



# *Huston Rogers* **STEAKHOUSE**

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## Welcome to H. Huston Rogers Steakhouse.

This restaurant is a tribute to my grandfather Harry Huston Rogers, who helped open the original supper club in 1967.

“Gramps” as he was lovingly called by family and employees alike, was a retired Collins Radio employee, that kept watch over things from wiring lights, bookkeeping, and at times running the day to day of operations of the restaurant.

His daughter, Mary Ellen Rogers (my mother), was a school teacher, and painted the pictures on the front of the building, and in the lounge. While she was alive, she could be found at the front, greeting guests, helping them to their seats, and ensuring everyone enjoyed themselves. Our Executive Chef Billings, has constructed our menu from responsible products, prepared in a classical way, with a progressive modern touch.

Our Food & Beverage Manager Mr. Kuhle, has selected specialty craft beers, robust wines, & featured cocktails you are sure to enjoy.

I am pleased you have chosen our family’s new restaurant. I know the staff will provide you with a great dining experience.

Cheers to all,  
Douglas De Long, owner

# White Wine

## **CK MONDAVI Chardonnay \$6/\$23**

Aromas of lemon and citrus combined with flavors of apple and pear lead to a delightfully crisp finish.

## **BEL CRÈME D'LYS Chardonnay \$9/\$34**

This vibrant Chardonnay offers fresh citrus, pear and apple notes, with hints of orange blossom and mineral. The clean, fruity palate culminates in a crisp finish.

## **KENDALL-JACKSON Chardonnay \$10/\$39**

America's #1 Chardonnay! Tropical notes with a hint of vanilla and toasty oak.

## **GEYSER PEAK Sauvignon Blanc \$7/\$27**

This medium-bodied wine is filled with grapefruit and citrus flavors and ends with a crisp, refreshing finish.

## **14 HANDS Pinot Grigio \$8/\$29**

Medium-bodied wine filled with aromas of wildflowers, peaches and pears. Fresh, tropical flavors combined with a touch of spice lead to a delightfully crisp finish.

## **DRY CREEK Chenin Blanc \$8/\$29**

A crisp, lively white! Exotic fruit aromas, and flavors of tangerine and peach lead to a snappy finish.

# Red Wine

## **CK MONDAVI Cabernet Sauvignon \$6/\$23**

Classically deep red color and is rich with cherry and blackberry flavors that are perfectly balanced with a hint of oak & a long fruit finish.

## **CHATEAU ST JEAN Cabernet Sauvignon \$10/\$39**

Vivid aromas of blackberries, fresh plum and chocolate follow through to rich flavors of black cherries, fresh berry pie and notes of black tea. The wine is well structured with a juicy mouthfeel and a full, lingering finish.

## **CHARLES KRUG Cabernet Sauvignon \$54**

Unfolds with bold aromas of red currant and black cherry. Dried currant, cocoa, tobacco and slight vanilla notes meet the palate and seamlessly meld with supple tannins and a bit of smoky oak for an elegant, balanced wine.

## **CK MONDAVI Merlot \$6/\$23**

Medium-bodied with a hint of oak and flavors of cherries and plums. It is rich in the mouth and ends in a soft fruit filled finish.

## **STERLING MERITAGE Red \$9/\$34**

This full-bodied wine offers flavors of black cherries and plums and ends in a soft, balanced finish.

## **SEPTIMA Malbec \$8/\$31**

Intense red with purplish highlights. Fresh cherries balanced with toast and vanilla notes. Soft and elegant sweet tannins which remind of raspberry jam, fruity with a hint of smoky oak finish.

## **BEL CRÈME D'LYS Pinot Noir \$10/\$39**

Aromas of fresh Morello cherries, violets and black licorice. Vibrant red plum and cranberry join in on the palate, with notes of tea leaves, orange zest and cocoa. A juicy, complex mid-palate leads to a lengthy spice-driven finish.

## **WATERBROOK Syrah \$9/\$34**

A medium heavy red with ripe black fruit aromas and a silky smooth finish.

# Blush-Rose-Sparkling Wine

## **BERINGER White Zinfandel \$6/\$23**

Strawberries, along with hints of cherry, citrus flavors, just the right level of sweetness.

## **WASHINGTON HILLS Riesling \$7/\$27**

Medium sweet Riesling with a lovely peach and honeysuckle nose that gives way to a well-structured palate full of fruit and acidity for a crisp and refreshing experience.

## **CHATEAU STE MICHELLE Riesling \$7/\$27**

Refreshing and medium-dry with crisp apple flavors and subtle minerality.

## **MOVENDO Moscato \$7/\$27**

Straw yellow with golden reflections. Hints of flowers, pears and apricot. Luscious and fruity with a great vein of acidity.

## **RAIMAT Rose' \$7/\$27**

A dry rose from the north of Spain. Strawberry and cherry notes with a fresh, clean finish.

