

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

— AT THE HOUSTONIAN —

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Houston was founded by land speculators on August 30th, 1836 at the confluence of White Oak Bayou and Buffalo Bayou. After briefly serving as the capital of the Republic in the late 1830s, Houston grew into a regional trading center for the remainder of the 19th century. For almost four decades now The Houstonian has been humbled to share the name of our beloved city as we sit along the banks of Buffalo Bayou where it all began.

Over the years, Houston has welcomed those who have traveled across our southern and eastern borders, bringing diverse cultures and traditions that have helped shape and evolve our city into what it is today. Houston, a multicultural town where differences are embraced and celebrated, is a true melting pot of colorful and creative people.

Whether we're boiling crawfish, roasting pork, or grilling steaks over an open fire, Houston absolutely has it all.

Join us as we share our passion for regional cuisine from our neighbors to the north, south, and east.

SO LET'S EAT, CELEBRATE, AND ENJOY LIFE TOGETHER.

Neal Cox, Executive Chef
- NORTH -

Juan Tuch, Sous Chef
- SOUTH -

Jeff Boudreaux, Chef de Cuisine
- EAST -

TRIBUTE attire is business casual or casual elegance. Jackets are not required. Athletic wear and flip-flops are not permitted. Casual dining options are available via In-Room Dining, Center Court Cafe, and Arbor Grill (open seasonally).

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Starters

SMOKED BLUE CRAB CLAWS | 18

tomato butter . grilled baguette . green onion

CRAWFISH BISQUE | 13

green onion . garlic toast

TORTILLA SOUP | 12

smoked all-natural chicken . chile tomato broth
cotija . radish . crisp tortilla . cilantro

PICKLED BEET & GOAT CHEESE SALAD | 9

spinach . goat cheese . pecan . apple
citrus dressing

KINGS INN SALAD | 9

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

ENSALADA TIJUANA | 9

Caesar Cardini – 1924 – Tijuana
romaine . parmesan dressing . croutons

WOOD-FIRED GULF OYSTERS | 17

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL | 16

Diamond H Ranch
jalapeño jack . mezcal glaze

CRAWFISH CAKE | 18

corn maque choux . spring onion remoulade
pickled okra

Dinner

FRUTTI DI MER | 38

linguini al nero . spicy lemon butter . jumbo lump crab
gulf shrimp . red snapper . mussels

ROCKY MOUNTAIN LAMB CHOPS* | 42

grilled eggplant . salsa verde

SNAPPER PONTCHARTRAIN | 34

seafood dirty rice . Louisiana crawfish
tomato . green onion

FORAGED MUSHROOM EMPANADAS | 24

refried beans . avocado crema . pepitas

WILD SALMON | 30

dried tomato pesto . hearts of palm . Yukon potato
arugula . red onion . lemon oil

POST OAK GRILLED CHICKEN | 28

recado rojo . grilled vegetables . pickled red onion

WOOD GRILLED STRIPED BASS | 34

casabel salsa . roasted corn . jicama . lime oil

8oz. TEXAS BLACK ANGUS FILET MIGNON* | 49

Anna potato . buttermilk blue . confit spring onion
red wine reduction

16oz. PAINTED HILLS RIBEYE* | 54

aged cheddar croquettes . smoked aioli

SIDES

JALAPEÑO POTATO GRATIN | 10

GRILLED MARINATED VEGETABLES | 10

CRAWFISH HUSHPUPIES | 12

* Written information regarding the safety of these items is available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.