

## BURGERS & SANDWICHES

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

### CHEESEBURGER\* 13

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

### HOUSE-MADE VEGGIE BURGER 13

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

### HICKORY BURGER\* 13

Canadian bacon, chopped Cheddar and onion with hickory sauce

### BILTMORE CHICKEN SANDWICH 13

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

### FRESH FISH SANDWICH\* 14

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

### FAMOUS FRENCH DIP AU JUS\* 17

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 14

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

### CLUB SALAD 14

Crispy chicken, smokehouse bacon, avocado, egg and tomato

### SASHIMI TUNA SALAD\* 16

Pan-seared ahi with cilantro-ginger vinaigrette, mixed greens, avocado and mango

### THAI STEAK & NOODLE SALAD\* (OR WITH CHICKEN) 17

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

### CAESAR SALAD 13 — WITH TODAY'S SOUP 15

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

### TRADITIONAL SALAD 13 — WITH TODAY'S SOUP 15

Mixed greens with rustic croutons, chopped egg and smokehouse bacon

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

## ENTRÉES

### TODAY'S FRESH FISH\* MKT

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

### SEASONAL VEGETABLE PLATE 14

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

### JUMBO LUMP CRAB CAKES MKT (limited availability)

With Pommery mustard sauce, coleslaw and vine-ripened tomatoes

### ROTISSERIE CHICKEN 17

Half a roasted chicken with apricot glaze and crushed herbs, served with dirty rice

### HAND FILLETED FRESH SALMON\* 23

Simply Grilled over Hardwood with seasonal vegetable

### HAWAIIAN RIB-EYE\* 31

Marinated then grilled over hardwood, served with a loaded baked potato

### BARBECUE PORK RIBS 27

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

### THE FLYING TUNA PLATTER\* 23

Served with mixed greens, Avocado, Mango and Miso Vinaigrette

### ROASTED PRIME RIB\* 30

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

### KANSAS CITY'S BEST PORK CHOP\* 24

Cured in-house, double-cut and grilled, served with mashed potatoes and sautéed spinach

### CENTER-CUT FILET\* 31

Center cut prime beef tenderloin grilled over hardwood, served with a loaded baked potato

### KANSAS CITY STRIP STEAK\* 38

Aged prime Kansas City strip seasoned and hardwood grilled, with a loaded 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 Baked Potato 6

MON New Orleans Red Bean 6

TUE Mexico City Style 6

WED Chicken and Shrimp Gumbo 6

THU Tortilla 6

FRI Newport Beach Clam Chowder 6

SAT Firehouse Chili 6

## STARTERS & SIDES

CHICAGO-STYLE SPINACH DIP 12

HOME SMOKED SALMON\* 13

IRON SKILLET CORNBREAD 6

HAND-CUT FRENCH FRIES 4

SAUTÉED SPINACH 4

MASHED POTATOES 4

LOUISIANA STYLE DIRTY RICE 4

COLESLAW 4

IRON SKILLET BEANS 4

SEASONAL VEGETABLE 5

IDAHO BAKED POTATO 5

## DESSERTS

WARM FIVE-NUT BROWNIE 7

APPLE WALNUT COBBLER 7

HOT FUDGE SUNDAE 7

## BY THE GLASS

Adami *Garbel* Prosecco Brut 7

Eroica Riesling 9

Livio Felluga *Esperto* Pinot Grigio 8

Helfrich Gewürtztraminer 9

Mulderbosch Chenin Blanc 9

Errazuriz Estate Sauvignon Blanc 9

Kim Crawford Sauvignon Blanc 10

Shannon Ridge Chardonnay 9

Joullian Chardonnay 10

Olivet Lane Chardonnay 11

Erath Pinot Noir 9

A to Z Pinot Noir 10

Benton Lane Pinot Noir 10

Patz and Hall Pinot Noir 14

Green & Red *Chiles Mill* Zinfandel 10

Elyse *Morisoli* Zinfandel 12

Steele Merlot 9

Markham Merlot 9

Catena Malbec 9

Two Angels Petite Sirah 11

Meyer Family Syrah 12

Orin Swift *The Prisoner* 12

Three Saints Cabernet Sauvignon 9

Hess *Allomi* Cabernet Sauvignon 11

Villa Mt. Eden Cabernet Sauvignon 12

**WE ARE PROUD TO OFFER ONLY  
ALLEN BROTHERS  
HAND SELECTED PRIME BEEF**

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

RESERVATIONS

(816) 561-8542

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

## **SPARKLING WINE & CHAMPAGNE**

Adami *Garbel* Prosecco Brut NV, Italy 7 / 28  
Iron Horse *Wedding Cuvée* '04, Green Valley 46  
Domaine Chandon *étoile Rosé* NV, Napa Valley 52  
Perrier-Jouët NV, France 64

