The Houston Inn

STARTERS

CALAMARI 15
Lightly dusted and fried, topped with blistered sweet drop peppers, served with side of chipotle ranch.

JALAPEÑO PICKLED SHRIMP COCKTAIL 19
Bright, tender shrimp marinated in a bold citrus and jalapeño brine. Served with cocktail sauce and lemon wedge.

TUNA TARTARE 30
Fresh ahi tuna marinated in our honey soy glaze, fresh avocados, served with toasted baguettes.

PRIME STEAK MEATBALLS 16
Beef and pork meatballs slowly cooked in rich peppercorn cream.

PRIME RIB SLIDERS 15
(2) served on mini pretzel bun with our thinly sliced prime rib, caramelized onions , provolone cheese and creamy horseradish, served with a side of au jus.

BENNY'S THICK CUT SLIDERS 15
Hearty smoked bologna, w/american cheese & topped w/our special sauce on a pretzel bun.

TENDERLOIN TIPS WITH A KICK 18
Beef tenderloin tips pan seared and coated in our housemade cajun seasoning served with garlic butter.

DEVIL ON HORSEBACK 12
Bacon wrapped dates. Stuffed w/gruyère cheese. Topped w/housemade chimichurri.

STEAKHOUSE QUESADILLA 16
Smoked chipotle 3 cheese blend, grilled filet mignon with fresh jalapeños, and side of pico, sour cream and guacamole.

THE SALAD BAR SALUTE 22
3 deviled eggs topped w/bacon, along with pasta salad, mashed potato salad, pickled watermelon, beer cheese n' crackers, pickled okra, marinated artichokes, celery & carrots and your choice of our housemade ranch or blue cheese. Served up charcuterie style.

HOUSEMADE SIGNATURE SALADS

CAESAR 16
Housemade caesar dressing, topped w/pecorino cheese and a parmesan crisp.

DECORATED WEDGE 16
Traditional wedge salad topped with heirloom tomatoes, bacon, blue cheese, red onion, eggs.

TRADITIONAL HOUSE 10
Iceberg lettuce with cucumbers, cheddar cheese, tomatoes, croutons.

PEAR & BLUE CHEESE SALAD 18
Bibb lettuce with pears, candied pecans, blue cheese.

SALAD ADD-ON PROTEINS Grilled Chicken 8 • Salmon 10 Shrimp 10 • Steak 12

SALAD DRESSINGS Ranch, Caesar, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Mustard Maple Vinaigrette

SOUPS

LOBSTER BISQUE Housemade seafood stock slowly cooked with fresh lobster. 11

FRENCH ONION Sweet white onions caramelized and slow cooked in au jus. 11

FILET MIGNON CHILI Slow cooked chili with filet medallions. 11.50



HI'S FAMOUS FROG LEGS 25
Crispy fried Vietnamese frog legs lightly hand-breaded and served with remoulade.

DINING SELECTIONS

H and Cut Steaks
Seared to perfection & seasoned with our own secret blend steak dust.

- 18OZ T-BONE** 55
- 18OZ BONE IN RIBEYE** 66
- 16OZ NY STRIP** 63
- 6OZ USDA PRIME PETITE FILET** 40
- 8OZ USDA PRIME FILET** 54

PRIME RIB** 27
Cooked low and slow, cut to 12 oz slices, served with creamy horseradish and au jus.

STEAK AU POIVRE** 58
8oz filet pan-seared, and crusted with coarsely cracked peppercorns, served with a rich, creamy cognac pan sauce.

STEAK DIANE** 59
Seared 8oz filet flambéed with butter, shallots, garlic, dijon, worcestershire sauce, with a touch of creamy cognac.
A true velvety classic!

**All steaks served with choice of potato and traditional house salad.

TOPPERS Gorgonzola • garlic & herb butter • onions & mushrooms: 5 | oscar • seared scallop: 12 | lobster tail: market

HOUSTON'S SIGNATURE PORK CHOP* 35
Hearty bone-in pork chop grilled to perfection & topped with hot pepper bacon jam, caramelized apples and arugula.
Served with your choice of potato and traditional house salad.

BABY BACK RIBS* 20 HALF RACK / 29 FULL RACK
Smoked baby back ribs, with house made seasoning, and smoky bbq sauce.

1/2 POUND WAGYU BURGER* 22
BYO - lettuce, tomato, pickles ,onion, mayo, house sauce, black garlic & truffle aioli. Served with steak fries.

RATTLE STEAK BURRITO 25
Ground wagyu beef cooked slow with serranos and jalapeños.
Side of queso and enchilada sauce. Served with cilantro lime rice.

SUNDAY STYLE FRIED CHICKEN 24
House dredged, and crisped with our own traditional secret recipe.
2 piece (leg, breast) or add to it for $5 a piece.
Served with green beans and your choice of potato.

HALIBUT 36
Seared halibut served with lemon beurre blanc. Served with cilantro lime rice and traditional house salad.

HICKORY ROASTED SALMON 36
8oz salmon roasted with hickory planks served with a rich honey garlic sauce. Served with cilantro lime rice and traditional house salad.

BLACKENED MAHI TACOS 22
Blackened mahi, lime-chili slaw, pickled Fresno peppers, feta crumble, crispy tortilla strips, charred corn tortillas. (3 per order) Served with housemade chipotle hot sauce. Side of cilantro lime rice.

COWBOY PASTA 30
Papperdelle w/shrimp & andouille sausage smothered in our rich cajun sauce. Served with traditional house salad.

EASY RIDER PASTA 30
A tamed version of Cowboy Pasta. Papperdelle w/sautéed onions & garlic, andouille sausage and shrimp seasoned with garlic n' onion powder, salt, pepper, smoked paprika. Served with a traditional house salad.

SIDES

- LOADED BAKED POTATO 5/8
- MASHED POTATOES 5/8
- MASHED SWEET POTATOES 9
- STEAKHOUSE MAC AND CHEESE 15
- WILD MUSHROOM & BLACK GARLIC GNOCCHI 16
- STEAK FRIES 8
- ASPARAGUS 10
- BRUSSEL SPROUTS 12
- BROCCOLI 10
- COUNTRY GREEN BEANS W/HAM HOCKS 14

The following major food allergens are used as ingredients: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. Please notify a food employee for more information about these ingredients.

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.