

FINE CUISINE  
FROM TEXAS  
LOUISIANA AND MEXICO

# TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST  
PRESENT AND FUTURE  
OF HOUSTON

## *Lunch*

### **TORTILLA SOUP | 10**

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

### **HOUSE SALAD | 9**

mixed greens . tomato . cucumber . carrot . radish . garlic croutons . red wine vinaigrette

### **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

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### **SALAD ADDITIONS**

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all-natural chicken | 9

gulf shrimp | 14

wild-caught salmon | 18

### **PARISA | 17**

Medina County Texas

beef tenderloin tartare . pickled peppers . aged cheddar . saltines

### **BACON WRAPPED BANDERA QUAIL | 16**

Diamond H Ranch

jalapeño jack . mezcal glaze

### **CRAB AU GRATIN | 18**

pernod fondue . garlic toast

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## SMOKED CHICKEN SALAD | 16

Goode Co. jalapeño cheese toast . guacamole . cabbage slaw . radish

## BOUDREAUX'S PO-BOY | 16

crispy shrimp . buttered baguette . romaine . tomato . remoulade

## TRIBUTE BURGER | 16

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

## POST OAK GRILLED ALL NATURAL CHICKEN | 22

house fries . charred lemon . parsley sauce

## GULF SHRIMP AND SMOKED OXTAIL | 27

creole bbq . cheddar and green onion grits

## HOMINY AND BLACK BEAN FRICASSEE | 18

quinoa . greens . calabaza gremolata . citrus

## GULF COAST SEAFOOD SALAD | 28

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

## SNAPPER PAPILLOTE | 29

shrimp and crab fondue . preserved lemon