

# 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*

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

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

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 38

ROASTED PRIME RIB\* aged and seasoned, with broccoli and potato purée 37

USDA PRIME FILET\* hardwood grilled, served with sautéed spinach and potato purée 46

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

## VEGETABLES & SIDES *8 each*

*Fresh Shucked Creamed Corn • Braised Red Cabbage with Goat Cheese*

*Sautéed Spinach • Broccoli topped with Reggiano • Coleslaw with Grandma Ding's relish*

*Tabbouleh with Lemon Vinaigrette • Hand-Cut Fries • Pomme Purée • 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!*