

## 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 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 16

Roasted prime rib thinly sliced and piled high on a toasted 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 with mixed greens, bacon, avocado, egg and tomato

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

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

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

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

### SASHIMI TUNA SALAD 15

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

### THAI STEAK & NOODLE SALAD 15

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

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

## ENTRÉES

### TODAY'S FRESH FISH MKT

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

### SEASONAL VEGETABLE PLATE 13

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

### ROTISSERIE CHICKEN 15

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 baked potato

### BARBECUE PORK RIBS 26

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

### SEARED TUNA STEAK 20

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

### DOUBLE-CUT PORK CHOP 21

Cured in-house and hardwood grilled, served with seasonal vegetable

### ROASTED PRIME RIB 24

Aged Prime Rib roasted on the bone, served with French fries

### CENTER-CUT FILET 29

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

SUN Mexico City Style Soup 6

MON New Orleans Red Bean 6

TUE Baked Potato 6

WED Very Wild Mushroom 6

THU Tortilla 6

FRI Today's Chilled Soup 6

SAT Firehouse Chili 6

## STARTERS & SIDES

Chicago-Style Spinach Dip 11

Home Smoked Salmon 14

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Dirty Rice 4

Iron Skillet Beans 4

Seasonal Vegetable 5

True Idaho Baked Potato 4

## DESSERTS

Warm Five-Nut Brownie 7

Apple Walnut Cobbler 7

Espresso 1

Macchiato 2

Cappuccino 3

## BY THE GLASS

Domaine Carneros *Brut* Sparkling 8

Alois Lageder Pinot Grigio 9

Leitz *Dragonstone* Riesling 8

Two Wives Sauvignon Blanc 9

Cape Mentelle Sauvignon Blanc 10

Girard Chardonnay 9

Morgan *Metallico* Chardonnay 10

Russian Hill Chardonnay 12

Conundrum 11

Row Eleven *Viñas 3* Pinot Noir 9

Steele Pinot Noir 10

Hook and Ladder Pinot Noir 11

Susana Balbo *Crios* Malbec 9

Orin Swift *The Prisoner* 14

Roshambo *Justice* Syrah 9

Green & Red *Chiles Mill* Zinfandel 10

Saviez Zinfandel 11

Selby Merlot 9

Robert Hall Merlot 9

Barlow Merlot 10

Oberon Cabernet Sauvignon 9

Seventy-Five Cabernet Sauvignon 10

Rubissow-Sargent Cabernet Sauvignon 10

Provenance Cabernet Sauvignon 12

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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

Domaine Carneros *Brut*, Carneros 8 / 24

Deutz *Brut Classic*, Aÿ, France 58

## CHARDONNAY

Girard, Russian River Valley 9 / 28

Morgan *Metallico*, Monterey 10 / 30

Russian Hill, Russian River 12 / 40

Foley, Santa Rita Hills 36

ZD, California 39

Cakebread, Napa Valley 48

## SAUVIGNON BLANC

Two Wives, Napa Valley 9 / 28

Cape Mentelle, Margaret River, Australia 10 / 30

Bird, Marlborough, New Zealand 26

Duckhorn, Napa Valley 40

Hartwell, Napa Valley 44

## MORE WHITE WINE

Alois Lageder Pinot Grigio, Italy 9 / 22

Leitz *Dragonstone* Riesling, Rheingau, Germany 8 / 24

Conundrum, California 11 / 36

## MORE RED WINE

Susana Balbo *Crios* Malbec, Argentina 9 / 30

Orin Swift *The Prisoner*, Napa Valley 14 / 45

Roshambo *Justice* Syrah, Dry Creek Valley 9 / 28

Novy *Santa Lucia Highlands* Syrah, Monterey 44

Blue Rock Syrah, Alexander Valley 58

## ZINFANDEL

Green & Red *Chiles Mill*, Napa Valley 10 / 33

Saviez, Calistoga 11 / 36

Storybook Mt. *Mayacamas Range*, Napa Valley 42

## CABERNET SAUVIGNON & CABERNET BLENDS

Oberon, Napa Valley 9 / 30

Seventy-Five *Amber Knolls*, Napa Valley 10 / 30

Rubissow-Sargent *Reserve*, Mount Veeder 10 / 32

Provenance *Rutherford*, Napa Valley 12 / 38

Madrigal, Napa Valley 42

Buoncristiani O.P.C. (Cab/Syrah/Merlot), Napa Valley 50

Turnbull, Napa Valley 54

Dominus *Napanook*, Napa Valley 58

White Cottage, Napa Valley 65

LaJota, Howell Mountain 75

Darioush, Napa Valley 82

Hewitt, Rutherford 80

Heitz Cellars *Trailside*, Napa Valley 85

## MERLOT

Selby, Sonoma 9 / 30

Robert Hall, Paso Robles 9 / 30

Barlow, Napa Valley 10 / 34

Clos Du Val, Napa Valley 42

Matanzas Creek, Sonoma 36

Whitehall Lane, Napa Valley 52

Gaja Ca'Marcanda *Promis*, Tuscany, Italy 59

Havens *Reserve*, Carneros 65

## PINOT NOIR

Row Eleven *Viñas 3*, California 9 / 30

Steele, Santa Barbara 10 / 33

Hook and Ladder, Russian River 11 / 36

Domaine Drouhin, Willamette Valley 44

Patz & Hall *Sonoma Coast*, Sonoma 62

Merry Edwards *Russian River*, Sonoma 72

*To expedite service, we open wine by the bottle at the bar.*

*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.*