

TURNER'S

EST. CUT 2022

HOUSTON RESTAURANT WEEKS 2026

DINNER MENU • 55

COCKTAILS & WINE SPECIALS

GOLD FASHIONED

house blend of whistlepig piggyback rye six year, jameson irish whiskey, house-made cabernet simple syrup 18

COSMOBELLE

absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice 18

APEROL SPRITZ

aperol, sparkling brut, fever-tree club soda 16

TELMONT, "Réserve Brut," Épernay 120

DOMAINE DE LA CHEZATTE,
Sancerre Rosé, Loire 95

NEAL FAMILY RUTHERFORD DUST,
White Blend, Napa Valley 85

ALEXANA MOSAIC,
Pinor Noir, Willamette Valley 80

CAYMUS, Cabernet Sauvignon, California 100

ALTAMURA, Cabernet Sauvignon, Napa Valley 135

ENHANCE YOUR EXPERIENCE WITH OUR FEATURED
FIVE-COURSE CHEF'S TASTING MENU FOR AN ADDITIONAL
\$100 WITH A \$15 DONATION

FIRST COURSE

TURNER'S CUT ICEBERG SALAD

bacon, honey roquefort dressing, tomato powder

TURNER'S CUT CAESAR SALAD*

baby gem lettuce, homemade caesar dressing, garlic,
18-month aged parmesan cheese, brioche croutons
boquerones +4 • bacon +10

GNOCCHI BATONNETS v

truffle lemon beurre blanc, snow peas, parmesan

BUTTERMILK CHICKEN 'NUGGETS'

beurre blanc, shaved black truffle, green oil

DESSERTS

CHOCOLATE SOUFFLÉ TART

valrhona guanaja 70% chocolate, gianduja,
grand marnier ice cream

CRÈME FRAÎCHE CHEESECAKE

mandarin custard, citrus segments, almond sablé,
micro mint

CITRUS MERINGUE

yuzu namelaka, lemon curd, lime streusel

SECOND COURSE

TRUFFLE & WILD MUSHROOM RISOTTO* gf/v
perfect egg, parmigiano reggiano crisp, pea tendrils

VENISON LOIN* gf

parsnip and truffle purée, mushrooms, demi-glace

7oz AMERICAN WAGYU NY STRIP*

parsley-lemon aioli, veal demi-glazed cipollini onion

STRIPED BASS* gf

lemon-white port sauce, granulated cauliflower, citric gel

DOVER SOLE* +28

meunière, capers, asparagus

AMERICAN WAGYU*

8oz FILET +40

12oz NY STRIPLOIN +40



Turner's Cut Will Donate
\$5 From Each Dinner Sold.

All recipes are created by Senior Executive Chef
Pablo Peñalosa Nájera based in Turner's Cut.

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. Please inform your server if anyone in your party has a food allergy.
gf | gluten free v | vegetarian vg | vegan