

BURGERS & SANDWICHES

Our burgers are house-ground each morning for today's service only.

CHEESEBURGER* 13

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* 13

Canadian bacon, chopped Cheddar and onion with hickory sauce

TEXAS BURGER* — Saturday only 13

Firehouse chili, Cheddar cheese and onion on a toasted egg bun

BILTMORE CHICKEN SANDWICH 14

With melted Jack cheese, red onion, tomato and arugula

FRESH FISH SANDWICH* 14

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

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

CLUB SALAD 13

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

SASHIMI TUNA SALAD* 16

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

THAI STEAK & NOODLE SALAD* (OR WITH CHICKEN) 17

Marinated filet or rotisserie chicken with avocado, mango and herbs in Thai dressing

CAESAR SALAD 10 — WITH TODAY'S SOUP 14

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

TRADITIONAL SALAD 10 — WITH TODAY'S SOUP 14

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

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

ENTRÉES

TODAY'S FRESH FISH* MKT

Filletted in house daily, simply grilled over hardwood, with seasonal vegetable

SEASONAL VEGETABLE PLATE 15

This season's hand-selected vegetables

JUMBO LUMP CRAB CAKES 32 (limited availability)

With Pommery mustard sauce and coleslaw

ROTISSERIE CHICKEN 18

Half a roasted chicken with crushed herbs, apricot glaze, served with couscous

HAWAIIAN RIB-EYE* 29

Marinated then grilled over hardwood, served with a baked potato

BARBECUE PORK RIBS 27

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

DOUBLE-CUT PORK CHOP 24

Cured in-house and hardwood grilled, served with couscous

ROASTED PRIME RIB* 28

Aged prime rib roasted on the bone, served with a baked potato

CENTER-CUT FILET* 31

Center cut beef tenderloin grilled over hardwood, served with a baked potato

+ 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 Caramelized Onion 6

MON New Orleans Red Bean 6

TUE Clam Chowder 6

WED Tortilla 6

THU Mexico City Style 6

FRI Tortilla 6

SAT Firehouse Chili 6
Baked Potato 6

STARTERS & SIDES

Home Smoked Salmon 13

Chicago-Style Spinach Dip 11

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Iron Skillet Beans 4

Seasonal Vegetable 4

True Idaho Baked Potato 5

DESSERTS

Warm Five-Nut Brownie 7

Apple Walnut Cobbler 7

Key Lime Pie 7

Espresso 1

Macchiato 2

Cappuccino 3

BY THE GLASS

Kenwood *Yulupa* Sparkling 8

Piper Heidsieck Champagne 15

Dr. Pauly-Bergweiler Riesling 8

Kris Pinot Grigio 8

Sacred Hill Sauvignon Blanc 8

Sauvignon Republic Sauvignon Blanc 9

Fess Parker Viognier 9

St. Francis Chardonnay 8

Buena Vista *Ramal* Chardonnay 10

Olivier Leflaive Chardonnay 13

Stoneleigh Pinot Noir 9

Benton Lane Pinot Noir 11

Elsa Bianchi Malbec 8

Artezin Zinfandel 8

Edna Valley Merlot 8

Freemark Abbey Merlot 11

Austin Hope Grenache 11

Ferrari-Carano Sangiovese/Malbec 10

Peachy Canyon *Cirque du Vin* 10

Peter Lehmann Shiraz/Cabernet 8

Toad Hollow Cabernet Sauvignon 9

BonAnno Cabernet Sauvignon 11

Orin Swift *The Prisoner* 12

No cell phones in the dining room

Please notify us of any food allergies

HALF BOTTLE WHITE .375

Veuve Clicquot Champagne, France 40
Duckhorn Sauvignon Blanc, Napa Valley 27
Sonoma-Cutrer Chardonnay, Russian River 20
Jadot Macon-Villages Chardonnay, France 29
Grgich Hills Chardonnay, Napa Valley 36
Cakebread Chardonnay, Napa Valley 38

SPARKLING WINE & CHAMPAGNE

Kenwood *Yulupa*, Sonoma 8 / 26
Piper Heidsieck *Brut*, France 15 / 60

CHARDONNAY

St. Francis, Sonoma 8 / 27
Buena Vista *Ramal*, Carneros 10 / 33
Olivier Leflaive *Les Sétilles*, Burgundy, France 13 / 40
Landmark *Overlook*, Sonoma/Monterey/Santa Barbara 39
Mer Soleil *Silver*, Santa Lucia Highlands 52

MORE WHITE WINE

Dr. Pauly-Bergweiler Riesling, Germany 8 / 26
Domaine Ostertag *Heissenberg* Riesling, Alsace, France 53
Kris Pinot Grigio, Italy 8 / 27
Livio Felluga Pinot Grigio, Friuli, Italy 40
Sacred Hill Sauvignon Blanc, New Zealand 8 / 27
Sauvignon Republic Sauvignon Blanc, South Africa 9 / 30
Fess Parker Viognier, Santa Barbara 9 / 30
Conundrum, California 34

MERLOT

Edna Valley, San Luis Obispo 8 / 26
Freemark Abbey, Napa Valley 11 / 35
Markham, Napa Valley 33
Flora Springs, Napa Valley 38
Provenance, Napa Valley 45
Cuvaision, Napa Valley 48
Twomey, Napa Valley 90

HALF BOTTLE RED .375

Martin Ray Pinot Noir, Santa Barbara 20
Swanson *Oakville Estate* Merlot, Napa Valley 37
Ridge *Geyserville* Zinfandel, Sonoma Coast 30
Merryvale *Starmont* Cabernet Sauvignon, Napa 25
Chalk Hill Cabernet Sauvignon, Sonoma Coast 45
St Supéry *Élu*, Napa Valley 45
Cain *Five*, Napa Valley 75

PINOT NOIR

Stoneleigh, Marlborough, New Zealand 9 / 30
Benton Lane, Willamette Valley, Oregon 11 / 36
Mac Murray, Sonoma Coast 30
Fess Parker, Santa Barbara 36
Foley, Santa Rita Hills 45
Flowers *Perennial*, Sonoma 55
Penner-Ash, Willamette Valley, Oregon 70

MORE RED WINE

Elsa Bianchi Malbec, Mendoza, Argentina 8 / 26
Ferrari-Carano *Siena* (Sangiovese/Malbec), Sonoma 10 / 33
Peachy Canyon *Cirque du Vin*, Paso Robles 10 / 34
Austin Hope Grenache, Paso Robles 11 / 36
Artezin Zinfandel, Napa Valley 8 / 27
Orin Swift *The Prisoner*, Napa Valley 12 / 40
Rustenberg *John X Merriman* Stellenbosch, South Africa 45
Zaca Mesa *Z Three*, Santa Ynez Valley 70

CABERNET SAUVIGNON & CABERNET BLENDS

Peter Lehmann *Clancy's* Shiraz/Cabernet, Australia 8 / 27
Toad Hollow *Concinnity*, Paso Robles 9 / 30
BonAnno, Napa Valley 11 / 36
Liberty School, Paso Robles 26
Hess Collection *19 Block Cuvée*, Mt. Veeder 34
Franciscan, Napa Valley 44
Whitehall Lane, Napa Valley 60
L' Aventure *Optimus Estate*, Paso Robles 70
Faust, Napa Valley 78
Joseph Phelps, Napa Valley 80
Veraison *Stagecoach*, Napa Valley 95
Darioush, Napa Valley 110
Lewis Cellars *Hillstone*, Napa Valley 150
Quintessa, Rutherford 180

We utilize farm fresh egg whites in our house-made sweet & sour mix.

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.