

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Lunch

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

NACHOS DE CARNE ASADA | 19

corn tostadas . beef tenderloin . smoked queso
refritos crema . guacamole . pickled jalapeños

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

CRAWFISH CAKE | 18

corn maque choux . spring onion remoulade
pickled okra

SALAD ADDITIONS

all-natural chicken | 9

gulf shrimp | 14

wild-caught salmon | 18

MAINS

PULLED PORK BÁNH MÌ | 17

pickled vegetables . chili aioli
cilantro . cucumber

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

GULF COAST SEAFOOD SALAD | 32

jumbo lump crab . gulf shrimp . avocado . citrus
crisp greens . creamy mustard vinaigrette

POST OAK GRILLED ALL NATURAL CHICKEN | 22

recado rojo . grilled vegetables . pickled red onion

TRIBUTE BURGER | 16

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

TEXAS COBB | 27

grilled yellowfin tuna . avocado . roasted corn
red cabbage curtido . egg . bacon
anchovy lime dressing

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 Café, and Arbor Grill (open seasonally).