



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, Pinot Noir, Willamette Valley 80

Caymus, Cabernet Sauvignon, California 100

Altamura, Cabernet Sauvignon, Napa Valley 135

1st COURSE (CHOOSE ONE)

Beef Carpaccio | black garlic & truffle aioli, baby arugula, parmesan reggiano, fried capers

Gnocchi Batonnets | truffle lemon beurre blanc, snow peas, parmesan

Turner's Caesar Salad | baby gem lettuce, homemade caesar dressing, confit garlic, 18-month aged
parmesan cheese, brioche croutons, lemon

Beet Salad | feta cheese cured in herb oil, baby kale, baby spinach

Wedge Salad | fourme d'ambert blue cheese, heirloom roasted tomatoes, thick cut bacon

Spanish Wood Grilled Octopus +\$8 | saffron tomato emulsion, pearl onions, charred leek

2nd COURSE (CHOOSE ONE)

Wagyu Skirt Steak | pomme anna, smoked cheddar dressing, mushroom conserva

Red Snapper | cauliflower & beurre noisette purée, zucchini, candied kalamata olives

Truffle Chicken Pot Pie | chicken breast, vegetables, truffled creamy demi-glace, puff pastry crust

Turner's Burger | 8 oz house blend burger, lettuce, tomato, caramelized onion, cooper cheese, truffle fries

Knife & Fork Wagyu Hot Dog | texas wagyu hot dog, truffle mac & cheese, crispy shallots

8 oz Filet | simply grilled

12 oz Bone-In Filet +\$25 | simply grilled

20 oz Wagyu Ribeye +\$40 | simply grilled

Lobster Risotto +\$30 | whole maine lobster, lemon lobster bisque, snow peas

3rd COURSE (CHOOSE ONE)

Coconut Cake | pineapple-lime compote, vanilla bean crème anglaise, toasted coconut

New York Cheesecake | graham crust, blueberry coulis

Turtle Brownie Sundae | fudge brownie, candied pecans, caramel sauce, bourbon whipped cream



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

*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. A 3% Restaurant Operations Fee will be added to all checks.
This fee helps offset rising operational costs. We appreciate your understanding and continued support.