*(glass/bottle)*



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## Drinks & Libations

### *GOOSE GIMLET 7*

Grey Goose Premium Vodka, Fresh Lime Juice, Simple Syrup, Mint

### *MAD HOUSE MARGARITA 9*

Don Julio Añejo Tequila, Simple Syrup, Pineapple Juice,  
Finished with Ballast Point Habanero Sculpin IPA

### *TWO HEARTED BEERTAIL 7*

Hendricks Gin, Grapefruit Juice, Simple Syrup, Two Hearted Ale, Mint

### *BLACK WIDOW MARGARITA 8*

Patrön Blanco Tequila, Chambord, Pomegranate Juice, Fresh Lime Juice

### *H.R. MANHATTAN 8*

High West Double Rye, Sweet Vermouth, Bitters, Cherry

### *NOT MY MOTHERS MULE 8*

Crown Royal Vanilla, Cointreau, Simple Syrup, Bitters, Ginger Beer, Mint

### *DOUBLE OAKED OLD FASHION 11*

Woodford Reserve Double Oaked Bourbon, Bitters, Orange, Cherry, Soda

## Specialty Craft Beers

Avery Lilikio Kepolo (Boulder, CO) Belgian White with Passionfruit 5<sup>.50</sup>

Ballast Point Victory at Sea (San Diego, CA) Imperial Porter 5<sup>.50</sup>

Ballast Point Grapefruit Sculpin (San Diego, CA) IPA 5<sup>.50</sup>

Deschutes Fresh Squeezed (Bend, OR) IPA 5<sup>.50</sup>

Lost Coast Tangerine Wheat (Eureka, CA) Wheat 4<sup>.50</sup>

Left Hand Nitro Milk Stout (Longmont, CA) Stout 4<sup>.50</sup>

Toppling Goliath Dorothy (Decorah, IA) Local Lager 5<sup>.50</sup>



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## Sharing Plates

### **SCALLOPS**

Seared scallops, with a pineapple-cucumber-jalapeno relish & spiced peanuts \$10

### **POMME FRITES**

Classic fried potato, dusted with black pepper, garlic aioli, & your choice flavored additional sauce (berry, maple, peppercorn aioli, or spinach basil pesto) \$10

### **MUSSELS**

White wine, citrus, toast points \$10

### **ARTICHOKE**

Seasoned, fried artichokes, parmesan cheese with creamy artichoke dipping sauce \$8

### **SHRIMP SCAMPI**

Sautéed, garlic, oil, butter, parmesan cheese, with toast points \$12

### **LETTUCE WRAPS**

Fresh vegetable, nuts, Asian dipping sauce (v) \$8

(add chicken breast, salmon filet, shrimp, or beef 5)

### **MEAT & CHEESE**

Artisan meats, cheese, flatbread, mustard sauce \$12

### **H. Roger's MOZZARELLA**

Fresh high moisture mozzarella cheese, hand breaded & fried, served with spinach pesto and fresh tomato \$8



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Entrees include seasonal vegetable & choice of rice pilaf, cous cous, smashed potatoes, pomme frites, or potato medley

Add small side salad or bowl of soup \$5

Rare (cold center) Med Rare (warm red center) Med (hot red center) Med Well (hot pink center) Well (no pink)

## **PORTERHOUSE\***

18 oz black angus beef, grilled, finishing butter \$33

Wine Geyser Peak Sauvignon

## **NEW YORK STRIP\***

14 oz black angus beef, grilled, rich caramelized onion, finishing butter \$27

Wine: Septima Malbec

## **RIBEYE\***

14 oz black angus beef, grilled, sautéed mushroom, finishing butter \$28

Wine: Chateau St John Cabernet

## **TENDERLOIN\***

8 oz black angus beef, grilled, bleu cheese, finishing butter \$33

Wine Sterling Meritage Red

## **SCALLOPS**

Seared scallops, with a pineapple-cucumber-jalapeno relish, & spiced peanuts \$24

Wine: Hands Pinot Grigio

## **SEA BASS**

8 oz seared filet of sea bass, white wine reduction, spinach, orange \$29

Wine: Kendall - Jackson Chardonnay

## **CHICKEN**

12 oz all natural roasted chicken breast, natural jus, olive, tomato \$21

Wine: Geyser Peak Sauvignon Blanc

## **PORK\***

10 oz bone in tomahawk pork chop, cold smoked, grilled, with a pineapple-cucumber-jalapeno relish \$27

Wine: Bel Creme D'Lys Chardonnay

## **ROAST PRIME RIB OF BEEF\***

Available on Fridays and Saturdays.

Ribeye slow roasted overnight to a tender delight! Served with horseradish sauce

Large 12 oz. cut \$23

Petite 8 oz. cut \$19

## **BBQ PORK RIBS**

One pound of succulent meaty pork ribs that melt in your mouth \$19



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## Desserts

### **BERRIES & CREAM**

A rich rum berry coulis, pour over vanilla ice cream \$6

### **SORBET**

Refreshing lemon flavored sorbet topped a fresh fruit garnish \$6

### **CRÈME BRULEE**

Classic custard with a blend of sugars caramelized on top \$6

## Hand Crafted Cocktails & After Dinner Drinks

### **SIDE CAR**

Cognac, Triple Sec, and lemon juice, garnished with a cherry \$7

### **OLD FASHIONED**

Woodford Reserve doubled oaked bourbon/whiskey, sweet vermouth, bitters, orange, & cherry \$11

### **HR ALEXANDER**

Hennessy VS Cognac, crème de cacao, heavy cream \$7

### **VERDI SPARKLING SPUMMANTE**

Light & effervescent \$6

### **IRISH COFFEE**

Hot coffee, Jameson Irish whiskey, Bailey's Irish cream \$6

### **COFFEE & RUMCHATTA**

Fresh brewed Ridgeline 100% Colombian coffee, Rumchatta, whipped cream,  
& a dusting of cinnamon \$6

### **COFFEE OR ICED COFFEE**

Ridgeline 100% Colombian coffee \$3