

BURGERS & SANDWICHES

CHEESEBURGER 12

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

FRESH FISH SANDWICH 14

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

BILTMORE CHICKEN SANDWICH 13

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

FAMOUS FRENCH DIP AU JUS 17

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

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

SALADS

GRILLED CHICKEN SALAD 13

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

CHOPPED SUNBELT SALAD 13

Ham, chicken, Cheddar, Monterey Jack and mustard-honey vinaigrette

CLUB SALAD 13

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

TRADITIONAL SALAD 9

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

CAESAR SALAD 9

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

SASHIMI TUNA SALAD 15

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

THAI STEAK & NOODLE SALAD 17

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

Filleted in-house daily, simply grilled over hardwood with seasonal vegetable

ROTISSERIE CHICKEN 18

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

SEASONAL VEGETABLE PLATE 14

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

SEARED TUNA STEAK 24

Ahi tuna with vinaigrette, coleslaw and thick-sliced tomato

HAWAIIAN RIB EYE 29

Marinated then grilled over hardwood, served with a baked potato

BARBECUE PORK RIBS 27

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 couscous

ROASTED PRIME RIB 27

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 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 Mexico City Style Soup 6

MON New Orleans Red Bean 6

TUE Very Wild Mushroom 6

WED Baked Potato 6

THU Tortilla 6

FRI Today's Chilled Soup 6

SAT Firehouse Chili 6

STARTERS & SIDES

Chicago-Style Spinach Dip 11

Home Smoked Salmon 12

Hand-Cut French Fries 4

Couscous 4

Coleslaw 4

Dirty Rice 4

Iron Skillet Beans 4

Seasonal Vegetable 4

True Idaho Baked Potato 4

DESSERTS

Warm Five-Nut Brownie 8

Apple Walnut Cobbler 8

Espresso 1

Macchiato 2

Cappuccino 3

SODAS

Dublin Dr. Pepper 3

Hank's Premium Root Beer 3

BY THE GLASS

Schramsberg Sparkling 10

Livio Felluga Pinot Grigio 8

Craggy Range Sauvignon Blanc 9

Cakebread Sauvignon Blanc 11

St. Supéry *Virtú* (Sauvignon.Semillion) 10

Fritz Chardonnay 9

MacRostie Chardonnay 10

Orogeny Chardonnay 12

Four Graces Pinot Noir 10

Belle Glos Pinot Noir 14

Tintara Shiraz 9

Frog's Leap Zinfandel 10

Dry Creek Vineyards Merlot 8

Selby Merlot 10

Storrs Merlot 12

Cloverdale Ranch Cabernet Sauvignon 10

Rubissow-Sargent Cabernet Sauvignon 11

Provenance Cabernet Sauvignon 12

Mapema *Primera Zona* 12

IN THE KITCHEN: JEFF LEE

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

SPLIT PLATE + 4

SATISFACTION GUARANTEED

SPARKLING WINE & CHAMPAGNE

Schramsberg *Blanc de Noirs*, Napa Valley 10 / 35

Perrier Jouët *Grand Brut*, France 55

CHARDONNAY

Fritz, Russian River 9 / 28

MacRostie, Carneros 10 / 34

Orogeny, Russian River Valley 12 / 40

Chalk Hill, Sonoma 48

Mer Soleil *Santa Lucia Highlands*, Monterey 52

Far Niente, Napa Valley 58

MORE WHITE WINE

Livio Felluga *Esperto* Pinot Grigio, Trentino, Italy 8 / 27

Craggy Range Sauvignon Blanc, Martinborough, New Zealand 9 / 29

Cakebread Sauvignon Blanc, Napa Valley 11 / 38

St. Supéry *Virtú* (Sauvignon/Semillion), Napa Valley 10 / 34

Sokol Blosser *Evolution 9*, Willamette Valley, Oregon 24

Mason Sauvignon Blanc, Napa Valley 27

CABERNET SAUVIGNON & CABERNET BLENDS

Pellegrini Family *Cloverdale Ranch*, Alexander Valley 10 / 34

Rubissow-Sargent *Reserve*, Napa Valley 11 / 38

Provenance *Rutherford*, Napa Valley 12 / 42

Mapema *Primera Zona*, Mendoza, Argentina 12 / 42

Montes Alpha, Chile 28

Veraison *Stagecoach*, Napa Valley 64

Caymus, Napa Valley 75

Corison, Napa Valley 90

Ehlers Estate *St. Helena 1886*, Napa Valley 100

MERLOT

Dry Creek Vineyards, Sonoma 8 / 27

Selby, Sonoma 10 / 34

Storrs, San Ysidro District 12 / 40

Pine Ridge *Crimson Creek*, Napa Valley 34

Markham, Napa Valley 38

Duckhorn, Napa Valley 60

PINOT NOIR

Four Graces, Willamette Valley, Oregon 10 / 34

Belle Glos *Clark & Telephone*, Santa Maria Valley 14 / 52

Saintsbury, Carneros 34

Testarrosa *Palazzo*, Central Coast 48

Patz & Hall, Sonoma Coast 58

MORE RED WINE

Tintara Shiraz, McLaren Vale, Australia 9 / 29

Frog's Leap Zinfandel, Napa Valley 10 / 36

Fife *Uplands* Zinfandel, Mendocino 28

Valentin Bianchi Malbec, Mendoza, Argentina 32

AFTER DINNER

Fonseca *Late Bottle Vintage* Ruby Port, Portugal 7

Taylor Fladgate *20 year* Tawny Port, Portugal 9

To expedite service, we open wine to order 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.