

# 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

TODAY'S SIGNATURE SOUP selection changes daily 8

GRILLED ARTICHOKE *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

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 broccoli 26

CAJUN REDFISH\* with crispy rock shrimp and lemon butter sauce, coleslaw and vine-ripe tomatoes 28

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 37

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 • Fresh Shucked 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*