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<http://katy.speedyfood.net>

The Cellar Door

PRICES AND ITEMS SUBJECT TO CHANGE

Prices and items are subject to change without notice. Speedy Food is not responsible for price discrepancies and item availability.

SMALL PLATES

Welcome primavera with the gifts of earth

BACON WRAPPED DATES (5) \$8.40
(Small plates)

Stuffed with Naked goat cheese

BEEF EMPANADAS (3) (Small plates) \$12.60

Served with a Chipotle cream sauce

BEEF KAFKA (3) (Small plates) \$10.50
Lebanese beef, spices, balsamic sauce, on butter lettuce

BEEF SAMOSAS (3) (Small plates) \$12.60

Beef, peas, garlic and onions, ginger, prsley, fried, with marinara sauce

BOUDIN BALLS (Small plates) \$8.40
Boudin with a cream sauce.

BEEF CARPACCIO (Small plates) \$16.80

Salt & pepper, capers, shaved parmesan, served with a homemade Dijon mustard sauce, & toasted bread

SALMON CARPACCIO (Small plates) \$16.80

Salt & pepper, capers, shaved parmesan, served with a homemade Dijon mustard sauce, & toasted bread

FRIED CAULIFLOWER (Small plates) \$8.40

Pine nuts, raisins, parsleya & a lemos zest sauce

ITALIAN MEATBALLS (Small plates) \$8.40

Homemade marinara sauce, served with garlic bread

MEDITERRANEAN HUMMUS (Small plates) \$8.40

Black olives, paprika, served with warm pita bread.

PEPPADEW PEPPERS (7) (Small plates) \$8.40

Sweet & tangy, bite sized South African peppers stuffed with dill cream cheese, topped with bacon bits

SANTORINI DOLMADES (5) (Small plates) \$8.40

Grape leaves stuffed with rice, spices & herbs

SAUTEED GARLIC SHRIMP (7) (Small plates) \$14.70

Served with Spring Mix

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients:

Milk, Eggs, Soy Bean, Tree Nuts, Peanuts, Fish, and Shellfish.

SEASONAL ENTREES

*These plates will change monthly

CHICKEN PARIS (Seasonal Entrees) \$23.10

Grilled Chicken Breast atop a bed of confetti rice, topped with sauteed spinach, tomatoes, mushrooms, carrots & a white wine cream sauce

SEAK AU POIVRE (Seasonal Entrees) \$40.95

6 Ounce Filet Mignon atop garlic mashed potatoes with roasted Brussel sprouts

PASTA ALLA PUTANESCA (Seasonal Entrees) \$23.10

-Vegetarian- Fettuccine pasta in a robust red sauce with olives, mushrooms, capers & artichoke hearths

SALMON ORLEANS (Flatbread) \$29.40

White wine honey glazed salmon, topped with sauteed shrimp, atop white rice, with sauteed asparagus

LAMB LOLLIPOPS \$33.60

Served atop confetti rice, with a vegetable medley

THE WINE SAMPLER

THE WINE SAMPLER \$47.25

Seared Ahi Tuna, 3-oz Filet Mignon, filet atop a red wine demi sauce, bacon wrapped dates, peppadew peppers, Mediterranean dolmades, with 3 varieties of seasonal cheeses & mixed Nuts. Add (7) Shrimp for \$12.00

CHARCUTERIE BOARDS

A variety

SANTA BARBARA - CHEESE \$16.80
LOVER'S (Petit) (Charcuterie Boards)

Mild Cheddar, Smoked Gouda, Naked Goat, Manchego, Apricot White Stilton, and Espresso Cheddar

DRY CREEK (Petit) (Charcuterie Boards) \$16.80

Muenster, Pepper Jack, Mild Cheddar, Smoked Gouda and Seasonal Salamis

NAPA (Petit) (Charcuterie Boards) \$18.90

Naked Goat, Brie, Manchego, Espresso Cheddar, Blueberry White Stilton and Seasonal Salamis

THE RIOJA (Charcuterie Boards) \$18.90

seared ahi tuna, beef empanada,

BRUCHETTA

LOX (Bruchetta) \$6.30

Cream cheese, smoked salmon, capers, onions

SWEET TOOTH (Bruchetta) \$6.30

Brie, honey, dried cranberries

ROMANIAN (Bruchetta) \$8.40

Gouda, Wagyu skirt steak, asparagus tips, balsamic glaze

FLATBREADS

CHICKEN ALFREDO \$12.60

FLATBREAD (Flatbread)

Seared Chicken, Alfredo sauce, and Mozzarella

SONOMA FLATBREAD \$12.60

(Flatbread)

Homemade marinara sauce, Spinach, Tomatoes, Roasted Red Peppers, Basil, Bacon, Mozzarella, with a Balsamic Glaze

MARGARITA FLATBREAD \$12.60

(Flatbread)

Garlic and Olive Oil base. Fresh Basil, Tomatoes, Mozzarella

BORDEAUX (Flatbread) \$16.80

Homemade marinara sauce, seasonal salamis, black olives & Mozzarella.

GOURMET BURGERS

HAND CUT FRIES, TRUFFLE FRIES, OR SWEET POTATO FRIES \$4.00.

CLASSIC BURGER \$12.60

Red Onion, Chipotle Mayo, Lettuce, tomato.

CHEDDAR BACON BURGER \$14.70

Classic burger with Cheddar and Applewood Smoked Bacon

BLEU CHEESE BURGER \$14.70

Served with Dijon mayo, Lettuce, Tomato & red onion, topped with Bleu cheese crumbles.

MENDONCINO BURGUER \$16.80

Fried egg, bacon jam, naked goat cheese, lettuce, tomato, red onion, brioche bun

KIDS MEAL

SEARED AHI TUNA (Small plates) \$14.70

Served with a Soy dipping sauce

TRUFFLE FRIES (Small plates) \$8.40

Hand cut potatoes with truffle oil and parmesan cheese

TUNA TARTAR (Small plates) \$18.90

Sushi grade tuna, green & white onions, lime juice, topped with sliced avocado and a Japanese soy dressing, served with a toasted bread, & wonton chips

SALADS

Light in calories!

CAESAR SALAD \$8.40

Romaine, parmesan, croutons, tear drop peppadews.

WEDGE SALAD \$8.40

Iceberg wedge with Cherry Tomato, Bacon, Red Onions, Bleu Cheese Crumbles, and a creamy Bleu Cheese Dressing

HOUSE SALAD \$8.40

Spring mix topped with cherry tomatoes, red onion, carrots, feta cheese, walnuts, dried cranberries, served with vinaigrette.

espresso cheddar, manchego, & naked goat

THE SANTORINI (Charcuterie Boards) \$18.90

hummus & pita, dolmade, espresso cheddar, manchego & naked goat

THE MONTEPULCIANO (Charcuterie Boards)) \$18.90

meatballs & garlic bread, caprese skewer, espresso cheddar, manchego & naked goat

THE STELLENBOSH (Charcuterie Boards) \$18.90

beef samosa, stuffed peppadew, espresso cheddar, manchego, & naked goat

THE MENDOZA (Charcuterie Boards) \$18.90

Wagyu skirt steak, fried platin chips, espresso cheddar, manchego, & naked goat

AMUSE-BOUCHE BOARD (Charcuterie Boards) \$47.25

Seared ahi tuna, 3-Oz filet atop red wine demi sauce, bacon wrapped dates, peppadew peppers, Mediterranean dolmades, with three varieties of seasonal cheeses