

Specialties

Add a Side House Greens, Caesar, or Wedge Salad for \$2.95.

Herb Roasted Chicken \$14.95

Half of Our Bistro-Style, Slow Roasted Chicken Served with Roasted Garlic Mashed Potatoes. Garnished with Mixed Baby Greens and Madeira Demi Glace.

Chicken, Shrimp & Andouille Jambalaya \$16.95

Diced Chicken Breast, Gulf Shrimp and Andouille Sausage Simmered with Tomatoes, Onions, Peppers and Garlic. A Spicy Dish Served with Steamed White Rice.

Jumbo Lump Crab Cakes \$19.95

Fresh Maryland Jumbo Lump Crab Cakes, Pan-seared Golden Brown and Served with Sweet Potato Fries & Our Creole Remoulade Sauce.

Orange Chicken \$13.95

Diced Chicken Breast Marinated in Fresh Ginger and Sherry Wine, Battered with Coconut Tempura, Flash-fried then Tossed in a Zesty Orange Sauce. Served with Steamed White Rice.

Country Fried Steak \$11.95

Tender Steak Breaded, Deep-Fried and Topped with Country Gravy and Fried Onion Rings. Served with Roasted Garlic Mashed Potatoes.

Sandwiches

All Sandwiches are Served with Seasoned Fries or Substitute a Side Salad for \$1.50. Add a Side House Greens, Caesar, or Wedge Salad for \$2.95. Add Cheese or Bacon for \$1.00 or Avocado for \$2.50.

Buffalo Chicken Sandwich \$9.95

Marinated Chicken Breast Lightly Fried and Tossed in Our Spicy Buffalo Sauce. Topped with Baby Field Greens, Mozzarella and Fried Red Onion Rings. Served on a Toasted Kaiser Bun with Blue Cheese Dressing.

Chipotle Pork Sandwich \$9.95

Tender Pulled Pork Seasoned for 24 Hours, Smoked, and then Smothered in a Spicy Chipotle BBQ Sauce and Stacked on a Toasted Kaiser Roll. Topped with Melted Swiss Cheese and Served with Pickles on the Side.

Grilled Chicken Sandwich \$8.95

Grilled Marinated Chicken Breast Served on a Toasted Kaiser Roll with Lettuce, Tomato and Our Cucumber Aioli Spread.

BBQ Chicken Sandwich \$8.95

Grilled Marinated Chicken Breast Covered with Our Homemade BBQ Sauce. Served on a Toasted Onion Roll with Lettuce, Tomato and Red Onions.

Teriyaki Chicken Sandwich \$8.95

Marinated Chicken Breast Basted with Our Sweet Teriyaki Sauce While Grilling. Served on a Toasted Bun with Lettuce and a Fresh Pineapple Chutney.

Prime Rib French Dip \$12.95

Dry Aged Prime Rib Slowly Cooked, Sliced Thin and Stacked on a Toasted Onion Roll with Melted Swiss Cheese and Caramelized Onions. Served with Au Jus and Our Signature Creamy Horseradish.

Club Sandwich \$10.95

The Classic Triple Decker Sandwich with Layers of Turkey, Ham, Bacon, Lettuce, Tomato, Swiss Cheese and Mayonnaise on Toasted Multi-grain Bread.

Reuben Sandwich \$9.95

Lean Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing Served on Toasted Rye Bread.

Pizza

Our Pizza Dough is Homemade, Hand-Tossed & Brushed with Garlic Oil. Add a Side House Greens, Caesar or Wedge Salad for \$2.95.

Hawaiian Chicken \$10.95

Grilled Huli Huli Barbeque Glazed Chicken, Fresh Pineapple Chutney, Green Onions, Traditional Pizza Sauce and a Mozzarella and Provolone Cheese Blend.

Mediterranean \$10.95

Sweet Italian Sausage, Pepperoni, Artichoke Hearts and Julienne Red Onions with a Traditional Pizza Sauce and a Mozzarella and Provolone Cheese Blend.

Grilled Veggie \$10.95

Asparagus Spears, Zucchini, Yellow Squash, Red Bell Pepper, Spinach, Asiago and a Mozzarella and Provolone Cheese Blend with an Alfredo Sauce.

Provençal \$9.95

Roma Tomatoes, Sliced Garlic, Julienne Red Onions and Fresh Basil Marinated in Olive Oil with Fresh Mozzarella Cheese.

Build Your Own Cheese Only \$7.95

Each Additional Ingredient is \$.99 Per Item.

Desserts

Our Desserts are Made Fresh Daily by Our Pastry Chef.

Banana Bread Pudding \$6.95

An Original New Orleans Recipe! Homemade Bread Pudding Made with Caramelized Bananas, White Chocolate and Tuaca Liqueur. Served Hot with Fresh Whipped Cream, Crème Anglaise and Caramel Sauce.

