

BURGERS & SANDWICHES

CHEESEBURGER* 14

Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg 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 cheese and onion with hickory sauce

BILTMORE CHICKEN SANDWICH 14

Grilled chicken with melted Jack, red onion, tomato and arugula

FRESH FISH SANDWICH* 16

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

FAMOUS FRENCH DIP AU JUS* 18

Slow 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

CAESAR SALAD 10

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

TRADITIONAL SALAD 10

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

SASHIMI TUNA SALAD 17

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

THAI STEAK & NOODLE SALAD* 17

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

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

ENTRÉES

TODAY'S SIMPLE GRILLED FISH I & II* MKT

Filletted in house daily, served with seasonal vegetable

SEARED TUNA STEAK* MKT

Ahi tuna seared rare with citrus ponzu, coleslaw and thick-sliced tomato

SEASONAL VEGETABLE PLATTER 14

This season's hand-selected vegetables

ROTISSERIE CHICKEN 17

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

BARBECUE PORK RIBS 26

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

DOUBLE-CUT PORK CHOP* 23

Cured in house and hardwood grilled, served with seasonal vegetable

HAWAIIAN RIB EYE* 28

Marinated then grilled over hardwood, served with a baked potato

ROASTED PRIME RIB* 29

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

CENTER-CUT FILET 30

Beef tenderloin grilled over hardwood, served with seasonal vegetable

+ *Caesar or Traditional Salad to accompany your entrée 6*

PARTIES OF SEVEN 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

SUN TORTILLA 6

MON NEW ORLEANS RED BEAN 6

TUE TORTILLA 6

WED VERY WILD MUSHROOM 6

THU CHICKEN & SHRIMP GUMBO 6

FRI TODAY'S CHILLED SOUP 6

SAT FIREHOUSE CHILI 6

STARTERS / SIDES

PARMESAN CHEESE TOAST 6

SEAFOOD COCKTAIL 14

HOME SMOKED SALMON 14

SPINACH & ARTICHOKE DIP 11

PEEL & EAT SHRIMP 16

HAND-CUT FRENCH FRIES 4

COUSCOUS 4

COLESLAW 4

DIRTY RICE 4

SEASONAL VEGETABLE 4

TRUE IDAHO BAKED POTATO 4

DESSERTS

WARM FIVE-NUT BROWNIE 8

HOT FUDGE SUNDAE 8

KEY LIME PIE 8

ESPRESSO 1

MACCHIATO 2

CAPPUCCINO 3

BY THE GLASS

Gloria Ferrer Sparkling Wine 9

Schramsberg Sparkling Wine 10

Trefethen *Dry* Riesling 9

Columbia Pinot Gris 9

Pighin Pinot Grigio 9

Brancott *Reserve* Sauvignon Blanc 9

Cakebread Sauvignon Blanc 13

Au Bon Climat Chardonnay 10

ZD Chardonnay 11

Landmark *Overlook* Chardonnay 12

Row Eleven *Viñas 3* Pinot Noir 11

Chalone Pinot Noir 12

Provenance Merlot 10

Artesa Merlot 12

Northstar Merlot 13

Steele *Catfish* Zinfandel 9

Cosentino *The Cab* Cabernet Sauvignon 10

Merryvale Cabernet Sauvignon 11

Chappellet Cabernet Sauvignon 13

No cell phones in the dining room

Please notify us of any food allergies

EXECUTIVE CHEF: Brooks Betts

SATISFACTION GUARANTEED

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

SPARKLING

Gloria Ferrer *Royal Cuvée*, Sonoma 9 / 28
Schramsberg *Blanc de Noirs*, Napa Valley 10 / 38
Domaine Carneros *Le Rêve*, Napa Valley 64

CHARDONNAY

Au Bon Climat, Santa Barbara County 10 / 32
ZD, California 11 / 34
Landmark *Overlook*, Sonoma / Monterey 12 / 42
Clos Pegase *Mitsuko's*, Carneros 36
Walter Hansel *Russian River*, Sonoma 42
Kistler *Les Noisetiers*, Sonoma 68

MORE WHITES

Trefethen *Dry Riesling*, Napa Valley 9 / 28
Columbia Pinot Gris, Washington 9 / 28
Pighin Pinot Grigio, Italy 9 / 28
Brancott *Reserve Sauvignon Blanc*, New Zealand 9 / 28
Cakebread Sauvignon Blanc, Napa Valley 13 / 43
Frog's Leap Sauvignon Blanc, Napa Valley 32

CABERNET SAUVIGNON & CABERNET BLENDS

Cosentino *The Cab*, Napa Valley 10 / 32
Merryvale *Starmont*, Napa Valley 11 / 36
Chappellet *Mountain Cuvée*, Napa Valley 13 / 44
Frank Family, Napa Valley 48
Mt. Veeder, Napa Valley 67
Von Strasser *Sori Bricco*, Napa Valley 78
Darioush, Napa Valley 84
Whitehall Lane *Reserve*, Napa Valley 98
Beringer *Private Reserve*, Napa Valley 155
Caymus *Special Selection*, Napa Valley 180

MERLOT

Provenance, Napa Valley 10 / 32
Artesa, Napa Valley 12 / 42
Northstar, Columbia Valley 13 / 44
Swanson *Oakville*, Napa Valley 48
Arrowood *Unfiltered*, Sonoma 54
Nickel & Nickel *Sori Bricco*, Napa Valley 61

PINOT NOIR

Row Eleven *Viñas 3*, California 11 / 34
Chalone, Monterey 12 / 42
Etude, Carneros 64
Gary Farrell, Russian River Valley 64
Robert Sinskey, Carneros 66
Flowers, Sonoma 78

MORE REDS

Steele *Catfish* Zinfandel, Lake County 9 / 30
Green & Red *Chiles Mill* Zinfandel, Napa Valley 38
Lang & Reed Cabernet Franc, Napa Valley 56
Ojai Syrah, Santa Barbara 42

*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.*

Please refrain from feeding the birds on our patio.