

## BURGERS & SANDWICHES

### CHEESEBURGER 14

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

### HOUSE-MADE VEGGIE BURGER 14

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

### HICKORY BURGER 14

Canadian bacon, chopped Cheddar and onion with hickory sauce

### BILTMORE CHICKEN SANDWICH 14

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

### FRESH FISH SANDWICH 16

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

### FAMOUS FRENCH DIP AU JUS 18

Our 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 14

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

### TRADITIONAL SALAD 10

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

### CAESAR SALAD 10

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

### SASHIMI TUNA SALAD 18

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, Hot Bacon or Vinaigrette*

## ENTRÉES

### ROTISSERIE CHICKEN 17

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

### TODAY'S FRESH FISH MKT

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

### SEARED TUNA STEAK MKT

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

### DOUBLE-CUT PORK CHOP 23

Cured in-house and hardwood grilled, served with couscous

### BARBECUE PORK RIBS 26

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

### SEASONAL VEGETABLE PLATE 14

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

### NEW YORK STRIP STEAK 34

Aged New York strip seasoned and hardwood grilled, served with French fries

### HAWAIIAN RIB EYE 28

Marinated then grilled over hardwood, served with a baked potato

### ROASTED PRIME RIB 29

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

### CENTER-CUT FILET 30

Center cut 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. —————

*Florida State Food Code requires us to inform you that consuming raw or undercooked meats and seafood may increase your risk of food borne illnesses.*

## SOUP CALENDAR

SUN Baked Potato 6

MON New Orleans Red Bean 6

TUE Tortilla 6

WED Mexico City Style 6

THU Very Wild Mushroom 6

FRI Today's Chilled Soup 6

SAT Firehouse Chili 6

## STARTERS & SIDES

Chicago Style Spinach Dip 11

Home Smoked Salmon 14

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Iron Skillet Beans 4

Seasonal Vegetable 4

True Idaho Baked Potato 4

## DESSERTS

Warm Five-Nut Brownie 8

Key Lime Pie 8

Espresso 1

Macchiato 2

Cappuccino 3

## BY THE GLASS

Gloria Ferrer Sparkling 9

Josef Brigl Pinot Grigio 8

Schloss Vollrads Riesling 9

Groth Sauvignon Blanc 9

Seresin Sauvignon Blanc 11

Michel Redde Sancerre 11

Naia Verdejo 8

Luna *Freakout* 11

Zaca Mesa Chardonnay 8

Merryvale Chardonnay 9

Ra Nui Pinot Noir 11

Clos Du Val Pinot Noir 12

Napa Wine Company Zinfandel 9

David Bruce Petite Syrah 9

Terrazas del los Andes Malbec 11

Montes Alpha Merlot 9

Artesa Merlot 10

St. Supéry Cabernet Sauvignon 9

Justin Cabernet Sauvignon 11

Sequoia Grove Cabernet Sauvignon 12

Bennett Lane Cabernet Sauvignon 14

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

Visit

**PALM BEACH GRILL**

Reservations

561.835.1077

**SATISFACTION GUARANTEED**

## SPARKLING WINE & CHAMPAGNE

Gloria Ferrer *Royal Cuvée*, Sonoma 9 / 32

Taittinger *La Française*, France 49

## CHARDONNAY

Zaca Mesa, Santa Barbara 8 / 24

Merryvale *Starmont*, Napa Valley 9 / 28

Jordan, Sonoma 37

Catena *Alta*, Argentina 48

Flowers *Sonoma Coast*, Sonoma 54

Hollywood & Vine *2480*, Napa Valley 60

## SAUVIGNON BLANC

Groth, Napa Valley 9 / 28

Seresin, Marlborough, New Zealand 11 / 34

Michel Redde Sancerre, Loire Valley, France 11 / 34

Robert Pecota *L'Artiste*, Napa Valley 28

Tupari, Marlborough, New Zealand 36

## MORE WHITE WINE

Josef Brigl *Altanuta* Pinot Grigio, Italy 8 / 24

Jermann Pinot Grigio, Italy 42

Naia Verdejo, Rueda, Spain 8 / 24

Schloss Vollrads Riesling, Germany 9 / 28

Luna *Freakout*, Napa Valley 11 / 34

## MERLOT

Montes Alpha, Chile 9 / 28

Artesa, Napa Valley 10 / 34

Robert Sinskey *Los Carneros*, Napa Valley 38

Chappellet, Napa Valley 48

## CABERNET SAUVIGNON & CABERNET BLENDS

St. Supéry, Napa Valley 9 / 28

Justin, Paso Robles 11 / 36

Sequoia Grove, Napa Valley 12 / 42

Bennett Lane *Maximus*, Napa Valley 14 / 48

Cliff Lede, Napa Valley 68

W.H. Smith *Piedra Hill*, Napa Valley 68

Cain *Concept*, Napa Valley 72

Elyse *Tietjen*, Napa Valley 85

Casa Lapostolle *Clos Apalta* (Carmenere/Merlot/Cab), Chile 95

Cheval des Andes, Mendoza, Argentina 100

David Arthur, Napa Valley 125

## PINOT NOIR

Ra Nui, Marlborough, New Zealand 11 / 36

Clos Du Val, Carneros 12 / 40

Gloria Ferrer *Estesian*, Carneros 29

Ojai Vineyards, Santa Barbara 58

Archery Summit, Willamette Valley 72

## ZINFANDEL

Napa Wine Company, Napa Valley 9 / 30

The Terraces, Napa Valley 38

Steele *Catfish*, Lake County 32

## MORE RED WINE

Molly Dooker *The Boxer* Shiraz, Australia 32

David Bruce Petite Syrah, Central Coast 9 / 28

Terrazas de los Andes Malbec, Mendoza, Argentina 11 / 36

Treana, Paso Robles 72

Pazzo Sangiovese *Blend*, Napa Valley 48

Altamura Sangiovese, Napa Valley 54

*To expedite service, we open bottles of wine 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.*