

HOUSTON'S

EST. 1994 • POMPAÑO BEACH, FL

STARTERS & SALADS

HOUSE-SMOKED SALMON with Chef's dressing and toasts 17

SPINACH & ARTICHOKE DIP with salsa, sour cream & warm tortilla chips 16

PEEL & EAT SHRIMP

served with cocktail and rémoulade sauces 21

GUACAMOLE with salsa fresca and hand-cut tortilla chips 12

TRADITIONAL SALAD with chopped egg, smokehouse bacon, choice of dressing 9

ROSEMARY FOCACCIA with marinated olives and toasted almonds 4

GRILLED ARTICHOKEs *in short supply!*

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Offered whenever available, spring through summer. AQ

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce 19

SASHIMI TUNA SALAD* pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette 23

CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons, eggless dressing (*add chicken + 5*) 14

THAI STEAK & NOODLE SALAD* seared filet (*or rotisserie chicken*), mango, avocado, peanuts 24

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

HOUSE SPECIALTIES

CHEESEBURGER* ground chuck, cheddar, lettuce, tomato, onion, house-made bun 17

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze & melted jack 17

FRENCH DIP AU JUS* thinly sliced roasted prime rib, house-made toasted French roll 21

SCOTTISH SALMON* hand-filleted in house, served with broccoli and potato purée 28

CAJUN REDFISH* with crispy rock shrimp and lemon butter sauce, coleslaw and vine-ripe tomatoes 31

SEARED #1 AHI TUNA* with firecracker ponzu, coleslaw and vine-ripened tomatoes 29

ROTISSERIE CHICKEN spit-roasted with crushed herbs and apricot glaze, with tabbouleh (*limited*) 26

DOUBLE-CUT PORK CHOP cured in-house, with potato purée and braised red cabbage 31

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 32

HAWAIIAN RIB-EYE* pineapple sesame ginger marinade, loaded Idaho baked potato 39

ROASTED PRIME RIB* aged and slow-roasted, with broccoli and potato purée 38

USDA PRIME FILET* hand selected, served with today's green vegetable and potato purée 48

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

VEGETABLES & SIDES *8 each*

*Today's Green Vegetable • Braised Red Cabbage • Fresh Shucked Creamed Corn • Coleslaw
Tabbouleh • Hand-Cut French Fries • Pomme Purée • Fully Loaded True Idaho Baked Potato*

*We take pride in preparing our food from scratch every day, some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*