 

meyer lemon aioli.

Kitchen Dip

Select Your Side

**Kitchen Cheese Burger** 

**Bison Truffle Burger** 

SALAD

**BLT Steak** 

**Salmon Kale** 

**Detox Chop** 

**Raw Vegetable** 

**Skinny Protein** 

**GLUTEN FREE** 

**Green Tea Lacquered Salmon** 

maui salsa. red pepper hummus. GF

houston dairymaids redneck cheddar.

**Save The Carbs No Bun Burger** 

Nina's Guilt Free Bolgnese

basil. shaved parmesan. GF

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5

2.5

7

3.5

10.5

**Local Salumi Cheese Board** 

chef tony's selection of houston dairymaids cheese. grapes. honeycomb. za'atar crisps.

house made pimento cheese. maui salsa.

arugula. slow dough whole wheat challah.

**BLTA Chicken Club Sandwich** 

avocado. raspberry vinaigrette.

thyme. cilantro + tarragon vinaigrette. GF

english cucumber. citrus vinaigrette. GF

**Tarragon Chicken Salad Sandwich** 

vitamin slaw | za'atar crisps | daily market soup

red pepper hummus. za'atar pita crisps.

SANDWICH + BURGER

pecan smoked bacon. redneck cheddar. fontina. gruyere.

sweet potato waffle fries | seasonal sliced fruit | truffle parmesan fries

90% lean. ground in house. houston dairymaids redneck cheddar.

smoked mesquite aioli. LTOP. slow dough sesame seed bun.

free range chicken. pecan smoked bacon. shredded romaine. tomato. avocado. gruyere. kim-chi aioli. slow dough ciabatta.

celery. chive. bell pepper. arugula. slow dough whole wheat toast.

95% lean buffalo patty. walnut basil pesto. bleu cheese.

flat iron. pecan smoked bacon. za'atar. ripe tomato.

watermelon radish. fennel. fava. red onion. tomato.

90% lean. ground in house. pecan smoked bacon.

LTOP. smoked mesquite aioli. seasonal fruit. GF

house ground beef. spaghetti squash. house tomato sauce.

chimichurri. baby kale. steak tomato. citrus vinaigrette. GF

free range yogurt marinated chicken. avocado. cherry tomato. grape.

medjool dates. almonds. shaved romano. kalamata olive. red onion.

shitake mushroom. spinach leaves. butternut squash. sweet potato. GF

free range chicken. roasted asparagus. smashed cauliflower + chive.

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CREATE YOUR OWN LUNC	СΠ	ı
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### LUNCH HOUR SPECIAL

Monday - Friday 11:00am to 2:00pm Pick 2 for 11 | Pick 3 for 13

## LATE LUNCH HOUR SPECIAL

Monday - Friday 2:00pm to 5:00pm Pick 2 for 9 | Pick 3 for 11

Tarragon Chicken Salad | Seasonal Fruit GF

**BLTA Chicken Club Sandwich\*** 

Kitchen Cheese Burger +3 Roasted Beet + Goat Cheese Salad GF

Falafel Fattoush Salad\*

Detox Chicken Salad\* GF Lime Shrimp Salad\* GF

Baby Kale Salad *GF* 

Local Cheese. Fruit + Za'atar Crisps

Daily Market Soup

House Made Pimento Cheese + Za'atar Pita Crisps

Maui Salsa + Za'atar Pita Crisps

Red Pepper Hummus + Watermelon Radish GF

Vitamin Slaw GF

**Two Cookies** 

Seasonal Sliced Fruit GF

Vegan Banana Bread

Organic Cinnamon Roll

Two Almond Macaroons GF

\* half portions

## FARM TO TABLE

### **Allen's Fried Chicken**

half chicken. cheesy truffle mac. sautéed baby kale. pecan smoked bacon gravy. please allow additional preparation time

## **Shrimp + Chicken Pad Thai**

rice noodles. egg. scallion. peanut. chili flakes. bean sprout. tofu. cilantro.

## **Wok Seared Beef**

marinated tender steak. stir fried bell pepper. broccoli. scallion. red onion. jasmine rice. black sesame.

# **Blackened Shrimp Quesadilla**

kale leaf. cremini. jalapeno jack. hand made guacamole. sour cream.

# **Juan's Fish Tacos**

blackened tilapia. sautéed onion. maui salsa. red cabbage. cilantro. GF

## SUGAR

Almond	oy Sun	dae
amy's iso	croam	COC

amy's ice cream. coconut. almonds. chocolate. almond french macaron.

## **Cookies + Milk**

oatmeal, dark chocolate, walnuts, coconut.

## **Pineapple Upside Down Waffle**

mexican vanilla ice cream. sticky toffee caramel.

## DRINKS

Tazo Passion Ice Tea
<b>Daily Fresh Squeezed Juice</b>

## WHITEOAKHOUSTON.COM

Houston Galleria • 5011 Westheimer • Houston, TX 77056 Phone: 713.960.6588 • Events: events@whiteoakhouston.com Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

GF Gluten Free

We love supporting our local farmers

Bryan's Farm | Pete's Meat | Houston Dairymaids | Sinful Bakery | Slow Dough Bake Shop | Amy's Ice Cream

20% gratuity added to parties of 6+ | split plate \$3

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.