Granny's Apple Pie \$5.95

Flaky Pastry Filled with Caramel Braised Granny Smith Apples then Baked Golden Brown. Topped with Warm Caramel Sauce.

White Chocolate Crème Brulee \$5.95

Creamy White Chocolate Custard Topped with Caramelized Sugar and Fresh Whipped Cream.

Caramelized Cheesecake \$5.95

Individual Homemade Cheesecake Topped with Caramelized Sugar. Finished with Strawberry Sauce, Marinated Strawberries and Fresh Whipped Cream.

Peanut Butter Mousse Pie \$5.95

Rich and Creamy Peanut Butter Mousse on a Homemade Oreo Crust, Topped with a Layer of Chocolate Ganache.

Old Fashion Milkshakes \$3.95

Chocolate, Vanilla or Strawberry Topped with Whipped Cream.

Breakfast

Served on Saturday and Sunday from Opening until 2:00 pm. Omelets, Pancakes, Oatmeal Brulee, Belgium Waffles and More.

Private Events

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To Go Menu

Sports and So Much More.

Chef Chuck Lopez

Executive Chef - Houston

FOX Sports Grill - Houston
Galleria III
5175 Westheimer Road
Houston, TX 77056
713.439.1369

Starters

Perfect for Sharing!

Coconut Shrimp \$8.95
Large Gulf Shrimp Breaded in Fresh Coconut and Lightly Fried. Served with Traditional Plum & Tangy Thai Chili Sauce for Dipping.

Spinach & Artichoke Dip \$8.95
A Creamy Blend of Spinach, Artichoke Hearts and Imported Cheeses. Served Hot with Our Homemade Tri-colored Tortilla Chips.

Cheese Fries \$5.95
Seasoned Fries Topped with Cheddar Cheese, Bacon and Green Onions. Served with Ranch Dressing for Dipping.

Chicken Tenders \$7.95
Four Jumbo Chicken Tenders Hand Breaded and Fried. Served with BBQ and Honey Mustard Sauces for Dipping.

BBQ Chicken Nachos \$7.95
Homemade Tri-Colored Tortilla Chips Generously Layered with Smoked BBQ Chicken, Pepper Jack Cheese, Sour Cream, Jalapeños, Green Onions, Pico de Gallo and Our BBQ Sauce.

Sliders \$6.95
Three Bite-sized Burgers Topped with Caramelized Onions, Lettuce, Pickles and Your Choice of Cheese.

Smoked Wings \$8.95
A Pound of Hickory Smoked Jumbo Wings Served with Blue Cheese Dressing and Celery. Great Naked or Tossed in Either Our Buffalo, BBQ, Chipotle, Huli Huli, or Spicy Sauce. Additional Sauces Available for \$.50 Per Sauce.

Crispy Calamari \$8.95
Served with Our Signature Creole Remoulade and Pomodoro Sauces.

Crawfish Quesadilla \$9.95
Large Flour Tortilla Layered with Seasoned Cheese, Bayou Crawfish and Peppers. Served Crisp with Homemade Avocado Salsa.

FOX Sports Sampler \$12.95
A Combination of Three of Our Most Popular Starters. Cheese Fries, Smoked Wings and Chicken Tenders.

Soups

Made from Scratch Daily by Our Chef with the Freshest Ingredients.

Soup of the Day \$3.95/\$4.95
Our Chef's Special Creation Prepared Daily!

Filet Mignon Chili \$4.95/\$5.95
Tender Filet Mignon and Black Angus Ground Beef Simmered with Red, Black and Pinto Beans. Topped with Sour Cream, Green Onions and Shredded Cheddar Cheese.

Seafood Chowder \$4.95/\$5.95
Fresh Fish, Shellfish, Smoked Bacon, Grilled Corn and Red Potatoes Simmered in a Sherry Cream Sauce to Create a Hearty, Filling Chowder.

Soup and Salad \$8.95
The Perfect Light Lunch! A Small Bowl of Our Soup of the Day or Seafood Chowder. Served with a Side Caesar, House or Wedge Salad. Substitute Filet Mignon Chili for \$9.99.

Burgers

Our Burgers are 1/2 lb. Dry Aged Angus Beef, Grilled to Order and Served with Seasoned Fries. Substitute a Side House Greens, Caesar, or Wedge Salad for \$1.50.

Chop House Cheeseburger \$8.95
Served on a Toasted Kaiser Roll with Lettuce, Tomatoes, Pickles, Red Onions and Your Choice of Cheese.

Blue Cheese Burger \$8.95
Our Chop House Burger Smothered in Crumbled Blue Cheese.

Sautéed Mushroom & Caramelized Onion Burger \$9.95
Our Chop House Burger, Loaded with Fresh Sautéed Mushrooms, Caramelized Onions, and Topped with Melted Swiss Cheese.