## **CHARDONNAY**

Shannon Ridge '08, Lake County 9 / 32  
Joullian '07, Monterey 10 / 34  
Olivet Lane '07, Russian River Valley 11 / 36  
Merryvale *Starmont* '07, Napa Valley 30  
Rombauer '08, Carneros 48  
Cakebread '07, Napa Valley 58  
Patz & Hall '07, Napa Valley 60  
Talley *Rosemary's* '07, Arroyo Grande Valley 80

## **SAUVIGNON BLANC**

Errazuriz Estate '09, Chile 9 / 32  
Kim Crawford '08, New Zealand 10 / 34  
Frog's Leap '08, Napa Valley 34  
Cliff Lede '08, Napa Valley 38

## **MORE WHITE WINE**

Livio Felluga *Esperto* Pinot Grigio '08, Italy 8 / 26  
Eroica Riesling '08, Columbia Valley 9 / 32  
Mulderbosch Chenin Blanc '08, South Africa 9 / 32  
Helfrich Gewürtztraminer '07, Alsace 9 / 32  
Miner Family Viognier '07, Central Coast 38  
Darioush Viognier '08, Napa Valley 64

## **MERLOT**

Steele '06, Lake County 9 / 29  
Markham '05, Napa Valley 9 / 29  
Robert Sinskey *Los Carneros* '06, Napa Valley 36  
Swanson *Oakville* '04, Napa Valley 38  
Provenance *Carneros* '05, Napa Valley 40  
Darioush '06, Napa Valley 64

## **CABERNET SAUVIGNON & CABERNET BLENDS**

Three Saints '05, Santa Ynez Valley 9 / 32  
Hess *Allomi* '07, Napa Valley 11 / 36  
Villa Mt. Eden '05, Napa Valley 12 / 40  
Chappellet *Mountain Cuvée* '07, Napa Valley 42  
Mi Sueño *El Llano* '06, Napa Valley 48  
Viader *Dare* '05 Cabernet Franc, Napa Valley 50  
Turnbull '05, Napa Valley 58  
Robert Keenan '04, Napa Valley 58  
Stags' Leap Winery '05, Napa Valley 60  
Cosentino *The Poet* '05, Napa Valley 80  
Silver Oak '04, Alexander Valley 94  
Caymus '07, Napa Valley 98  
Peter Michael *L'Esprit Des Pavots* '06, Knights Valley 130  
Lewis Cellars *Hillstone* '06, Napa Valley 135  
Caymus *Special Selection* '06, Napa Valley 175  
Peter Michael *Les Pavots* '06, Knights Valley 195

## **PINOT NOIR**

Erath '07, Oregon 9 / 32  
A to Z '08, Oregon 10 / 34  
Benton Lane '07, Oregon 10 / 34  
Patz & Hall '06, Sonoma Coast 14 / 48  
Belle Glos *Meiomi* '07, Sonoma Coast 38  
Rex Hill '07 Willamette Valley 44  
Etude *Estate* '06, Carneros 64  
Domaine Serene *Evenstad Reserve* '06, Willamette Valley 88

## **ZINFANDEL**

Green & Red *Chiles Mill* '06, Napa Valley 10 / 34  
Elyse *Morisoli* '06, Napa Valley 12 / 38  
Dashe Cellars '07, Dry Creek Valley 40  
A. Rafanelli '06, Dry Creek Valley 68

## **MORE RED WINE**

Catena Malbec '07, Mendoza, Argentina 9 / 32  
Two Angels Petite Sirah '06, High Valley 11 / 36  
Meyer Family Syrah '04, Mendocino County 12 / 40  
Orin Swift *The Prisoner* '08, Napa Valley 12 / 48  
Mr. Riggs Shiraz, *The Gaffer* '07, Australia 32  
Villa Antinori *Toscana* '03, Italy 36  
Elyse *Le Corbeau* Grenache '05, Napa Valley 62

*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.*