

## BURGERS & SANDWICHES

### CHEESEBURGER 12

Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg bun

### HOUSE-MADE VEGGIE BURGER 12

Brown rice, black beans and oat bran recipe with sweet soy and melted Jack

### HICKORY BURGER 12

Canadian bacon, chopped Cheddar and onion with hickory sauce

### FRESH FISH SANDWICH 14

Grilled fillet with bibb lettuce, red onion and our Chef's dressing

### BILTMORE CHICKEN SANDWICH 13

Grilled chicken with melted Jack, red onion, tomato, arugula and bibb lettuce

### FAMOUS FRENCH DIP AU JUS 17

Roasted prime rib thinly sliced and piled high on a toasted French roll

+ *Choose: Couscous, Coleslaw, French Fries or Seasonal Vegetable*

## SALADS

### GRILLED CHICKEN SALAD 13

Mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce

### CHOPPED SUNBELT SALAD 13

Ham, chicken, Cheddar, Monterey Jack and mustard-honey vinaigrette

### CLUB SALAD 13

Crispy chicken with mixed greens, bacon, tomato, egg and avocado

### TRADITIONAL SALAD 9

Mixed greens, house made croutons, chopped egg and smokehouse bacon

### CAESAR SALAD 9

Crisp romaine with Reggiano, rustic croutons and our eggless Caesar dressing

### SASHIMI TUNA SALAD 15

Pan-seared ahi with cilantro-ginger vinaigrette, mixed greens, avocado and mango

### THAI STEAK & NOODLE SALAD 17

Marinated filet with fresh noodles, avocado, mango and fresh herbs in Thai dressing

+ *Dressings: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island, Hot Bacon or Vinaigrette*

## ENTRÉES

### TODAY'S FRESH FISH MKT

Filleted in-house daily, simply grilled over hardwood with seasonal vegetable

### ROTISSERIE CHICKEN 18

Half a roasted chicken with crushed herbs, served with Louisiana-style dirty rice

### SEASONAL VEGETABLE PLATE 14

This season's hand-selected vegetables, served with couscous

### SEARED TUNA STEAK 24

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

### HAWAIIAN RIB EYE 29

Marinated then grilled over hardwood, served with a baked potato

### BARBECUE PORK RIBS 27

Slow cooked, fall-off-the-bone pork ribs with French fries and coleslaw

### DOUBLE-CUT PORK CHOP 23

Cured in-house and hardwood grilled served with couscous

### ROASTED PRIME RIB 27

Aged prime rib roasted on the bone, served with French fries

### CENTER-CUT FILET 30

Beef tenderloin grilled over hardwood, served with seasonal vegetable

+ *Caesar or Traditional Salad to accompany your entrée 5*

PARTIES OF SEVEN OR MORE WILL BE ACCOMMODATED AT SEPARATE TABLES

————— At Houston's we stand behind our service as well as our food.

A minimum gratuity of 15% is customary and appropriate. For parties of five or more we add 18% gratuity. —————

## SOUP CALENDAR

SUN Mexico City Style Soup 6

MON New Orleans Red Bean 6

TUE Very Wild Mushroom 6

WED Baked Potato 6

THU Tortilla 6

FRI Today's Chilled Soup 6

SAT Firehouse Chili 6

## STARTERS & SIDES

Chicago-Style Spinach Dip 11

Home Smoked Salmon 12

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Dirty Rice 4

Iron Skillet Beans 4

Seasonal Vegetable 4

True Idaho Baked Potato 4

## DESSERTS

Warm Five-Nut Brownie 8

Apple Walnut Cobbler 8

Espresso 1

Macchiato 2

Cappuccino 3

## SODAS

Dublin Dr. Pepper 3

Hank's Premium Root Beer 3

## BY THE GLASS

Schramsberg Sparkling 10

Livio Felluga Pinot Grigio 8

Craggy Range Sauvignon Blanc 9

Cakebread Sauvignon Blanc 11

St. Supéry *Virtú* (Sauvignon.Semillion) 10

Fritz Chardonnay 9

MacRostie Chardonnay 10

Orogeny Chardonnay 12

Four Graces Pinot Noir 10

Belle Glos Pinot Noir 14

Tintara Shiraz 9

Frog's Leap Zinfandel 10

Dry Creek Vineyards Merlot 8

Selby Merlot 10

Storrs Merlot 12

Cloverdale Ranch Cabernet Sauvignon 10

Rubissow-Sargent Cabernet Sauvignon 11

Provenance Cabernet Sauvignon 12

Mapema *Primera Zona* 12

---

IN THE KITCHEN: JEFF LEE

*No cell phones in the dining room.  
Please notify us of any food allergies.*

SPLIT PLATE + 4

SATISFACTION GUARANTEED

---

## SPARKLING WINE & CHAMPAGNE

Schramsberg *Blanc de Noirs*, Napa Valley 10 / 35

Perrier Jouët *Grand Brut*, France 55

## CHARDONNAY

Fritz, Russian River 9 / 28

MacRostie, Carneros 10 / 34

Orogeny, Russian River Valley 12 / 40

Chalk Hill, Sonoma 48

Mer Soleil *Santa Lucia Highlands*, Monterey 52

Far Niente, Napa Valley 58

## MORE WHITE WINE

Livio Felluga *Esperto* Pinot Grigio, Trentino, Italy 8 / 27

Craggy Range Sauvignon Blanc, Martinborough, New Zealand 9 / 29

Cakebread Sauvignon Blanc, Napa Valley 11 / 38

St. Supéry *Virtú* (Sauvignon/Semillion), Napa Valley 10 / 34

Sokol Blosser *Evolution 9*, Willamette Valley, Oregon 24

Mason Sauvignon Blanc, Napa Valley 27

## CABERNET SAUVIGNON & CABERNET BLENDS

Pellegrini Family *Cloverdale Ranch*, Alexander Valley 10 / 34

Rubissow-Sargent *Reserve*, Napa Valley 11 / 38

Provenance *Rutherford*, Napa Valley 12 / 42

Mapema *Primera Zona*, Mendoza, Argentina 12 / 42

Montes Alpha, Chile 28

Veraison *Stagecoach*, Napa Valley 64

Caymus, Napa Valley 75

Corison, Napa Valley 90

Ehlers Estate *St. Helena 1886*, Napa Valley 100

## MERLOT

Dry Creek Vineyards, Sonoma 8 / 27

Selby, Sonoma 10 / 34

Storrs, San Ysidro District 12 / 40

Pine Ridge *Crimson Creek*, Napa Valley 34

Markham, Napa Valley 38

Duckhorn, Napa Valley 60

## PINOT NOIR

Four Graces, Willamette Valley, Oregon 10 / 34

Belle Glos *Clark & Telephone*, Santa Maria Valley 14 / 52

Saintsbury, Carneros 34

Testarrosa *Palazzo*, Central Coast 48

Patz & Hall, Sonoma Coast 58

## MORE RED WINE

Tintara Shiraz, McLaren Vale, Australia 9 / 29

Frog's Leap Zinfandel, Napa Valley 10 / 36

Fife *Uplands* Zinfandel, Mendocino 28

Valentin Bianchi Malbec, Mendoza, Argentina 32

## AFTER DINNER

Fonseca *Late Bottle Vintage* Ruby Port, Portugal 7

Taylor Fladgate *20 year* Tawny Port, Portugal 9

*To expedite service, we open wine to order at the bar.*

*We would like to see that you make it home safely.*

*If you do not have a designated driver, please allow us to call you a cab.*