

BURGERS & SANDWICHES

CHEESEBURGER 14

Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a house-made 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 15

Grilled chicken with Monterey Jack, red onion, tomato, and bibb lettuce

FRESH FISH SANDWICH 15

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

FAMOUS FRENCH DIP AU JUS 17

Our roasted prime rib thinly sliced and piled high on a house-made French roll

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

SALADS

GRILLED CHICKEN SALAD 16

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

CLUB SALAD 16

Crispy chicken, smokehouse bacon, avocado, chopped egg and tomato

SASHIMI TUNA SALAD 18

Pan-seared Ahi with mango, avocado, tomato, cilantro, miso dressing and almond sauce

CAESAR SALAD 11 —WITH TODAY'S SOUP 14

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

TRADITIONAL SALAD 11 —WITH TODAY'S SOUP 14

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

THAI STEAK & NOODLE SALAD 18

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

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

ENTRÉES

ROTISSERIE CHICKEN 19

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 vine ripe tomatoes

TODAY'S FRESH FISH MKT

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

JUMBO LUMP CRAB CAKES MKT

With Pommery mustard sauce, French fries and coleslaw

SEARED TUNA STEAK MKT

Ahi tuna with vinaigrette, served with coleslaw and thick-sliced tomato

HAWAIIAN RIB EYE 29

Marinated then grilled over hardwood, served with French fries

BARBECUE PORK RIBS 27

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

ROASTED PRIME RIB 27

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

CENTER-CUT FILET 31

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. —————

SOUP CALENDAR

SUN Very Wild Mushroom 7

MON New Orleans Red Bean 7

TUE Tortilla 7

WED Mexico City Style 7

THU Tortilla 7

FRI Today's Chilled Soup 7

SAT Firehouse Chili 7

STARTERS & SIDES

Chicago-Style Spinach Dip 12

Grilled Artichokes 10

Home Smoked Salmon 13

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Iron Skillet Beans 4

Seasonal Vegetable 4

Black Beans with Brown Rice 4

Baked Idaho Potato 4

DESSERTS

Warm Five Nut Brownie 8

Apple Walnut Cobbler 8

Espresso 2

Macchiato 2

Cappuccino 3

BY THE GLASS

Domaine Chandon *étoile Rosé* 9

Henriot *Brut Souverain* Champagne 12

Pavi Pinot Grigio 8

Schloss Vollrads Riesling 10

Naia Verdejo 8

Groth Sauvignon Blanc 8

Seresin Sauvignon Blanc 9

Bernardus Chardonnay 8

Gainey Chardonnay 9

Stag's Leap Chardonnay 10

Frank Family Vineyards Chardonnay 14

Artesa Pinot Noir 9

Tantara Pinot Noir 12

Elizabeth Spencer Pinot Noir 12

Kinton Syrah 9

Melipal Malbec 8

Titus Zinfandel 10

Whitehall Lane Merlot 10

Swanson Merlot 13

Vine Cliff Merlot 14

Rubissow-Sargent Cabernet Sauvignon 9

Peju Province Cabernet Sauvignon 12

Hall Cabernet Sauvignon 12

Ladera Cabernet Sauvignon 15

Meyer Family Port 10

RESERVATIONS

(949) 833-0977

No cell phones in the dining room

Please notify us of any food allergies

SATISFACTION GUARANTEED

SPARKLING WINE & CHAMPAGNE

Domaine Chandon *étoile Rosé*, Napa Valley 9 / 36
Henriot *Souverain Brut*, France 12 / 58
Taittinger *Brut*, France 46

CHARDONNAY

Bernardus, Monterey 8 / 24
Gainey, Santa Rita Hills 9 / 26
Stag's Leap, Napa Valley 10 / 34
Frank Family Vineyards, Napa Valley 14 / 42
Patz & Hall, Sonoma 45
Nickel & Nickel *Truchard*, Napa Valley 60

MORE WHITE WINE

Pavi Pinot Grigio, Napa Valley 8 / 24
Schloss Vollrads *Kabinett Riesling*, Germany 10 / 34
Groth Sauvignon Blanc, Napa Valley 8 / 25
Seresin Sauvignon Blanc, New Zealand 9 / 27
Naia Verdejo, Rueda, Spain 8 / 24

CABERNET SAUVIGNON & CABERNET BLENDS

Rubissow-Sargent *Mount Veeder*, Napa Valley 9 / 28
Peju Province, Napa Valley 12 / 38
Hall, Napa Valley 12 / 38
Ladera, Napa Valley 15 / 46
Hamilton Oaks, South Orange County 34
Robert Keenan, Napa Valley 36
Luna *Canto*, Napa Valley 46
Seavey, Napa Valley 48
ZD, Napa Valley 50
White Cottage *Howell Mt.*, Napa Valley 52
Miner Family, Napa Valley 59
Cain *Concept*, Napa Valley 62
La Jota *Howell Mt.*, Napa Valley 70
Storybook *Seps Estate*, Napa Valley 90
Hollywood & Vine *2480*, Napa Valley 96
Lewis Cellars *Hillstone*, Napa Valley 125

MERLOT

Whitehall Lane, Napa Valley 10 / 36
Swanson, Oakville 13 / 40
Vine Cliff, Napa Valley 14 / 46
Pine Ridge, Napa Valley 46
Shafer, Napa Valley 56

PINOT NOIR

Artesa, Carneros 9 / 28
Tantara, Santa Maria 12 / 38
Elizabeth Spencer *Special Cuvée*, Sonoma Coast 12 / 38
Keller Estate, Sonoma 42
Soter *Beacon Hill*, Oregon 62
Flowers *Andreen-Gale*, Sonoma 58

MORE RED WINE

Kinton Syrah, Santa Barbara County 9 / 28
Melipal Malbec, Argentina 8 / 24
Titus Zinfandel, Napa Valley 10 / 36
Neyers *Pato* Zinfandel, Contra Costa 38
Black-Sears *Howell Mt.* Zinfandel, Napa Valley 48
Viader *Dare* Cabernet Franc, Napa Valley 48
Meyer Family Port, Oakville 10 / 35

To expedite service, we open wine by the bottle 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.