

THE Manor House

AT THE HOUSTONIAN

HISTORY OF THE MANOR HOUSE

Welcome to The Manor House, Houston's legendary estate. Designed in 1955 by local architect John F. Staub for Texas oilman Lawrence Reed, The Manor House tells a story of a home built by an icon. Staub was the mind behind grand Houston homes including the Albert Bel Fay Home, the Ernest Bel Fay home (*transformed into the The Fay School*), and Bayou Bend, former home of the Hogg family. His client list included members of the Cullen, Weiss, Farish, Welder and Elkins families. Historians can find Staub homes across Houston's most prominent communities, with River Oaks as the most recognizable. In 1971, a transformative new story began when the land that included The Manor House estate was parceled together for the creation of The Houstonian.

The rich history of The Manor House continues as the home served as the estate to former United States President George Herbert Walker Bush and his wife, Barbara, as he served as director of the C.I.A. and eventually as vice president of the United States. The Manor House has seen its share of dignitaries, in 1990, President Bush hosted the 16th G-7 Economic Summit in Houston where world leaders met and dined. The home's Botanical Room was at the center of negotiations where Summit treaties were signed.

Mr. and Mrs. Bush relocated to the hotel in 1986, and The Manor House became a private dining restaurant for members of The Houstonian Club. In 2016, after three decades as a private restaurant, The Manor House opened its dining service to the public. Houston Mayor Sylvester Turner proclaimed March 8th "30th Anniversary of The Manor House Day, a grand celebration of 30 years of extraordinary service as a premier dining venue and significant landmark for Houston."

The Manor House welcomes you to become a part of its rich history of legendary design, political leadership and entertainment.



The Manor House

LUNCH

Est. 1955

BEGINNINGS

SMOKED CHICKEN GUMBO

Andouille Sausage, Creole Potato Salad

9

STEAK TARTARE

Caper, Egg, Creole Mustard, Flatbread

15

BEET SALAD

Walnut, Aged Balsamic, Shaved Parmesan

10

GULF COAST SHRIMP REMOULADE

Avocado, Bacon, Crispy Shallot

10

GULF COAST JUMBO LUMP CRAB CAKE

Charred Poblano Ravigote

17

SALADS

CLASSIC CAESAR SALAD

Focaccia Croutons, Parmigiano Reggiano

9 | ENTRÉE 13

COBB SALAD

Roma Tomato, Avocado, Blue Cheese, Egg, Bacon, Creamy Dijon Vinaigrette

10 | ENTRÉE 14

SOUTHWEST CAESAR SALAD

Romaine, Pepita, Tortillas, Roasted Corn, Black Beans

9 | ENTRÉE 13

(Reduced Calorie Southwest Caesar Dressing Available Upon Request)

All Natural Chicken

9

Jumbo Scallops

16

Wild Salmon

18

Gulf Shrimp

14

ENTRÉES

GRILLED PORK TENDERLOIN

Butter Beans, Popcorn Rice, Jus

24

ROASTED CHICKEN

Faro, Black Rice, Winter Squash, Pan Jus

24

PECAN CRUSTED TROUT

Crab Maque Choux, Brown Butter

26

P.E.I. MUSSELS PIQUANT

Chaurice Pork Sausage, Garlic Rouille

20

SEARED SNAPPER

Swiss Chard, Fennel, Leek, Pernod

26

TEXAS BLACK ANGUS FILET

Caramelized Onion, Yukon Potato, Raclette, Red Wine Demi

32

GRILLED WILD MUSHROOM

Sweet Potato Gnocchi, Sage Brown Butter

18

CHAURICE SAUSAGE

is a spicy pork sausage used extensively in Creole cooking. It is related to the Spanish chorizo which is commonly used in paella, the forefather of our own jambalaya.

REMOULADE

is a classic French condiment that combines mayonnaise, mustard, capers and Creole spices and was made famous in New Orleans style cooking.

PIQUANTE

“Piquante” comes from the French word “to prick or sting.” In creole cooking, traditional Sauce Piquant is tangy and slightly acidic, perfect for cutting through the rich, smoky flavors of grilled pork, beef, lamb, or vegetables.

MAQUE CHOUX

is a dish consisting primarily of sweet corn, beans, tomatoes, peppers and okra.

ROLANDO SOZA *Manor House Chef* | NEAL COX *Executive Chef*

Consuming raw or uncooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.