

BURGERS & SANDWICHES

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

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

ROTISSERIE CHICKEN SANDWICH 15

With melted Jack cheese, red onion, tomato and arugula on a house-made bun

FRESH FISH SANDWICH 15

Grilled fillet with 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 house-made French roll

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

SALADS

SPICY TUNA ROLL SALAD 17

Inside-out #1 tuna roll with mixed greens, avocado, mango and ponzu

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

THAI STEAK & NOODLE SALAD (OR WITH CHICKEN) 18

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

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

CALIFORNIA SUSHI SALAD 17

Miso dressed salad with spicy tuna, crunchy shrimp and California rolls

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

ENTRÉES

ROTISSERIE CHICKEN 19

Half a roasted chicken with crushed herbs, served with couscous

SEASONAL VEGETABLE PLATE 12

This season's hand-selected vegetables

TODAY'S FRESH FISH MKT

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

GRILLED LOUP DE MER 28

Hardwood grilled with Marcona almonds, served with steamed broccoli

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*

————— 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. —————

SUSHI

CLASSIC CALIFORNIA ROLL 12

SHRIMP & MACADAMIA ROLL 14

SEARED TUNA ROLL 16

BBQ EEL & MANGO ROLL 16

SALMON MANGO ROLL 16

SPICY TUNA ROLL 14

VEGETABLE ROLL 12

THAI TUNA ROLL 16

SUSHI COMBO PLATE 18

STARTERS & SIDES

Chicago-Style Spinach Dip 12

Grilled Artichokes 10

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

Hot Fudge Sundae 8

BY THE GLASS

Henriot *Souverain Brut* Champagne 10

Domaine Chandon *étoile Rosé* 12

Pavi Pinot Grigio 8

Navarro Gewürztraminer 9

Paraiso Riesling 9

Greenhough Sauvignon Blanc 9

Groth Sauvignon Blanc 9

Flora Springs Sauvignon Blanc 12

Gainey Chardonnay 10

Stags' Leap Winery Chardonnay 11

Clos Pegase *Mitsuko's* Chardonnay 12

Frank Family Chardonnay 14

Artesa Pinot Noir 10

Elizabeth Spencer Pinot Noir 12

Tudor Pinot Noir 13

Tantara *Solomon Hills* Pinot Noir 15

Au Bon Climat Pinot Noir 16

Kinton Syrah 9

Holus-Bolus Syrah 14

J & F Lurton *Piedra Negra* Malbec 14

Titus Zinfandel 11

Neyers *Pato* Zinfandel 12

Whitehall Lane Merlot 12

Frazier Merlot 14

Ceja Merlot 15

Obsidian Ridge Cabernet Sauvignon 10

Ehlers Estate Cabernet Sauvignon 11

Mi Sueño *El Llano* Cabernet Sauvignon 14

Buoncristiani Cabernet Sauvignon 15

RESERVATIONS

(949) 833-0977

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

SPARKLING WINE & CHAMPAGNE

Henriot *Souverain Brut*, France 10 / 52
Domaine Chandon *étoile Rosé*, Napa Valley 12 / 55
Schramsberg *Blanc de Blancs*, California 46
Taittinger *Brut*, France 72

CHARDONNAY

Gainey, Santa Rita Hills 10 / 30
Stags' Leap Winery, Napa Valley 11 / 34
Clos Pegase *Mitsuko's*, Napa Valley 12 / 38
Frank Family, Napa Valley 14 / 44
Patz & Hall, Sonoma 48
Jordan, Russian River Valley 48
Nickel & Nickel *Truchard*, Napa Valley 60
Pahlmeyer, Napa Valley 90

SAUVIGNON BLANC

Greenhough, Nelson, New Zealand 9 / 26
Groth, Napa Valley 9 / 26
Flora Springs *Soliloquy*, Napa Valley 12 / 38
Valdez, Sonoma County 30

MORE WHITE WINE

Pavi Pinot Grigio, Napa Valley 8 / 24
Navarro Gewürztraminer, Anderson Valley 9 / 28
Paraiso Riesling, Santa Lucia Highlands 9 / 28

MORE RED WINE

Kinton Syrah, Santa Barbara County 9 / 29
Hokus-Bokus Syrah, Santa Ynez Valley 14 / 40
J & F Lurton *Piedra Negra* Malbec, Argentina 14 / 40

MERLOT

Whitehall Lane, Napa Valley 12 / 38
Frazier, Napa Valley 14 / 40
Ceja, Carneros 15 / 46
Swanson, Oakville 40
Saddleback, Napa Valley 50
Shafer, Napa Valley 56

CABERNET SAUVIGNON & CABERNET BLENDS

Obsidian Ridge, Red Hills 10 / 30
Ehlers Estate, Napa Valley 11 / 34
Mi Sueño *El Llano*, Napa Valley 14 / 40
Buoncristiani *O.P.C.*, Napa Valley 15 / 48
Steltzner *Claret*, Napa Valley 30
Hamilton Oaks, South Orange County 34
Peju Province, Napa Valley 38
Hall, Napa Valley 40
Ladera, Napa Valley 48
Viader *Dare* Cabernet Franc, Napa Valley 48
Laura Zahtila, Napa Valley 50
Robert Keenan, Napa Valley 52
Cain *Concept*, Napa Valley 62
C • Beck, Napa Valley 62
La Jota *Howell Mt.*, Napa Valley 70
ZD, Napa Valley 75
Miner Family, Napa Valley 78
Storybook *Seps Estate*, Napa Valley 90
Hollywood & Vine *2480*, Napa Valley 96
Darioush, Napa Valley 110
Lewis Cellars *Hillstone*, Napa Valley 135

PINOT NOIR

Artesa, Carneros 10 / 30
Elizabeth Spencer *Special Cuvée*, Sonoma Coast 12 / 38
Tudor, Santa Lucia Highlands 13 / 39
Tantara *Solomon Hills*, Santa Maria Valley 15 / 58
Au Bon Climat *Knox Alexander*, Santa Maria Valley 16 / 60
Keller Estate, Sonoma 48
Kenneth Volk *Sierra Madre*, Santa Maria Valley 56
Soter *Beacon Hill*, Yamhill, Oregon 62
Flowers *Andreen-Gale*, Sonoma 70

ZINFANDEL

Titus, Napa Valley 11 / 36
Neyers *Pato*, Contra Costa 12 / 38
Black-Sears *Howell Mt.*, Napa Valley 48

DESSERT WINE

Bodegas Dios Baco *Pedro Ximénez* Sherry, Jerez 6
Meyer Family Port, California 9
Mer Soleil *Late*, Santa Lucia Highlands 10

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.*