

HOUSTON'S

STARTERS

- *SPRING ROLL 12
- HOME SMOKED SALMON 14
- SPINACH & ARTICHOKE DIP WITH REGGIANO 12
- PARMESAN CHEESE TOAST 7
- TODAY'S SOUP 7

SOUP CALENDAR

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|----------------------|-----|
| CLAM CHOWDER | SUN |
| NEW ORLEANS RED BEAN | MON |
| MEXICO CITY STYLE | TUE |
| TODAY'S CHILLED SOUP | WED |
| TORTILLA | THU |
| CLAM CHOWDER | FRI |
| FIREHOUSE CHILI | SAT |

SANDWICHES & SALADS

- *CHEESEBURGER fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg bun 14
 - *CALIFORNIA BURGER fresh-ground chuck with melted Jack, avocado, arugula and red onion 15
 - CORNED BEEF SANDWICH corned beef brisket, Swiss cheese, cabbage and Boston mustard 17
 - *FRESH FISH SANDWICH grilled fillet with bibb lettuce, red onion and our Chef's dressing 17
 - *FAMOUS FRENCH DIP AU JUS thinly sliced prime rib piled high on a toasted French roll 18
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- GRILLED CHICKEN SALAD mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce 17
 - CLUB SALAD mixed greens, crispy chicken, avocado, chopped egg and bacon 16
 - CAESAR SALAD Reggiano, rustic croutons and our eggless Caesar dressing 11
 - TRADITIONAL SALAD mixed greens, house-made croutons, chopped egg and smokehouse bacon 11
 - *SPICY TUNA ROLL SALAD inside-out #1 tuna roll with miso dressed avocado, mango and cucumber 18
 - *THAI STEAK & NOODLE SALAD marinated Filet, noodles, avocado, mango, basil, mint and Thai dressing 18

SUSHI

- | | |
|------------------------------------|-----------------------|
| CLASSIC CALIFORNIA ROLL 12 | *SPICY TUNA ROLL 14 |
| CRUNCHY SHRIMP & MACADAMIA ROLL 14 | VEGETABLE ROLL 12 |
| COCONUT SHRIMP ROLL 16 | *SUSHI COMBO PLATE 18 |

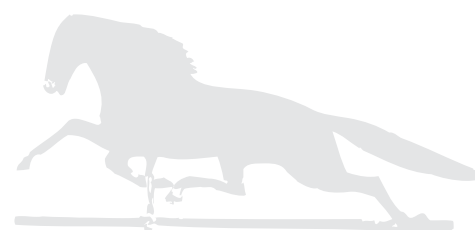
ENTRÉE PLATES

- *TODAY'S SIMPLE GRILLED FISH I & II selection and preparation changes daily MKT
- FARMER'S MARKET VEGETABLE PLATTER this season's hand-selected vegetables 16
- CHICKEN TENDERS PLATTER served with French fries and coleslaw 17
- ROTISSERIE CHICKEN half a roasted chicken with crushed herbs, served with Louisiana-style dirty rice 20
- JUMBO LUMP CRAB CAKES with Pommery mustard sauce, served with French fries and coleslaw 30
- BARBECUE PORK RIBS slow cooked, fall-off-the-bone pork ribs, served with French fries and coleslaw 28
- *DOUBLE-CUT PORK CHOP cured in-house and hardwood grilled, served with Louisiana-style dirty rice 24
- *HAWAIIAN RIB EYE marinated then grilled over hardwood, served with French fries 31
- *ROASTED PRIME RIB roasted on the bone, served with a loaded baked potato 27
- *CENTER-CUT FILET hardwood grilled, served with seasonal vegetable 32

+ Caesar or Traditional Salad to accompany your entrée 5

DESSERTS

- WARM FIVE-NUT BROWNIE 8
- KEY LIME PIE 8
- HOT FUDGE SUNDAE 8



18% GRATUITY ADDED TO PARTIES OF 5 OR MORE
SPLIT PLATE CHARGE 4
PLEASE NOTIFY US OF ANY FOOD ALLERGIES

WE HAVE COMPLIMENTARY PARKING EVENINGS & WEEKENDS AT 60 STATE STREET

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illnesses.

SPARKLING WINE & CHAMPAGNE

SCHRAMSBERG *BLANC DE NOIRS*, Napa 9 / 38
NICOLAS FEUILLETE *1 ER CRU*, France 375 ml 17
VEUVE CLICQUOT *PONSARDIN*, France 58

CHARDONNAY

BRUCHER, Arroyo Grande Valley 9 / 26
SAINT CLAIR, New Zealand 10 / 29
NEWTON, North Coast 11 / 32
FRANKLAND ESTATE, Australia 28
GROTH, Napa Valley 34

MORE WHITES

GUNDERLOCH RIESLING, Germany 9 / 22
MARCO FELLUGA PINOT GRIGIO, Italy 8 / 23
LAKE SONOMA SAUVIGNON BLANC, Dry Creek Valley 8 / 24
TOHU SAUVIGNON BLANC, New Zealand 9 / 28
ENOTRIA ARNEIS, Mendocino 23

CABERNET SAUVIGNON & CABERNET BLENDS

EHLERS ESTATE, Napa Valley 10 / 32
METTLER FAMILY, Lodi 12 / 38
RAMEY *CLARET*, Napa Valley 14 / 54
MADRIGAL, Napa Valley 15 / 50
CHALONE, Monterey 28
KAIKEN *RESERVA*, Argentina 30
JOSEPH CARR, Napa Valley 36
BARNARD GRIFFIN, Washington 39
TOPANGA *BLACK & WHITE*, Napa Valley 40
HENRY'S DRIVE, Padthaway, Australia 42
PROVENANCE *RUTHERFORD*, Napa Valley 52
SPRING MOUNTAIN VINEYARD, Napa Valley 55
LA JOTA, Napa Valley 68
UNDURRAGA *FOUNDERS COLLECTION*, Chile 75
ILSLEY VINEYARDS *STAG'S LEAP DISTRICT*, Napa Valley 80
LADERA *HOWELL MT.*, Napa Valley 85

MERLOT

MONTES ALPHA, Curico Valley, Chile 9 / 28
TREFETHEN, Napa Valley 12 / 36
FALESCO, Umbria, Italy 25
CHÂTEAU PIPEAU, St. Emilion, Bordeaux 38
ROBERT KEENAN, Napa Valley 42
MINER FAMILY *STAGECOACH*, Napa Valley 45

MORE REDS

AU BON CLIMAT PINOT NOIR, Santa Barbara County 10 / 32
ANNE AMIE *CUVÉE A PINOT NOIR*, Oregon 12 / 36
RIDGE ZINFANDEL, Napa Valley 11 / 35
STORYBOOK MT. *MAYA CAMUS ZINFANDEL*, Napa Valley 13 / 42
GIRARD PETITE SIRAH, Napa Valley 16 / 44
ASCHERI BAROLO, Piedmont, Italy 18 / 67
RUSAK PINOT NOIR, Santa Maria Valley 40
A. RAFANELLI ZINFANDEL, Dry Creek Valley 45
OJAI SYRAH, Santa Barbara 36
TIKAL *AMORIO MALBEC*, Mendoza, Argentina 42
LENG'S & COOTER *THE VICTOR SHIRAZ*, Australia 25
IL POGGIONE ROSSO DI MONTALCINO, Tuscany, Italy 38
CAPEZZANA SANGIOVESE, Tuscany, Italy 39
CAPANNA BRUNELLO DI MONTALCINO, Tuscany, Italy 65

DESSERT WINE

TAYLOR FLADGATE 20 YR TAWNY PORT, Portugal 9