

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 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

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

GULF COAST FISH SANDWICH* 16

Crispy grouper with red onion and thousand island dressing on a toasted egg bun

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

SASHIMI TUNA SALAD* 18

Pan-seared ahi tuna with cilantro-ginger vinaigrette, 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

TRADITIONAL SALAD 10

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

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

ENTRÉES

TODAY'S SIMPLE GRILLED FISH* MKT

Filletted in house daily, served with seasonal vegetable

SEASONAL VEGETABLE PLATTER 14

This season's hand-selected vegetables

JUMBO FRIED SHRIMP 23

Served with cocktail and rémoulade sauces and coleslaw

ROTISSERIE CHICKEN 17

Half a roasted chicken with crushed herbs, served with couscous

BARBECUE PORK RIBS 27

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

DOUBLE CUT PORK CHOP* 24

Cured in-house and hardwood grilled, served with braised red cabbage

JUMBO LUMP CRAB CAKES 32 *(limited availability)*

Served with Pommery mustard sauce and French fries

HAWAIIAN RIB-EYE* 29

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* 32

Beef tenderloin grilled over hardwood, served with a baked potato

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

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 MUSHROOM & ARTICHOKE 6

MON NEW ORLEANS RED BEAN 6

TUE TORTILLA 6

WED CHICKEN & SHRIMP GUMBO 6

THU MEXICO CITY STYLE 6

FRI CLAM CHOWDER 6

SAT FIREHOUSE CHILI 6

STARTERS & SIDES

HOME SMOKED SALMON 15

SPINACH & ARTICHOKE DIP 12

PEEL & EAT SHRIMP 15

HAND-CUT FRENCH FRIES 4

COUSCOUS 4

COLESLAW 4

SEASONAL VEGETABLE 4

TRUE IDAHO BAKED POTATO 4

BY THE GLASS

Gloria Ferrer Sparkling Wine 9

Schramsberg Sparkling Wine 11

Kettmeir Pinot Grigio 8

Swanson Pinot Grigio 9

Thomas Schmitt *Kabinett* Riesling 8

Don Olegario Albariño 10

Conundrum 11

Ra Nui Sauvignon Blanc 9

Sauvignon Republic Sauvignon Blanc 10

Cakebread Sauvignon Blanc 13

Steele *Cuvée* Chardonnay 9

Au Bon Climat Chardonnay 10

ZD Chardonnay 12

Mer Soleil *Silver* Chardonnay 14

Row Eleven *Vinás 3* Pinot Noir 10

Summerland Pinot Noir 11

Robert Stemmler Pinot Noir 14

Esca Syrah 10

Artesa Merlot 8

Provenance Merlot 10

Whitehall Lane Merlot 12

Stag's Leap Petite Syrah 14

Steele *Catfish* Zinfandel 9

Ballentine *Old Vines* Zinfandel 10

Ben Marco Malbec 9

Orin Swift *The Prisoner* 15

Conde de Valdemar Tempranillo 9

Robert Hall Cabernet Sauvignon 9

Merryvale Cabernet Sauvignon 11

Chappellet Cabernet Sauvignon 12

Mt. Veeder Cabernet Sauvignon 14

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

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

Executive Chef: Earl Macy

*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.

CHAMPAGNE & SPARKLING

Gloria Ferrer *Royal Cuvée*, Sonoma 9 / 36
Schramsberg *Blanc de Noirs*, California 11 / 52
Duval-Leroy *Brut*, Reims, France 54
Domaine Chandon *étoile*, Napa Valley 58
Domaine Carneros *Le Rêve*, Napa Valley 94

CHARDONNAY

Steele *Cuvée*, California 9 / 30
Au Bon Climat, Santa Barbara County 10 / 32
ZD, California 12 / 38
Mer Soleil *Silver*, Santa Lucia Highlands 14 / 48
Rombauer, Napa Valley 50
August Briggs *Leveroni*, Carneros 52
Hollywood & Vine *2480*, Napa Valley 68
Far Niente *Estate*, Napa Valley 72

SAUVIGNON BLANC

Ra Nui, Marlborough, New Zealand 9 / 28
Honig, Napa Valley 10 / 32
Cakebread, Napa Valley 13 / 43
Frog's Leap, Napa Valley 32

MORE WHITES

Kettmeir Pinot Grigio, Italy 8 / 26
Swanson Pinot Grigio, Napa Valley 9 / 28
Thomas Schmitt *Kabinett* Riesling, Germany 8 / 28
Trefethen *Dry* Riesling, Napa Valley 28
Don Olegario Albariño, Rias Baixas, Spain 10 / 32
Conundrum, California 11 / 36

PINOT NOIR

Row Eleven *Viñas 3*, California 10 / 32
Summerland, Monterey 11 / 36
Robert Stemmler, Carneros 14 / 44
Etude *Estate*, Carneros 64
Tantara *Bien Nacido*, Santa Maria Valley 68
Flowers, Sonoma Coast 78
Pahlmeyer *Jayson*, Sonoma Coast 88

ZINFANDEL

Steele *Catfish*, Lake County 9 / 30
Ballentine *Old Vines*, Napa Valley 10 / 32
Green & Red *Chiles Mill*, Napa Valley 42
Medusa *Creekside Block*, Napa Valley 56
Klinker Brick *Old Ghost*, Lodi 58

CABERNET SAUVIGNON & CABERNET BLENDS

Robert Hall, Napa Valley 9 / 30
Merryvale *Starmont*, Napa Valley 11 / 36
Chappellet *Mountain Cuvée*, Napa Valley 12 / 40
Mt. Veeder, Napa Valley 14 / 44
Cliff Lede *Stag's Leap District*, Napa Valley 58
Terra Valentine *Spring Mountain*, Napa Valley 62
Frank Family, Napa Valley 64
Chappellet *Signature*, Napa Valley 78
Round Pond *Rutherford*, Napa Valley 78
Fantesca, Napa Valley 80
Honig *Bartolucci*, Napa Valley 110
Lewis Cellars *Hillstone*, Napa Valley 135
Silver Oak *Napa*, Napa Valley 160
Caymus *Special Selection*, Napa Valley 180

MERLOT

Artesa, Napa Valley 8 / 26
Provenance, Napa Valley 10 / 32
Whitehall Lane, Napa Valley 12 / 42
Tamber Bey *Oakville*, Napa Valley 48
Silverado, Napa Valley 58
Miner Family *Stagecoach*, Napa Valley 66
Nickel & Nickel *Sori Bricco*, Napa Valley 68
Hartwell Estate *Stag's Leap*, Napa Valley 90

SYRAH / SHIRAZ

Esca, Napa Valley 10 / 32
Ojai, Santa Barbara 42
Glaetzer *Bishop*, Barrosa Valley, Australia 74
Darioush, Napa Valley 90

MALBEC

Ben Marco, Mendoza, Argentina 9 / 28
Tikal, Mendoza, Argentina 48
Chacayes, Mendoza, Argentina 110

MORE REDS

Stag's Leap Petite Syrah, Napa Valley 14 / 46
Orin Swift *The Prisoner*, Napa Valley 15 / 58
Krupp Brothers *The Doctor*, Napa Valley 90
Torbreck *The Steading*, Australia 54
Conde de Valdemar *Reserva*, Rioja, Spain 9 / 30
Vall Llach *Embruix*, Priorat, Spain 60
Muga *Torre Muga*, Rioja, Spain 125

*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.