

welcome

We invite you to join us on a culinary adventure that is sure to please even the most discriminating palate. With our decidedly urban upscale vibe, you will discover a great new place to meet friends and family in style. From fabulous appetizers, innovative seafood and salads to our signature steaks and ribs, come enjoy a freshly prepared, simply delicious cuisine - all with a houston flavour.

Houston Avenue Bar & Grill is proud to serve only Butcher's Block™ Reserve Angus steaks, world-renowned for their exceptional tenderness and great flavour due to both a high level of marbling and an extensive aging process.



Butcher's Block™ Reserve Angus is a premium beef of superior tenderness and flavour produced using only the upper 2/3 of Canada Grade AAA beef. Aged for a minimum of 30 days, only select cuts are chosen for Butcher's Block™, providing a thicker, juicier steak for an unparalleled beef experience.

 100% CANADIAN ANGUS BEEF

We season with our unique spice blend and "steak" our claim to the best beef on the block - Butcher's Block™.

It's either a Butcher's Block™ Reserve Angus steak or it's a MISTEAK!



starters

warm goat cheese

stacked goat cheese, sautéed spinach, dried apricot and pistachio couscous, red pepper jelly

12.50

tuna tataki

seared albacore tuna, papaya, mango purée, cucumber, soy-yuzu & wasabi vinaigrette

15

shrimp cocktail

four large shrimp, charred tomato cocktail sauce

16

carpaccio

steak spice seared top sirloin, mixed leaves, endive, cherry tomato, parmesan

12.50

camembert

grilled camembert, arugula, quinoa, dried cranberry, endive & apple salad, red pepper jelly, grilled bread

17.50

beef tartare

hand-cut beef, capers, chives, dijon, parmesan shavings, served with crostini & salad

appetizer 16 main 25

salmon poke

raw salmon, red onion, green onion, red pepper & yuzu vinaigrette served on crispy wontons

16

steak nachos

achiote-rubbed beef, corn salsa, cheddar, jalapeño

reg 15 h-size 19

nachos

cheddar, kalamata olives, green onion, tomato, onion, jalapeño

reg 12 h-size 17

crispy calamari

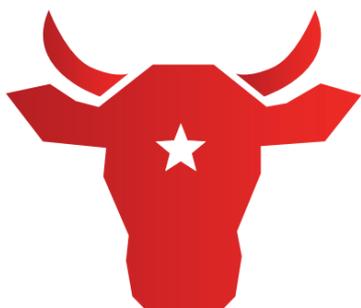
smoked salt & lemon pepper seasoned calamari, fennel tzatziki

12

chicken tenders

panko crusted chicken tenders, fries, orange bbq sauce, honey mustard sauce

12.50





starters

houston poutine

achiote-rubbed beef, cheese curd, green onion,
bbq demi-glace
11.50

house salad

mixed leaves, cherry tomato, cucumber, endive,
onion, crouton, raspberry vinaigrette
8

wedge salad

chilled iceberg quarters, oven dried tomato, pancetta,
crouton, blue cheese, ranch dressing
9.50

house caesar

heart of romaine, homemade crouton, bacon,
grana padano, roasted garlic vinaigrette
9

French onion soup

gruyère & swiss au gratin
9

coconut chicken soup

ginger & lime poached chicken, shiitake mushroom,
coconut milk, bok choy, red chili, somen noodles,
coriander
10

cheese platter

local assortment of cheese, fruit
& nuts, grilled bread
18

salad mains

houston steak cobb

sirloin steak, blue cheese, avocado, prosciutto,
baby corn, soft boiled egg, green onion
24

salmon nicoise

roasted salmon, frisée, green beans, red onion, cherry
tomato, new potato salad
19.50

southeast asian chicken

coconut milk & ginger pulled chicken, boston bib,
peanuts, red pepper, lemongrass, bean sprouts,
lime vinaigrette
18

strawberry spinach

baby spinach, strawberry, feta, quinoa, walnuts,
balsamic vinaigrette
16

grilled chicken

arugula, white beans, capers, roasted pepper,
pine nuts, udon noodles, grana padano,
balsamic dijon vinaigrette
17.50



tacos, rolls & buns

(choice of skinny fries, sweet potato fries or potato salad)

crispy chicken tacos

crispy chicken, cheddar, pineapple, chili sauce, cabbage slaw, salsa verde, coriander, spicy mayo

