

BURGERS & SANDWICHES

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

CHEESEBURGER 13

Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg bun

HOUSE-MADE VEGGIE BURGER 13

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

HICKORY BURGER 13

Canadian bacon, chopped Cheddar and onion with hickory sauce

FRESH FISH SANDWICH 15

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

ROTISSERIE CHICKEN SANDWICH 14

With melted Jack cheese, red onion, tomato and arugula on a toasted egg bun

FAMOUS FRENCH DIP AU JUS 18

Our roasted prime rib thinly sliced and piled high on a toasted French roll

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

SALADS

GRILLED CHICKEN SALAD 15

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

CRAB CAKE SALAD 17

Crab cake, grapefruit and avocado with Champagne vinaigrette

SASHIMI TUNA SALAD 16

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

THAI STEAK & NOODLE SALAD (OR WITH CHICKEN) 18

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

CAESAR SALAD 10

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

CLUB SALAD 13

Crispy chicken with mixed greens, smokehouse bacon, avocado, egg and tomato

TODAY'S SOUP AND SALAD 13

House-made soup of the day with a Nice Little House Salad

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

ENTRÉES

TODAY'S FRESH FISH MKT

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

SEASONAL VEGETABLE PLATTER 13

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

ROTISSERIE CHICKEN 18

Half a roasted chicken with crushed herbs, served with dirty rice

HAWAIIAN RIB-EYE 29

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

BARBEQUE PORK RIBS 26

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

SEARED TUNA STEAK MKT

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

JUMBO LUMP CRAB CAKES MKT

Served with Pommery mustard sauce and hand-cut French fries

DOUBLE CUT PORK CHOP 24

Cured in-house and hardwood grilled, served with couscous

ROASTED PRIME RIB 27

Aged prime rib roasted on the bone, served with a loaded baked potato

CENTER-CUT FILET 31

Center cut beef tenderloin hardwood grilled, served with seasonal vegetable

+ *Caesar or Nice Little House Salad to accompany your entrée 5*

Gentlemen, hats off in the dining room please.

————— 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 Caramelized Onion 7

MON New Orleans Red Bean 7

TUE Mexico City Style 7

WED Tortilla 7

THU Mushroom & Artichoke 7

FRI Newport Beach Clam Chowder 7

SAT Firehouse Chili 7

Baked Potato 7

STARTERS & SIDES

Chicago-Style Spinach Dip 12

Home Smoked Salmon 14

Parmesan Cheese Toast 6

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Seasonal Vegetable 4

DESSERTS

Warm Five Nut Brownie 8

Apple Walnut Cobbler 8

BY THE GLASS

Gloria Ferrer Sparkling 9

Schramsberg Sparkling 12

Fort Ross *Rosé* 10

Sokol Blosser *Evolution* 9 9

Tiefenbrunner Pinot Grigio 10

Marco Felluga Pinot Grigio 11

Times Ten Sauvignon Blanc 8

Tangent Sauvignon Blanc 9

Whitehaven Sauvignon Blanc 11

Gloria Ferrer Chardonnay 10

Merryvale Chardonnay 11

Kenneth Volk *Cuvée* Chardonnay 14

The Crossings Pinot Noir 11

Paraiso Pinot Noir 12

Susana Balbo *Crios* Malbec 10

Andeluna *Reserve* Malbec 11

Peter Lehmann Shiraz 9

Ramsay *Lot 6* Merlot 8

Climbing Merlot 9

Four Vines Zinfandel 9

Seghesio Zinfandel 11

B. R. Cohn Cabernet Sauvignon 10

Twenty Rows Cabernet Sauvignon 12

Chappellet Cabernet Sauvignon 15

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

Please notify us of any food allergies

No cell phones in the dining room

SPARKLING WINE & CHAMPAGNE

Gloria Ferrer *Blanc de Noirs*, Sonoma 9 / 30
Schramsberg *Blanc de Blanc*, California 12 / 50
Perrier-Jouët *Grand Brut*, France 62

