

HOUSTON'S

EST. 1994 • POMPAÑO BEACH, FL

STARTERS & SALADS

HOUSE-SMOKED SALMON with Chef's dressing and toasts 18

SPINACH & ARTICHOKE DIP with salsa, sour cream & warm tortilla chips 16

TRADITIONAL SALAD chopped egg, bacon, rustic croutons, choice of dressing 9
— Buttermilk Garlic, Mustard Honey, Blue Cheese or Houston's vinaigrette

WARM BREAD PLATE rosemary focaccia with marinated olives & toasted almonds 4

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. AQ

GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce 19

SASHIMI TUNA SALAD* pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette 24

CAESAR SALAD crisp romaine, grated Reggiano, croutons, eggless dressing (*add chicken + 5*) 14

THAI STEAK & NOODLE SALAD* seared filet, mango, avocado, chopped peanuts, basil and mint 24
— also available with rotisserie chicken (or our nearly vegetarian option — subtract 3 dollars)

EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 19

HOUSE SPECIALTIES

CHEESEBURGER* ground chuck, cheddar, lettuce, tomato, onion, house-made bun 18

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze & melted jack 18

FRENCH DIP AU JUS* thinly sliced roasted prime rib, house-made toasted French roll 21

TODAY'S VERY FRESH FISH* selection and preparation changes daily AQ

SCOTTISH SALMON* hand-filleted in house, with today's green vegetable and potato purée 29

ROTISSERIE CHICKEN spit-roasted with crushed herbs and apricot glaze, with couscous (*limited*) 27

AHI TUNA WITH SHIITAKE PONZU* seared rare, served with coleslaw and vine-ripened tomatoes 29

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage and potato purée 32

BARBECUE PORK RIBS slow cooked and fall-off-the-bone tender, with fries and coleslaw 34

THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, loaded Idaho baked potato 39

ROASTED PRIME RIB* aged and slow-roasted, with today's green vegetable and potato purée 39

USDA PRIME FILET* hand selected, served with today's green vegetable and potato purée 48

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

VEGETABLES & SIDES 8 each

Today's Green Vegetable • Braised Red Cabbage • Roasted Peppers • Coleslaw
Couscous • French Fries • Pomme Purée • 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