

## — FUN, FACTS, RUMORS AND LEGENDS —

### **KINGS INN SALAD**

Executive Chef Neal Cox has fond childhood memories of family dinners at the King's Inn. The history of The King's Inn is as special as the dish it's named for. Established in 1945 and located in Riviera, Texas, it is owned and operated by Randy Ware. Randy began his career at the age of 12, and now at 68, has over 56 years of tenure at this beloved South Texas eatery. Chef Neal reminisces over his King's Inn favorites – the Avocado and the Bombay salads, and has combined the two to introduce the Kings Inn Salad to TRIBUTE diners. We sincerely hope you enjoy Chef Neal's interpretation of memorable dinners as you look to create your own dining memories.

### **ENSALADA TIJUANA**

The Tijuana Salad on the TRIBUTE menu has interesting origins that many aren't aware of. Caesar and Alex Cardini Sr. are attributed with creating this popular salad. Caesar operated restaurants in both Mexico and the United States during Prohibition. Legend has it that Caesar created the salad one evening in Tijuana, when running short on kitchen supplies. Our creatively titled version of the Caesar salad is a nod to the unique origins of the dish and the Cardini family. Interestingly, several members of the Cardini family live right here in Houston.

### **BOUDREAUX'S PO-BOY**

Chef de Cuisine Jeff Boudreaux's Acadian roots run deep. His family lineage can be traced back to France and Canada. A long-running family rumor is that Chef Jeff's ancestor sailed alongside infamous pirate Captain Jean Lafitte. Pardoned sometime after the Battle of New Orleans, Jeff's ancestor retired, thanks in part to his profitable pirating adventures, on his plantation home in Houma, Louisiana. His estate was lost in one night of overindulgence after losing a game of bourré, a famous Cajun card game. Chef Jeff's contribution to the TRIBUTE team is pure Louisiana comfort food in the form of a classic po-boy. We hope you enjoy this special recipe from his family to yours.

### **POLLO A LAS BRASA**

In Lima, the capital of Peru, cooks have perfected marinated, crispy-skinned chicken cooked over charcoal that is almost as Peruvian as the country's flag itself. This piquant dish is credited to an hotelier in Peru named Roger Schuler who emigrated from Switzerland and opened a restaurant on his farm called La Granja Azul, which is still operating at the very same spot in Santa Clara to this day. Served with plantain maduros, pepper jack lime sauce and a modest side dish discovered by one of our team members while angling for tarpon in the jungles of Costa Rica - Gallo Pinto or "Spotted Rooster". Our Pollo a la Brasa blends cultures, flavors, and discoveries, and is our way of paying tribute to our friends from south of our borders.

## — DESCRIPTIONS —

**Bombay Dressing** – Originated at the King's Inn on Baffin Bay just down our coast. Ingredients include avocado, sour cream, Worcestershire, curry powder.

**Curtido** – Lightly fermented cabbage relish traditional in El Salvadorian cooking. Typically a mix of cabbage, carrots, onion, oregano and lime juice. It is a standard accompaniment with pupusas.

**Cotija** – Cow's milk hard cheese that originated in Cotija, Mexico. Commonly found in countries throughout Central America.

**Salsa Lizano** – Salsa Lizano is traditional Costa Rican condiment that is used as a flavoring for most foods but is very specific to gallo pinto. A thin sauce, much like worcestershire or A-1, that is made from vegetables and vinegar and has heavy overtones of cumin and black pepper.

**Platano Maduro** – Also called Maduros, this overripe plantain is used in traditional South American cooking. The plantain is cut into slices and fried until caramelized. It produces a very sweet soft texture that is popular in savory and sweet recipes throughout Latin America.

## — REGIONAL CONTRIBUTORS —

Diamond H Ranch – Bandera, Texas  
Goode Co. – Houston, Texas  
Houston Dairymaids – Houston, Texas  
Camellia Red Beans – Hanrahan, Louisiana

Louisiana Seafood – Houston, Texas  
Butler Wood Co. – Seguin, Texas  
Gilbert's Tortillas – Houston, Texas  
Jazzmen Rice – Jefferson, Louisiana

1836 Olive Oil – Asherton, Texas  
Bee2Bee Honey – Houston, Texas  
J & R Wood Fire Grills – Mesquite, Texas  
Limb Design – Houston, Texas

FINE CUISINE  
FROM TEXAS  
LOUISIANA AND MEXICO

# TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST  
PRESENT AND FUTURE  
OF HOUSTON

## Lunch

### STARTERS

#### TORTILLA SOUP | 10

smoked all-natural chicken . chile tomato broth  
cotija . radish . crisp tortilla . cilantro

#### PICKLED BEET SALAD | 13

goat cheese brulee . south Texas citrus . endive  
spiced pecan

#### SMOKED BLUE CRAB CLAWS | 18

tomato butter . grilled baguette . green onion

#### NACHOS DE CARNE ASADA | 17

corn tostadas . beef tenderloin . smoked queso  
refritos crema . guacamole . pickled jalapeños

#### GREENS | 9

grapefruit . spiced pecans . TX goat cheese  
citrus 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

#### TEXAS COBB | 27

grilled yellowfin tuna . avocado . roasted corn  
red cabbage curtido . egg . bacon  
anchovy lime dressing

### SALAD ADDITIONS

all-natural chicken | 9

gulf shrimp | 14

wild-caught salmon | 18

### MAINS

#### ENCHILADAS VEGANAS | 18

cauliflower . Yukon potato . avocado crema . salsa roja

#### POLLO A LAS BRASA | 20

gallo pinto . platano maduro . lizano . lime pepperjack sauce

#### WILD SALMON | 28

arugula . Fresno chile relish . roasted corn hushpuppies

#### GULF COAST SEAFOOD SALAD | 28

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

#### POST OAK GRILLED ALL NATURAL CHICKEN | 22

grilled marinated vegetables . charred lemon  
parsley sauce

#### SMOKED CHICKEN SALAD | 16

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

#### BOUDREAUX'S PO-BOY | 16

roast beef . buttered baguette . romaine . tomato

#### TRIBUTE BURGER | 16

house-grind beef . smoked mozzarella  
sharp cheddar house aioli

#### COWBOY CHOPPED STEAK | 22

ground brisket . house fries . farm egg . salsa verde

TRIBUTE attire is business casual or casual elegance. Jackets are not required. Athletic wear and flip-flops are not permitted. Casual dining options are available via In-Room Dining, Center Court Café, and Arbor Grill (open seasonally).