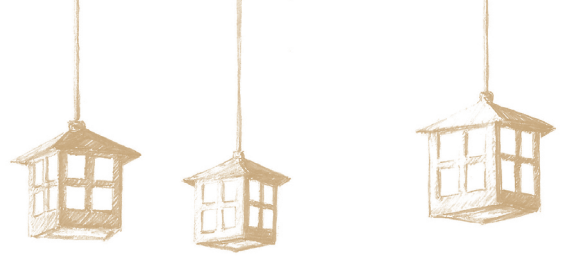


HOUSTON'S

320 SOUTH ARROYO PARKWAY, PASADENA



- SPINACH & ARTICHOKE DIP *with salsa, sour cream and warm tortilla chips* 19
TONIGHT'S SOUP *selection changes daily* 10 | WARM BREAD PLATE *with olives & almonds* 8
CIABATTA CHEESE TOAST 6 | EMERALD KALE SALAD *roasted peanut vinaigrette* 12
TRADITIONAL SALAD *with chopped egg, smokehouse bacon, served with your choice of dressing* 12
Blue Cheese • Buttermilk Garlic • Mustard-Honey • Thousand Island • Vinaigrette
GRILLED CALIFORNIA ARTICHOKES *served with rémoulade—limited availability!* 18

We grill only true heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available.

SUSHI

Coconut Shrimp Roll.....	20	Spicy Tuna Roll.....	20	Rainbow Roll.....	21
Vegetable Roll.....	17	Thai Tuna Roll.....	20	Hiramasa Roll.....	21
Avocado Roll.....	16	'Osaka Style' Pressed Sushi... ..	20	Kyuri Maki Roll.....	21
Nigiri Plate <i>pristine fillets of salmon, tuna and hiramasa on seasoned rice</i>	21				

SALADS

- CAESAR SALAD *grated Reggiano, rustic croutons, eggless Caesar dressing*..... 13
YELLOWTAIL SASHIMI *with emerald kale salad tossed in peanut vinaigrette* 24
GRILLED CHICKEN SALAD *mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce*.....23
EMERALD KALE & ROTISSERIE CHICKEN SALAD *roasted peanut vinaigrette, fresh herbs, Reggiano* 21
THAI NOODLE SALAD *marinated filet (or rotisserie chicken), mango, chopped peanuts, basil and mint*..... 26
Also available sans protein, our nearly vegetarian option, subtract 3 dollars

BURGERS & SANDWICHES

- CHEESEBURGER *fresh-ground chuck, cheddar, tomato, lettuce and onion on a toasted bun* 21
HOUSE-MADE VEGGIE BURGER *our signature recipe with sweet soy glaze and melted jack* 21
CALIFORNIA BURGER *melted Monterey jack cheese, avocado, arugula and red onion*22
HICKORY BURGER *applewood smoked bacon, shredded cheddar and onion with hickory sauce*23
DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, spicy slaw*..... 22
FAMOUS FRENCH DIP AU JUS *roasted prime rib thinly sliced and piled high on a toasted French roll* 25
—Please choose French fries or coleslaw

ENTRÉES

- RUBY RED TROUT *lightly seasoned, served with seasonal vegetable and pomme purée*..... 31
SCOTTISH SALMON *broiled in white wine, served with broccoli and pomme purée* 34
PAN FRIED PETRALE SOLE *fresh caught & delivered Tues–Sat, with pomme purée and broccoli (limited)*33
ROTISSERIE CHICKEN *roasted with crushed herbs & apricot glaze, with warm kale panzanella (limited)* 28
DOUBLE-CUT PORK CHOP *with Pommery mustard sauce, braised red cabbage and pomme purée*.....37
BARBECUE PORK RIBS *slow cooked, fall-off-the-bone pork ribs with French fries and coleslaw*..... 39
THE HAWAIIAN *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato* 48
WOOD GRILLED RIB-EYE *seasoned and hardwood grilled, served with bok choy* 48
USDA PRIME FILET *hand-selected and finished in our broiler, pomme purée and something green* 54

*Wild Rice Salad with Champagne Vinaigrette & Almonds 9 | Warm Kale Panzanella 9 | Broccoli 9
Braised Red Cabbage 9 | Bok Choy 9 | Coleslaw 8 | French Fries 8 | Pomme Purée 8*

*Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.
We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. Bon Appétit! *Our signature vinaigrette is made with farm fresh raw eggs*

— CASHLESS PAYMENT PREFERRED —
VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED