



Huston Rogers **STEAKHOUSE**



Welcome to H. Huston Rogers Steakhouse

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

“Gramps”, as he was lovingly called by family and friends, was a retired Collins Radio employee, who watched over tasks like wiring lights, bookkeeping, and occasionally ran the daily operations of the restaurant.

His daughter, Mary Ellen Rogers (my mother), was a school teacher who painted the pictures on the front of the building and in the lounge.

When she was alive, she was at the front desk greeting guests, helping them to their seats and ensuring everyone enjoyed themselves.

Our Executive Chef Chatyris Williams Jr., has constructed our menu using choice products, prepared in a classical and modern flare.

Our Food & Beverage Manager, Aaron Kuhle, selects specialty craft beers, robust wines, and features cocktails you are sure to enjoy.

I am pleased you have chosen our family’s updated restaurant for your dining pleasure!

Cheers to all!

Douglas De Long, owner



Starters and Salads

Caprese Bruschetta 10

Our house made bruschetta topped with caprese relish

Cheese and Charcuterie 12

A variety of sliced cured meats, such as sweet Sopressata, Salami, Prosciutto, Pepperoni and a variety of soft and hard cheeses

H.R. Crab Cakes 12

Three of our hand pressed crab cakes with remoulade

Soup Du Jour 5

Made fresh daily

Grilled Caesar Side 7

One-half head of Romaine split and spritzed with garlic oil, lemon and lightly grilled. Served with Parmesan, house-made croutons and Caesar drizzle

De House Salad Side 7

Mixed greens, tomatoes, cucumbers, red onions, cheese, and choice of dressing

De Wedge Salad Side 7

Diced tomato, red onion, scallions, bacon and bleu cheese

Apple Pecan Salad 8

Gala apples, mixed greens, spinach, raisins, pecans, bleu cheese and raspberry vinaigrette



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



House Creations

Steak Au Poivre 30

Cracked peppercorn crusted 14oz Kansas City strip with cognac cream sauce, served with shitake mushroom risotto and bacon wrapped asparagus

Puyazo y Huevos 25

8oz flat iron steak resting in a bed of savory herb polenta, topped with a poached egg and chimichurri hollandaise (GF)

H. Roger Rancher 35

18oz porterhouse, topped with cowboy caviar, accompanied with root vegetable hash (GF)

A Fish out of Water 33

Seared 8oz Chilean sea bass filet, with sautéed peas, zucchini, orzo and lemon basil beurre blanc

The Hawkeye 30

10oz Iowa tomahawk pork chop with sweet corn edamame succotash and baked sweet potato (GF)

One by Land, One by Sea 37

5oz bacon wrapped filet and 4oz lobster tail served with hollandaise, sautéed spinach with bacon and loaded baked potato



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The Cuts

Accompanied with a choice of the vegetable of the day or sticky green beans

and

choice of smashed potatoes, baked potato, baked sweet potato,
herb roasted fingerlings or mushroom risotto

18oz Porterhouse 31

14oz Kansas City Strip 27

14oz Ribeye 28

10oz Filet 37

16oz Prime Rib 23

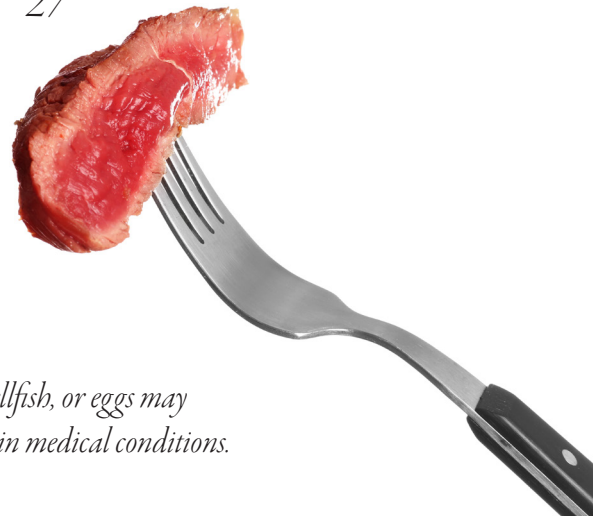
Available Saturdays after 5:00 pm

8oz Chilean Sea Bass 29

12oz Airliner Chicken Breast 22

10oz Tomahawk Pork Chop 27

8oz Salmon 20



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Sweet Endings

Rum Raisin Bread Pudding 8
House made bread pudding

Fudge Brownie A la Mode 9
Warm fudge brownie with vanilla ice cream

Turtle Cheesecake 8
N.Y. style

Berries and Cream 7
Rum berry coulis, poured over vanilla ice cream

Hand Crafted Cocktails & After Dinner Drinks

Side Car 7
Hennessy VS Cognac, Triple Sec, lemon juice, cherry

H.R. Alexander 7
Hennessy VS Cognac, Crème de Cacao, cream

Verdi Sparkling Spumante 6
Italian sparkling white wine

Irish Coffee 6
Hot coffee, Jameson Irish Whiskey, Bailey's Irish Cream

