

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 16

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

FAMOUS FRENCH DIP AU JUS 18

Thinly sliced prime rib piled high on a house-made French roll with mayonnaise

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

SUSHI

CLASSIC CALIFORNIA ROLL 12

SHRIMP & MACADAMIA ROLL 14

SEARED TUNA ROLL 16

RAINBOW ROLL 18

OSAKA STYLE AHI & AVOCADO 16

SPICY TUNA ROLL 14

VEGETABLE ROLL 12

THAI TUNA ROLL 16

SUSHI COMBO PLATE 18

NIGIRI COMBO PLATE 15

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 jicama with honey-lime vinaigrette and peanut sauce

CLUB SALAD 16

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

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 and apricot glaze

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

SCOTTISH SALMON 23

Simply grilled, served with seasonal vegetable

DOUBLE CUT ROTISSERIE PORK CHOP 26

Cured in-house and hardwood grilled, served with mashed potatoes and seasonal vegetable

HAWAIIAN RIB-EYE 30

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 28

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

CENTER-CUT FILET 32

Beef tenderloin grilled over hardwood, served with a Baked Potato

+ *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. —————

SOUP CALENDAR

SUN Newport Clam Chowder 6

MON New Orleans Red Bean 6

TUE Tortilla 6

WED Mushroom & Artichoke 6

THU Tortilla 6

FRI Newport Clam Chowder 6

SAT Firehouse Chili 6

STARTERS & SIDES

Chicago-Style Spinach Dip 12

Smoked Salmon 13

Grilled Artichokes 12

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Iron Skillet Beans 4

Colcannon Mashed Potatoes 4

Seasonal Vegetable 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

Groth Sauvignon Blanc 9

Drystone Sauvignon Blanc 10

Flora Springs Sauvignon Blanc 12

Gainey Chardonnay 10

Stags' Leap Winery Chardonnay 11

Clos Pegase *Mitsuko's* Chardonnay 12

Frank Family Chardonnay 14

Loring *Russell Family* Pinot Noir 11

Elizabeth Spencer Pinot Noir 12

Tudor Pinot Noir 13

Tantara *Solomon Hills* Pinot Noir 15

Au Bon Climat Pinot Noir 16

Meyer Family Syrah 11

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

Hall Cabernet Sauvignon 14

Buoncristiani Cabernet Sauvignon 15

La Jota *Howell Mt.* Cabernet Sauvignon 16

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*, Reims, France 70

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 Coast 48
Jordan, Russian River Valley 48
Nickel & Nickel *Truchard*, Napa Valley 60
Pahlmeyer, Napa Valley 90

SAUVIGNON BLANC

Groth, Napa Valley 9 / 27
Drystone, Marlborough, New Zealand 10 / 30
Flora Springs *Soliloquy*, Napa Valley 12 / 38
Valdez, Sonoma County 30

MORE WHITE WINE

Pavi Pinot Grigio, Napa Valley 8 / 25
Navarro Gewürztraminer, Anderson Valley 9 / 28
Paraiso Riesling, Santa Lucia Highlands 9 / 28

MORE RED WINE

Meyer Family Syrah, Sonoma 11 / 34
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
Hall, Napa Valley 14 / 40
Buoncristiani *O.P.C.*, Napa Valley 15 / 48
La Jota *Howell Mt.*, Napa Valley 16 / 54
Steltzner *Claret*, Napa Valley 30
Hamilton Oaks, South Orange County 34
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
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

Loring *Russell Family*, Paso Robles 11 / 34
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 *La Cruz*, Sonoma Coast 48
Kenneth Volk *Sierra Madre*, Santa Maria Valley 56
Soter *Beacon Hill*, Yamhill, Oregon 62
Flowers *Andreen-Gale*, Sonoma Coast 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

*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.*