

Dinner Menu

HILLUP BURGER

The 10 oz. beef burger of all burgers made with Top Sirloin, assembled with Bacon Aioli, Swiss cheese and sweet potato fries

SALADS

HOUSE SALAD

Mixed greens with our house aromatic vinaigrette

CAESAR SALAD

Traditional romaine lettuce, tossed in our house Caesar dressing and shaved Parmesan

ENTRÉES

CHILEAN SEA BASS

Pan-seared Chilean Sea Bass served with Florentine risotto and California Blend

PECHUGA STUFF ED CHICKEN

Stuffed chicken breast with Sauce Chasseur, fresh spinach and house cream sweet potatoes

HOUSE RIB-EYE

12oz. Rib-eye Steak served with broccoli crowns and Classy garlic potatoes

LAMB CHOPS

Smoked lamb chop with Sorrel Sauce, sautéed spinach and carrot pecan rice

BBQ SHRIMP

Grilled to perfection jumbo prawns basted in honey BBQ sauce, oven roasted asparagus and Jambalaya rice

SURF & TURF

Tenderloin of Beef along with Béarnaise Sauce, Prawns, Classy Potatoes, Sautéed almond green beans in a White Truffle Oil

GRILLED CORNISH HEN

Cornish Hen marinated in our melody of southwest spices glazed with a Thyme Sauce served with carrot pecan rice

SIDE AI CARTE

Grilled Asparagus

Sautéed Spinach

Classy Garlic Potatoes

California Blend

Florentine Risotto

Elegant Creamed Sweet Potatoes

Gratin Potato/Sweet Potato

BEGINNINGS

Charred Artichoke Spinach Dip

Fresh Spinach, Charred Artichoke and Five Italian Cheese Blend Baked to Perfection

Chef Rey's Coconut Shrimp

Jumbo shrimp marinated in authentic coconut milk with Panko breading and deep fried to a succulent brown texture served with mango chutney

Petite Beef Wellington

Tenderloin of Beef coated with Duxelles and wrapped in puff pastry, baked to golden brown perfection

COMPLETIONS

Chef Rey's Cheesecake

Blended Cream Cheese and Special Extract Baked in a Light Graham Cracker Crust

Chocolate Ganache Cake

Our house luscious moist chocolate Ganache cake iced with a butter cream icing and a rich and glossy sheen of chocolate Ganache covering then topped off with couverture shavings

Crème Brulee

A rich Amaretto flavored custard topped with a crust of caramelized sugar

The Italian Cream Cake

Absolutely irresistible rich cake with sweet coconut and pecans, iced in our house cream cheese icing

BEVERAGES

Soda

Black Currant Tea

Tropical Blend

Coffee

Hot Tea Assortment

Milk

CHEF REY'S GIFT CARDS ARE AVAILABLE



Chef Rey's
Restaurant & Catering
"Touching the Palette with Passion and Class"

*PLEASE NOTIFY US OF ANY FOOD ALLERGIES

MAJOR CREDIT CARDS ACCEPTED



2865 Dulles Avenue
Missouri City, TX 77459
Phone: 281-403-2900
Fax: 281-403-2991
info@chefreynold.com

Chef Rey



www.chefreynold.com

Chef Rey's

EMBODIES CULINARY ZEAL & STYLE

A minimum gratuity of 15% is customary and appropriate.

For parties greater than five we add 20% gratuity.

"TOUCHING THE PALETTE WITH PASSION & CLASS"