

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
TRADITIONAL SALAD with chopped egg, smokehouse bacon, choice of dressing 8
–Buttermilk Garlic, Mustard Honey, Blue Cheese or Houston's vinaigrette

CHILLED JUMBO SHRIMP
served with cocktail and rémoulade sauces 21

ROSEMARY FOCACCIA with marinated olives and toasted almonds 4

TODAY'S SIGNATURE SOUP selection changes daily 8

GRILLED ARTICHOKEs *gone for the season!*

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

- 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
DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, dressed kale 17
GULF COAST STYLE FISH SANDWICH crispy grouper, 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 today's green vegetable 27
ARCTIC CHAR* Cajun seasoned and hardwood grilled, with coleslaw and vine-ripened tomatoes 26
AHI TUNA WITH SHIITAKE PONZU* seared rare, served with coleslaw and vine-ripened tomatoes 27
ROTISSERIE CHICKEN spit-roasted with crushed herbs and apricot glaze, with couscous (limited) 24
DOUBLE-CUT PORK CHOP with Pommery mustard sauce and braised red cabbage 29
THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato 38
BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 29
USDA PRIME FILET* hand selected, served with a nice little house salad 44

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

VEGETABLES & SIDES 7 each

Today's Green Vegetable • Braised Red Cabbage • Creamed Corn • Coleslaw
Couscous • Hand-Cut French 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!*

Our Signature Vinaigrette is made with farm fresh raw eggs