

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

— AT THE HOUSTONIAN —

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Christmas Menu 2021

Starters

TORTILLA SOUP | 14

smoked chicken . chile tomato broth . cotija . radish
crisp tortilla . cilantro

KINGS INN SALAD | 11

Established 1945 – Baffin Bay
romaine . avocado . tomato . olive . bombay dressing

PICKLED BEET & GOAT CHEESE SALAD | 12

spinach . goat cheese . pecans . apples . citrus dressing

SMOKED BLUE CRAB CLAWS | 22

tomato butter . grilled baguette . green onion

BACON WRAPPED BANDERA QUAIL | 21

Diamond H Ranch
jalapeño jack . mezcal glaze

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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Entrées

***CLASSIC EGGS BENEDICT | 19**

poached eggs . Canadian bacon . hollandaise

***TRIBUTE BURGER | 18**

house-ground beef . smoked mozzarella . sharp cheddar . house aioli

FORAGED MUSHROOM EMPANADAS | 26

refried beans . avocado crema . pepitas

POST OAK GRILLED CHICKEN | 28

guajillo . lime . charred tomatillo salsa . avocado

WOOD GRILLED REDFISH | 36

casabel salsa . roasted corn . jicama . lime oil

POST OAK WOOD GRILLED TURKEY | 37

bourbon whipped sweet potatoes . candied pecans
cornbread dressing . haricot vert . cranberry relish . turkey gravy

SMOKED PRIME RIB | 52

jalapeño potato gratin . grilled asparagus
au jus . horseradish sauce

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