16

beef tacos

marinated beef, cheddar, chili sauce, black beans, blackened onion, coriander, sour cream

17

lobster & shrimp roll

lobster & shrimp salad, tartar sauce, green apple, pickled onion

17.50

chicken club sandwich

chicken salad, avocado, bacon, tomato, roasted red pepper

15.50

steak sandwich

achiote-rubbed beef, cheddar, mushroom, onion, tomato, lettuce, bbq mayo

16

sliders

100% beef, pancetta, cheddar, tomato, pickle, lettuce, bbq mayo, sweet potato fries

12

classic burger

100% beef, bacon, cheddar, onion, tomato, pickle, lettuce

15

bison burger

ground bison & pork, brown sugar espresso glaze, bacon, tomato, smoked mozzarella

18

houston burger

100% beef, jack daniel's onion sauté, herbed cream cheese, capicollo, arugula, roasted tomato

16

ribs

succulent baby back ribs slow cooked for 7 hours, grilled with our louisiana-style BBQ glaze
served with fries and a seasonal side

half rack

16

full rack

26

chicken & ribs

chili lime & soya chicken, half rack of ribs

25

mixed grill

beef and chicken brochettes, bbq ribs, italian sausage, chimichurri, achiote sauce

26



100% beef

Filet mignon

centre cut tenderloin, very lean & tender,
served with roasted potatoes, red wine sauce
7oz 34

bone-in Filet mignon

cut on the bone, very lean & tender,
served with roasted potatoes, red wine sauce
12oz 36

new york striploin

centre cut of the short loin, very tender & flavourful,
served with buttery yukon gold potato purée
12oz 33

sirloin

(cooked to medium or less is recommended)

centre cut of the sirloin, lean & very flavourful,
served with garnished baked potato
9oz 25

rib steak

centre cut from the rib section, well-marbled with great
flavour, served with skinny fries
16oz 34

Filet & shrimp

7oz filet mignon with 2 grilled garlic shrimp, red wine
sauce, served with roasted potatoes
39

Filet & lobster

7oz filet mignon with a half lobster, red wine sauce,
served with roasted potatoes
44

new york pepper steak

cracked pepper-crusted new york striploin, wilted
spinach with jack daniel's pepper sauce, served with
buttery yukon gold potato purée
35

brie topped Filet

bone-in filet mignon, warm brie & red wine sauce, served
with wilted spinach & buttery yukon gold potato purée
12oz 38

steak & Fries

chimichurri marinated hanger steak, skinny fries,
red wine sauce
21





more...

icelandic cod

onion, red pepper, garlic, espelette pepper, potato purée, chardonnay butter

23.50

bbq salmon

citrus bbq glazed salmon filet, grilled leeks & oyster mushrooms, roasted potato

24

chicken pad thai

udon noodles, chicken, peanuts, crispy tofu, egg, fish sauce, smoked paprika

18.50

chili lime glazed chicken

lime, soya & honey glazed chicken, wilted spinach, jasmine rice

19

shrimp tagliatelle

bomba pepper sautéed shrimp, white wine, shallots, tomato sauce

20

mac n cheese

gruyere, smoked gouda, grana padano, truffle oil

16 add lobster, extra 9

sides

champignons de paris

lemon, parsley

8 (pour 2)

wilted spinach

extra virgin olive oil, garlic confit

4.50

potato purée

yukon golds... lots of butter

3.50

skinny Fries

houston seasoning

3

roasted potatoes

3.50

garnished baked potato

bacon, cheddar, sour cream, green onion, crispy onion

5

jack daniel's pepper sauce

4

red wine sauce

3.50