CHARDONNAY

Gloria Ferrer *Carneros*, Sonoma 10 / 28
Merryvale *Starmont*, Napa Valley 11 / 36
Kenneth Volk *Cuvée*, Santa Maria 14 / 42
Pine Ridge *Dijon Clones*, Carneros 50
Grgich Hills, Napa Valley 68
Domaine Louis Carillon Puligny-Montrachet, France 82
Far Niente, Napa Valley 84

SAUVIGNON BLANC

Times Ten, Lake County, Texas 8 / 24
Tangent, Edna Valley 9 / 30
Whitehaven, New Zealand 11 / 36
Frog's Leap, Napa Valley 36

MORE WHITES

Fort Ross *Rosé*, Sonoma Coast 10 / 30
Sokol Blosser *Evolution 9*, Oregon 9 / 27
Tiefenbrunner Pinot Grigio, Delle Venezie, Italy 10 / 32
Marco Felluga Pinot Grigio, Italy 11 / 36
King Estate Pinot Gris, Oregon 36

MORE REDS

Peter Lehmann Shiraz, Barossa Valley, Australia 9 / 28
Valdubon *Cosecha* Tempranillo, Spain 27
Wattle Creek *Triple Play* Syrah, Mendocino 46
Mollydooker *Two Left Feet*, Australia 48
Betts & Scholl *Chronique* Grenache, Barossa Valley, Australia 58
Orin-Swift *The Prisoner*, Napa Valley 54

PINOT NOIR

The Crossings, Marlborough, New Zealand 11 / 36
Paraiso, Santa Lucia Highlands 12 / 44
Davis Family, Russian River 74
Kazmer & Blaise *Primo's Hill*, Carneros 75
Etude *Estate*, Carneros 76
Au Bon Climat *Knox Alexander*, Santa Maria Valley 77
Hanzell, Sonoma 140

CABERNET SAUVIGNON & CABERNET BLENDS

B.R. Cohn *Silver Label*, Sonoma 10 / 31
Twenty Rows, Napa Valley 12 / 38
Chappellet *Mountain Cuvée*, Napa Valley 15 / 48
J. Bookwalter, Washington 58
Z.D., Napa Valley 62
Mi Sueño *El Llano*, Napa Valley 68
Catena *Alta*, Mendoza, Argentina 74
Andeluna Cabernet Franc, Mendoza, Argentina 74
Veraison *Stagecoach*, Napa Valley 80
Jordan, Alexander Valley 86
Silver Oak, Alexander Valley 94
Kathryn Hall *Sacrashe*, Napa Valley 96
Altamura, Napa Valley 98
Darioush *Signature*, Napa Valley 100
Shafer *One Point Five*, Napa Valley 110
Paul Hobbs, Napa Valley 130
Lewis Cellars *Hillstone*, Napa Valley 135
Dominus *Estate*, Napa Valley 160
Cain *Five*, Napa Valley 180

MERLOT

Ramsay *Lot 6*, Napa Valley 8 / 26
Climbing, Australia 9 / 31
Casa Lapostolle *Cuvée Alexandre*, Chile 38
Selby, Sonoma 42
L'Ecole No. 41 *Seven Hills*, Walla Walla Valley 64
Palazzo *Merlot-Blend*, Napa Valley 72

ZINFANDEL

Four Vines, Paso Robles 9 / 30
Seghesio, Sonoma 11 / 38
XYZin *50 year*, Alexander Valley 49
Chase *Hayne*, Napa Valley 70

MALBEC

Susana Balbo *Crios*, Mendoza, Argentina 10 / 32
Andeluna *Reserve*, Mendoza, Argentina 11 / 36
La Posta *Cocina Blend*, Mendoza, Argentina 40
Tikal *Patriota* (Bonarda/Malbec), Mendoza, Argentina 52

DESSERT WINES

Rosenblum *Désirée*, California 8
Warre's *Otima 20yr*, Portugal 8
Mer Soleil *Late*, Santa Lucia Highlands 12

*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.*