



THE LANCASTER HOTEL
HOUSTON

Dinner Menu

Starters

- Fried Calamari – delicately breaded
and served with Lancaster Marinara & Chipotle Aioli **12**
- Savory Goat Cheese Cake
Baked and topped with Dried Fruit Compote and Nuts **12**
- Shrimp Cocktail
Gulf Shrimp served with Horseradish Cocktail Sauce **18**
- Artisan Cheese Plate – Chef’s Selection with Crackers & Fruit **15**
- Salumi & Cheese Plate – Dried Meats, Artisan Cheese & Accoutrements **18**
- Hummus Dip – Chickpea Puree with
Mediterranean Spices served with Grilled Flatbread **14**
- Figs – Dried Figs, Bacon-wrapped and stuffed with Blue Cheese **10**

Salads

- Bistro Salad – Tender Mixed Greens, Tear-drop Tomatoes
Red Onion, Parmesan and our House Vinaigrette **10**
- Spinach Salad – Baby Spinach, Green Apples, Candied Pecans
Blue Cheese and a Pear Vinaigrette **10**
- Classic Lancaster Caesar* – Hearts of Romaine, Grated Parmesan Cheese
Lemon Zest and Croutons **10**
- Arugula Salad – Fresh, Baby Arugula with Red & Yellow Tomatoes
Fresh Parmesan and our House Vinaigrette **10**

Entrée Salads

- Kale Salad – Chopped Kale and Toasted Pine Nuts tossed in a Lemon Vinaigrette
Finished with Parmigiano Reggiano and topped with a Salmon Filet **30**
- Skinny Salad – Glazed Balsamic Grilled Chicken Breast served over Romaine
with Avocado & Tomato, Extra Virgin Olive Oil and Parmesan **25**

HISTORIC HOTELS
of AMERICA
NATIONAL TRUST FOR HISTORIC PRESERVATION



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Soups

Roasted Tomato & Basil Soup 7/9 Soup of the Day 7/9

Mains

Seared Blue Crab Cakes – Jumbo Crab on Frisée, Diced Tomato
Green Onions, Sweet Chili Sauce & Soy Sauce Reduction 32

Oven-roasted Gulf Shrimp with a Garlic & Herb Sauce
Pancetta, Swiss Chard, Asparagus, Teardrop Tomatoes & Fennel 34

Jumbo Scallops – Pan-seared Scallops, fresh Green Peas & Fava Beans
with Asparagus tips and a Citrus Emulsion 34

Pan-seared Chilean Sea Bass – with a warm Lemon Vinaigrette
served over Braised Swiss Chard and Baby Spinach 36

Pan-seared Salmon Filet – served with Sautéed Baby Spinach
sweet Corn Relish, fresh Dill and a Mustard Mayo 30

Herb marinated, Pan-seared Chicken Breast with Israeli Couscous Salad
topped with Artichokes, Tomatoes and Capers 28

Veggie Burger – Black Bean, Wild Rice, Mushroom & Walnut Patty
Lettuce, Tomatoes, Sweet Onions, Avocado, Swiss & Fries 18

The Lancaster Burger* – American Kobe Beef, Lettuce, Tomato, Sweet Onion
Cheddar Cheese served with House Fries 20 with Bacon 22

Filet Mignon – 5 or 8 Ounce Filet, Yukon Gold Mashed Potatoes
Grilled Asparagus and a Port Wine Reduction 32 or 40

Desserts

Assorted Desserts 9

Menu executed by Chef Fernando Huerta

Parties of 6 or more are subject to a 20% gratuity. Entrée Split Fee \$5

* Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry
seafood, shellfish or eggs may increase your risk of foodborne illness.

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