

HEAVEN'S 27 FOUNDATION MENU

August 1st to August 31th, 2026

One year later, we continue to remember the lives lost in the tragic Hill Country floods. Our hearts and prayers remain with the families, friends, and communities who continue to heal from this devastating tragedy.

This year, rather than participating in Houston Restaurant Weeks, we've chosen to dedicate our efforts to supporting those impacted. We've created a special menu, and from now through the end of August, a portion of every purchase will be donated to **Heaven's 27**, a charitable mission established to honor the 27 campers and counselors from Camp Mystic who tragically lost their lives during the Kerr County floods on July 4, 2025.

The foundation supports relief, recovery, and the families and communities affected by this heartbreaking loss.

Join us in supporting our neighbors—one meal at a time.

FIRST COURSE

ASPARAGUS SPECIALI

Lightly breaded and fried, topped with Jumbo Lump Crabmeat and Lemon Butter Sauce

BRUSCHETTA MARY

Goat Cheese baked in Pomodoro Sauce with Garlic Crostini

SAUSAGE & PEPPERS

Homemade Italian Fennel Sausage grilled with Sweet Peppers and Onions

SECOND COURSE

NITA'S CHOPPED SALAD

Romaine Lettuce, Spinach, sliced Pepperoncini Peppers, Kalamata Olives, Tomatoes, and Feta Cheese in a Vinaigrette Dressing

ITALIAN WEDDING SOUP

A Carrabba Traditional Soup made with Ditalini Pasta, Spinach and Meatballs

AGRUME SALAD

Mixed Greens with Orange and Grapefruit Slices, Red Onion, Walnuts, and Feta Cheese in a Vinaigrette Dressing

THIRD COURSE

ATLANTIC SALMON

Grilled Salmon topped with the Special Sauce of the Day, served with Vegetable of the Day

VEAL JANICE

Sautéed Veal stuffed with Spinach and Italian Sausage, topped with a Lemon Butter Sauce
Served with Penne Tomato Cream Sauce

ERICK'S PORK CHOP

8 oz. Chop pan-seared and grilled with Fresh Herbs. Served with Sautéed Green Beans and Garlic Mashed Potatoes

TUSCAN SHRIMP

Three grilled Jumbo Shrimp with Mozzarella Cheese and a slice of Serrano Pepper, wrapped in Prosciutto
Topped with Lemon Cream Sauce, served with Fettuccini Alfredo

CHICKEN MARSALA

Sautéed Chicken Breast served over Orzo Pasta topped with Sautéed Mushrooms and Marsala Wine Sauce

PASTA GALLERIA

Penne tossed with Artichoke Hearts, Diced Tomatoes, Broccoli, Kalamata Olives, Basil, Garlic, Extra Virgin Olive Oil
Topped with Ricotta Salata

WINE SPECIALS

J Vineyards Pinot Gris - \$50.00

J Vineyards Pinot Noir - Russian River Valley - \$65.00

Beverages, tax & gratuity are not included unless otherwise noted