

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 *limited availability!*

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. We'll serve 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, mango, chopped peanuts, basil and mint 22
— *also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)*

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