



## SEAFOOD BOUQUET

(build your own tower, priced per piece)

**Shrimp** • \$5.50

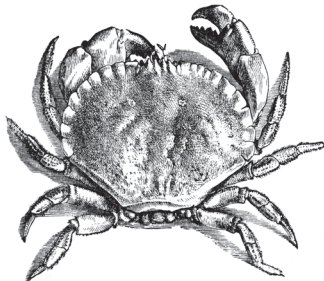
**Oysters** • \$3.50

**Clams** • \$2

**Jumbo Crab** (2oz) • \$12

**1/2 Lobster** • \$12

**Tuna Tartare** • \$16

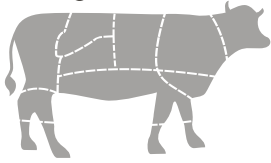


Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

HTX.REV.03.02.18

B & B BUTCHER SHOP

PRIME DRY-AGED  
STEAKS



CHARCUTERIE 

SIGNATURE SANDWICHES



*Fine cheeses*



CUSTOM CUT CHOPS



DON'T FORGET A BOX OF

*Chef Tommy's*

FAMOUS BACON



INTRODUCING  
**RARE FORCE ONE**



An exclusive transportation from  
Houston's finest steakhouse to local venues.

\*Offered complimentary for dine-in guests only. Reservations are required as space is limited.  
Please call 713.862.1814 to make your dining and shuttle reservations.

# Meet Our Meat

B & B BUTCHERS

From Texas to Japan, B&B is now offering private

## *12-Course Meat Tastings*

Reserve an exclusive tasting & wine pairing in our Butcher Shop.

USDA Prime Beef • 28-Day and 55-Day In-House Dry-Aged USDA Prime Beef • Texas Wagyu • Japanese Wagyu • A5 certified Kobe Beef

Curated by B&B's Executive Chef Tommy Elbashary and presented by Proprietor Benjamin Berg, guests have the rare opportunity to taste and compare the flavor components of our exclusive cellar cuts while learning about the dry-aging process.

*\$225/person for tasting only | \$295/person with wine pairing*

*Offered Monday-Friday after 6pm.  
Minimum of 8 and maximum of 16 people.*

For more information and to book your private tasting, please contact Kristin Bogart: [kristin@bbbutchers.com](mailto:kristin@bbbutchers.com) or 713.862.1814.