



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 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

H.R. Crab Cakes 12

Three of our hand pressed crab cakes with remoulade

Soup Du Jour 5

Made fresh daily

Meatball Marinara 10

Beef and pork meatballs topped with marinara and melted Italian cheeses served with toast points

Grilled Caesar Side Salad 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 Side Salad 7

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

De Wedge Side Salad 7

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



**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

Iowa Lamb 40

Marinated grilled lamb chops, grilled broccoli and fingerling potatoes with honey mint reduction. Limited quantity

Mussels and Scallops Scampi 34

Mussels and scallops, tomato, thyme, garlic and white wine butter sauce served on a bed of pasta with garlic bread.
Limited quantity

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, orzo and lemon basil beurre blanc

The Hawkeye 30

10oz Iowa tomahawk pork chop with sweet corn edamame succotash and baked sweet potato. Limited quantity (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 fingerling potatoes 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

Limited quantity.

10oz Tomahawk Pork Chop 27

Limited quantity.

8oz Salmon 20

Lamb Chops 36

Limited quantity.



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Sweet Endings

Crème Brulee 7

Smooth and creamy sweet custard with a crispy candied top

Fudge Brownie A la Mode 9

Warm fudge brownie with vanilla ice cream

Stawberry Banana Shortcake A la Mode 9

White cake topped with vanilla ice cream and stawberry and banana compote

Turtle Cheesecake 8

N.Y. style

Dessert Du Jour 5

Ask your server for more information

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

