

## BURGERS & SANDWICHES

### CHEESEBURGER 12

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

### HOUSE-MADE VEGGIE BURGER 12

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

### HICKORY BURGER 12

Canadian bacon, chopped Cheddar and onion with hickory sauce

### BILTMORE CHICKEN SANDWICH 12

Grilled chicken breast with melted Jack, red onion, tomato, arugula and bibb lettuce

### FRESH FISH SANDWICH 15

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

### CLASSIC CLUB SANDWICH 12

Thinly-sliced ham, grilled chicken and bacon with Jack and Cheddar cheeses

### FAMOUS FRENCH DIP AU JUS 17

Roasted prime rib thinly sliced and piled high on a toasted house-made French roll

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

## SALADS

### GRILLED CHICKEN SALAD 15

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

### CLUB SALAD 14

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

### TRADITIONAL SALAD 9 — WITH TODAY'S SOUP 12

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

### CAESAR SALAD 9 — WITH TODAY'S SOUP 12

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

### SASHIMI TUNA SALAD 16

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

### THAI STEAK & NOODLE SALAD 16

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

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

## ENTRÉES

### TODAY'S FRESH FISH MKT

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

### SEARED TUNA STEAK 20

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

### SEASONAL VEGETABLE PLATE 14

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

### ROTISSERIE CHICKEN 16

Half a roasted chicken with crushed herbs, served with Louisiana-style dirty rice

### HAWAIIAN RIB EYE 26

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

### BARBECUE PORK RIBS 26

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

### ROASTED PRIME RIB 26

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

### ROTISSERIE PORK CHOPS 21

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

### CENTER-CUT FILET 30

Center-cut beef tenderloin grilled over hardwood, served with seasonal vegetable

+*Caesar or Traditional salad to accompany your entrée* 5

PARTIES OF 7 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

### SUNDAY

Baked Potato 6

### MONDAY

New Orleans Red Bean 6

### TUESDAY

Tortilla 6

### WEDNESDAY

Spicy Chicken and Shrimp Gumbo 6

### THURSDAY

Very Wild Mushroom 6

### FRIDAY

Today's Chilled Soup 6

### SATURDAY

Firehouse Chili 6

## STARTERS & SIDES

CHICAGO-STYLE SPINACH DIP 11

HOME SMOKED SALMON 14

HAND-CUT FRENCH FRIES 4

COUSCOUS 4

COLESLAW 4

MASHED POTATOES 4

IRON SKILLET BEANS 4

DIRTY RICE 4

SEASONAL VEGETABLE 5

BAKED IDAHO POTATO 5

## DESSERTS

WARM FIVE-NUT BROWNIE 8

APPLE WALNUT COBBLER 8

ESPRESSO 1

MACCHIATO 2

CAPPUCCINO 3

## BY THE GLASS

Gloria Ferrer Sparkling 8

Leitz Riesling 8

Tiefenbrunner Pinot Grigio 8

NO Sauvignon Blanc 8

Joel Gott Sauvignon Blanc 9

Pascal Jolivet Sancerre 10

Domain Alfred Chardonnay 9

Merryvale Chardonnay 10

Stuhlmuller Chardonnay 11

Caymus *Conundrum* 10

Walnut City Reserve Pinot Noir 9

Summerland Pinot Noir 10

Highlands Zinfandel 9

Catena Malbec 8

Selby Syrah 9

Ballentine Merlot 8

Madrival Merlot 9

Conn Creek Cabernet Franc 9

Bommarito Cabernet Sauvignon 9

Seventy-Five Cabernet Sauvignon 10

Michel-Schlumberger Cabernet 11

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*No cell phones in the dining room*

*Please notify us of any food allergies*

SATISFACTION GUARANTEED

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## **SPARKLING WINE & CHAMPAGNE**

Gloria Ferrer *Royal Cuvée*, Sonoma 8 / 24

Louis Roederer *Brut Premier*, France 40

## **CHARDONNAY**

Domaine Alfred *Chamisal Vineyard*, Edna Valley 9 / 29

Merryvale *Starmont*, Napa Valley 10 / 32

Stuhlmuller, Alexander Valley 11 / 34

Patz & Hall *Dutton Ranch*, Russian River 40

## **MORE WHITE WINE**

Leitz *Dragonstone* Riesling, Rheingau 8 / 24

Tiefenbrunner Pinot Grigio, Delle Venezie, Italy 8 / 24

NO Sauvignon Blanc, North Coast 8 / 22

Joel Gott Sauvignon Blanc, Napa Valley 9 / 29

Conundrum, California 10 / 34

Pascal Jolivet Sancerre, Loire, France 10 / 32

Hawley Viognier, Placer County 32

## **CABERNET SAUVIGNON & CABERNET BLENDS**

Bommarito, Napa Valley 9 / 29

Seventy-Five *Amber Knolls*, Napa Valley 10 / 34

Michel-Schlumberger, Dry Creek 11 / 36

Monticello *Jefferson Cuvée*, Napa Valley 38

Frog's Leap, Napa Valley 44

Joseph Phelps, Napa Valley 50

Whitehall Lane, Napa Valley 55

Ladera *Howell Mt.*, Napa Valley 79

## **MERLOT**

Ballentine, Napa Valley 8 / 25

Madrigal, Napa Valley 9 / 29

Matanzas Creek, Sonoma 29

Miner Family *Stagecoach Vineyard*, Napa Valley 43

## **PINOT NOIR**

Walnut City *Reserve*, Willamette Valley 9 / 29

Summerland *Chamisal Vineyard*, Edna Valley 10 / 34

Lane Tanner, Santa Maria Valley 33

Siduri, Santa Lucia Highlands 59

Surh Luchtel *Garys' Vineyard*, Santa Lucia Highlands 62

## **MORE RED WINE**

Highlands *Howell Mountain* Zinfandel, Napa Valley 9 / 29

Benessere *BK Collins Vineyard* Zinfandel, Napa Valley 38

Fanucchi *Old Vine* Zinfandel, Russian River 44

Conn Creek Cabernet Franc, Napa Valley 9 / 32

Catena Malbec, Argentina 8 / 26

Selby Syrah, Sonoma 9 / 29

*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.*