

HOUSTON'S

SERVING YOU WITH PRIDE AND GOOD FOOD

STARTERS & SALADS

CHILLED JUMBO SHRIMP served with cocktail and rémoulade sauces 26

HOUSE-SMOKED SALMON with Chef's dressing and toasts 22

SPINACH & ARTICHOKE DIP with salsa, sour cream & warm tortilla chips 20

NEWPORT BEACH CLAM CHOWDER with bacon crumbles and croutons (*available Mon – Fri*) 14

WARM BREAD PLATE rosemary focaccia with marinated olives & toasted almonds 8

TRADITIONAL SALAD chopped egg, bacon, rustic croutons, choice of dressing 14

Buttermilk Garlic • Mustard-Honey • Thousand Island • Houston's Vinaigrette

GRILLED CALIFORNIA ARTICHOKEs served with rémoulade — *limited availability!* 21

We grill only true heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever they're available.

CAESAR SALAD grated Reggiano, croutons, eggless dressing (*add grilled chicken +8*) 16

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce 23

SASHIMI TUNA SALAD* pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette 27

EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 23

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:

Barbecue Pork.....30 Chicken.....27 Sans protein (nearly vegetarian).....22

HOUSE SPECIALTIES

CHEESEBURGER* ground chuck, cheddar, lettuce, tomato, onion, house-made bun 23

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze & melted jack 23

DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy kale slaw 23

GULF COAST STYLE FISH SANDWICH crispy grouper, coleslaw, pickle, onion — *served à la carte (limited)* 27

FRENCH DIP AU JUS* thinly sliced roasted prime rib, house-made toasted French roll 27

Please choose French fries, coleslaw or tabbouleh

SCOTTISH SALMON* served with lentil vinaigrette, broccoli and potatoes colcannon 36

RUBY RED TROUT* with crispy rock shrimp and lemon butter sauce, served with coleslaw 38

PAN FRIED YELLOWTAIL SNAPPER* served with coleslaw and classic tartar sauce (*Tues – Sat only*) 34

THE PROUD VEGETARIAN a composed selection of vegetables served with toasted ciabatta 23

ROTISSERIE CHICKEN spit-roasted with crushed herbs and apricot glaze, served with tabbouleh 32

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage & potatoes colcannon 38

THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, served with French fries 50

KNIFE & FORK BARBECUE RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 41

USDA PRIME FILET finished in our broiler, served with broccoli and potatoes colcannon 62

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

VEGETABLES & SIDES

Broccoli with Reggiano 10 • Creamed Corn 10 • Coleslaw 9 • Tabbouleh 9

Roasted Bell Peppers with French Feta 10 • Braised Red Cabbage with Goat Cheese 10

Emerald Kale Salad with Roasted Peanut Vinaigrette 12 • French Fries 9

Potatoes Colcannon 9 • True Idaho Baked Potato 12

KEY LIME PIE with graham cracker and pecan crust.....12

 *Hot towels are available upon request* 

*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!*

Our Houston's Vinaigrette is made with farm fresh raw eggs.

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED

