

HOUSTON'S

EST. 1994 • POMPAÑO BEACH, FL

STARTERS & SALADS

HOUSE-SMOKED SALMON with Chef's dressing and toasts 16

SPINACH & ARTICHOKE DIP with salsa, sour cream & warm tortilla chips 15

PEEL & EAT SHRIMP

served with cocktail and rémoulade sauces 18

TRADITIONAL SALAD with chopped egg, smokehouse bacon, choice of dressing 8

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 18

SASHIMI TUNA SALAD* pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette 22

CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons, eggless dressing (*add chicken + 5*) 13

THAI STEAK & NOODLE SALAD* seared filet (*or rotisserie chicken*), mango, avocado, peanuts 22

EMERALD KALE & ROTISSERIE CHICKEN SALAD with fresh herbs & roasted peanut vinaigrette 18

HOUSE SPECIALTIES

CHEESEBURGER* ground chuck, cheddar, lettuce, tomato, onion, house-made bun 16

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze & melted jack 16

GULF COAST STYLE FISH SANDWICH crispy cod, slaw, dill pickle, served with a field greens salad 19

FRENCH DIP AU JUS* thinly sliced roasted prime rib, house-made toasted French roll 20

SCOTTISH SALMON* hand-filleted in house daily, served with broccoli 26

RUBY RED TROUT* Cajun seasoned and simply grilled, with coleslaw and vine-ripened tomatoes 24

ROTISSERIE CHICKEN spit-roasted with crushed herbs and apricot glaze, with tabbouleh (*limited*) 24

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 29

HAWAIIAN RIB-EYE* pineapple sesame ginger marinade, loaded Idaho baked potato 35

USDA PRIME FILET* hand selected, hardwood grilled, with a nice little house salad 39

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

VEGETABLES & SIDES *7 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 • 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!*