

**HOUSE-SMOKED SALMON** served with Chef's dressing and toasts 21

**SPINACH & ARTICHOKE DIP** with tortilla chips 19 | **ROSEMARY FOCACCIA** olives & almonds 6

**TRADITIONAL SALAD** chopped egg, smokehouse bacon, served with your choice of dressing 13  
Buttermilk Garlic • Mustard-Honey • Thousand Island • Creamy Vinaigrette

**GRILLED ARTICHOKE**s gone for the season! We grill only true heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we serve them whenever they're available.

 **CHILLED JUMBO SHRIMP** served with cocktail & rémoulade sauces ..... 25 

## SALADS

- CAESAR SALAD** grated Reggiano, rustic croutons, eggless Caesar dressing (add rotisserie chicken +6)..... 15
- HOUSTON'S CHICKEN SALAD** mixed greens, jicama, honey-lime vinaigrette and peanut sauce..... 22
- EMERALD KALE & ROTISSERIE CHICKEN** roasted peanut vinaigrette, fresh herbs, Reggiano ..... 22
- SASHIMI TUNA SALAD** pan-seared ahi, mango, avocado, mixed greens, cilantro ginger vinaigrette\* ..... 26
- THAI STEAK & NOODLE SALAD** marinated filet, mango, chopped peanuts, basil and mint\* ..... 26
- With rotisserie chicken.....23 | Sans protein, our nearly vegetarian option ..... 20

## BURGERS & SANDWICHES

- CHEESEBURGER** freshly ground chuck, served all the way on a dressed, house-made bun\* ..... 22
  - HOUSE-MADE VEGGIE BURGER** our signature recipe, sweet soy glaze & melted jack ..... 22
  - FRENCH DIP AU JUS** thinly sliced roasted prime rib piled high on a house-made toasted French roll\* ..... 26
- Please choose French fries, coleslaw or tabbouleh

## HOUSE SPECIALTIES

- RUBY RED TROUT** lightly seasoned and hardwood grilled, served with coleslaw\* ..... 33
- ROTISSERIE CHICKEN** roasted half chicken, crushed herbs, apricot glaze, with tabbouleh (limited) ..... 32
- AHI TUNA WITH SHIITAKE PONZU** seared rare, served with coleslaw and vine-ripened tomatoes\* ..... 34
- SCOTTISH SALMON** pan-roasted, served with today's green vegetable and pomme purée\* ..... 36
- DOUBLE-CUT PORK CHOP** with Pommery mustard, braised red cabbage and pomme purée ..... 37
- THE HAWAIIAN** rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato\* ..... 48
- BARBECUE PORK RIBS** slow cooked and fall-off-the-bone tender, served with coleslaw and French fries.... 39
- USDA PRIME FILET** center-cut, seasoned and grilled, with pomme purée and broccoli (limited)\* ..... 68

–We do not recommend and will respectfully not guarantee steaks ordered ‘medium well’ or above

## VEGETABLES & SIDES

- Roasted Peppers with French Feta 10 • Creamed Corn 10 • Braised Red Cabbage with Goat Cheese 10 • Broccoli 10  
Emerald Kale Salad 10 • Coleslaw 8 • Tabbouleh 8 • French Fries 8 • Pomme Purée 10 • Fully Loaded Baked Potato 12

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!