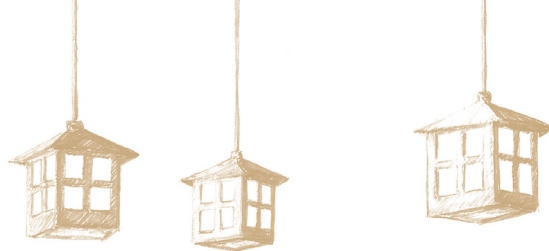


HOUSTON'S

320 SOUTH ARROYO PARKWAY, PASADENA



SPINACH & ARTICHOKE DIP *with salsa, sour cream & tortilla chips* 16 | CIABATTA CHEESE TOAST 8

TODAY'S SOUP *selection changes daily* 9 | EMERALD KALE SALAD *roasted peanut vinaigrette* 9

TRADITIONAL SALAD *with chopped egg, smokehouse bacon, served with your choice of dressing* 9
–blue cheese, mustard honey, buttermilk garlic, thousand island or vinaigrette

WARM BREAD PLATE *with house-made rosemary focaccia, marinated olives and toasted almonds* 5

GRILLED CALIFORNIA ARTICHOKEs *limited availability! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

SUSHI

Coconut Shrimp Roll 18	Spicy Tuna Roll 16	Hiramasa Roll 19
Classic California Roll 15	Thai Tuna Roll 18	Kyuri Maki Roll 19
Vegetable Roll 15	'Osaka Style' Pressed Sushi... 16	Nigiri Plate 18
Avocado Roll 14	Rainbow Roll 19	

BURGERS & SANDWICHES

CHEESEBURGER *fresh-ground chuck, cheddar, tomato, lettuce and onion on a toasted bun* 18

CALIFORNIA BURGER *fresh-ground chuck, melted jack, avocado, arugula and red onion* 18

HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted jack* 18

HICKORY BURGER *applewood smoked bacon, shredded cheddar and onion with hickory sauce* 18

DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, spicy slaw* 17

FAMOUS FRENCH DIP AU JUS *roasted prime rib thinly sliced and piled high on a toasted French roll* 21

SALADS

'OSAKA STYLE' SUSHI & SALAD *with mixed greens, avocado, mango and tomato* 22

YELLOWTAIL SASHIMI *with emerald kale salad tossed in peanut vinaigrette* 21

GRILLED CHICKEN SALAD *mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce* 20

EMERALD KALE & ROTISSERIE CHICKEN SALAD *tossed in roasted peanut vinaigrette with fresh herbs* 19

THAI NOODLE SALAD *with marinated filet (or rotisserie chicken), mango, chopped peanuts, basil and mint* 22

CAESAR SALAD *crisp romaine, grated Reggiano, rustic croutons and our eggless Caesar dressing* 13

ENTRÉES

RUBY RED TROUT *Cajun seasoned, served with seasonal vegetable* 26

SCOTTISH SALMON *broiled in white wine, served with seasonal vegetable* 28

PAN FRIED FISH *served with dill tartar and coleslaw* 25

FLYING CHICKEN PLATTER *light and crispy tenders with dipping sauces and coleslaw* 18

ROTISSERIE CHICKEN *half a roasted chicken with crushed herbs, apricot glaze and tabbouleh (limited)* 25

DOUBLE-CUT PORK CHOP *with Pommery mustard sauce and braised red cabbage* 29

BARBECUE PORK RIBS *slow cooked, fall-off-the-bone pork ribs with French fries and coleslaw* 33

THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with French fries* 38

ROASTED PRIME RIB *aged and roasted on the bone, with pomme purée and something green* 38

USDA PRIME FILET *hand-selected and finished in our broiler, pomme purée and something green* 45

Coleslaw 6 | Seasonal Vegetable 6 | Black Beans & Rice 6 | French Fries 6 | Tabbouleh 6

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!

**Our signature vinaigrette is made with farm fresh raw eggs*