Hickory Smoked BBQ Bacon Cheddar Cheese Burger \$10.95
Our Chop House Burger, Basted with Our BBQ Sauce and Topped with Melted Cheddar Cheese, Crisp Bacon and Crunchy Onion Strings.

The Backyard Burger \$10.95
Our Chop House Burger, Loaded with Caramelized Onions, Crisp Bacon, Sautéed Mushrooms and Melted Swiss Cheese.

Grilled Turkey Burger \$8.95
All White Turkey Burger Served on a Toasted Kaiser Bun. Garnished with Mixed Baby Greens, Grilled Onions and Roasted Red Peppers.

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

From Our Grill

Substitute Side Salad for Garlic Mashed Potatoes or Seasoned Fries for \$1.50. Add a Side House Greens, Caesar, or Wedge Salad for \$2.95

Jalapeño Bacon Wrapped Shrimp \$12.95
Large Gulf Shrimp Wrapped in Jalapeño Bacon, Marinated in Garlic Oil and Grilled to Order. Served with Steamed White Rice and Our Maui Sauce for Dipping.

Hawaiian Salmon \$18.95
Pan-seared and Glazed with an Authentic Hawaiian Huli Huli Barbeque Sauce, with Steamed White Rice, Fresh Pineapple Chutney and Braised Baby Bok Choy.

Tenderloin Filet \$25.95
Hand-cut, Dry Aged Black Angus Filet Mignon, Seasoned with Salt and Pepper to Enhance the Natural Flavor, and Grilled to Order. Offered with Blue Cheese or Maitre d' Butter. Served with Roasted Garlic Mashed Potatoes and the Chef's Vegetable of the Day.

Stack of St. Louis Ribs \$19.95
A Full Rack of Baby Back Ribs Slowly Cooked in our Hickory Smoker then Basted with our Homemade BBQ Sauce while Grilling. So Tender the Meat Falls Off the Bone! Served with Seasoned Fries.

"Baseball-Cut" Top Sirloin \$19.95
Dry Aged "Baseball-Cut" Black Angus Sirloin Steak, Seasoned with Salt and Pepper, Grilled to Order and Topped with Blue Cheese or Maitre d' Butter. Served with Roasted Garlic Mashed Potatoes and the Chef's Vegetable of the Day.

Roasted Prime Rib Petite \$19.95 Regular \$23.95
Dry Aged Prime Rib Slowly Cooked all Day and Offered with Au Jus and Creamy Horseradish. Served with Roasted Garlic Mashed Potatoes.

Caribbean Jerk Chicken \$18.95
1/2 Chicken Marinated in Our Sweet and Spicy Caribbean Sauce for 24 Hours, Slowly Roasted and Finished on the Grill. Served with Confetti Rice and Topped with Tropical Fruit Salsa.

Entrée Salads

Add Chicken for \$2.95 and Shrimp or Salmon for \$3.95 to Any Salad. Lunch Portions Available Until 4:00 pm.

Lunch/Dinner

Traditional Caesar Salad \$7.95/\$9.95
Romaine Hearts Tossed in Our Signature Caesar Dressing. Topped with Pesto Croutons & Shaved Pecorino Cheese. Offered with a Wedge of Warm Cornbread.

Pear, Blue Cheese and Pecan Salad \$8.95/\$10.95
Romaine and Baby Greens Tossed in Our Apple Cider Vinaigrette and Topped with Market-Fresh Pears, Candied Pecans, Dried Cranberries and Blue Cheese Flakes. Offered with a Wedge of Warm Cornbread.

Asian Chicken Salad \$9.95/\$11.95
Grilled Marinated Chicken Breast Placed on a Bed of Baby Field Greens, Romaine Lettuce, Fried Wontons, Water Chestnuts and Mandarin Oranges. Tossed in Our Honey-lime Vinaigrette and Topped with Honey Roasted Peanuts. Offered with a Side of Our Peanut Sauce.

Grilled Chicken Strawberry Salad \$9.95/\$11.95
Grilled Marinated Chicken Breast Served over Mixed Greens, Strawberries, and Mandarin Oranges. Tossed in Our Strawberry Vinaigrette and Garnished with Feta Cheese and Candied Pecans. Offered with a Wedge of Warm Cornbread.

The Classic Greek Salad \$9.95/\$11.95
Romaine and Mixed Greens Tossed with Our Oregano-Red Wine Vinaigrette, English Cucumbers, Roma Tomatoes, Radish, Shaved Red Onions, and Kalamata Olives. Served with Grilled Flatbread Topped with a Roasted Red Pepper Hummus Spread.

Fried Chicken Tender Salad \$9.95/\$11.95
Our Chicken Tenders Top a Salad of Romaine and Baby Greens, Grilled Corn, Smoked Bacon, Red Peppers, Green Onions, Pepper Jack and Cheddar Cheeses. Tossed in Our Ranch Dressing and Offered with a Wedge of Warm Cornbread.

Grilled Chicken Cobb Salad \$9.95/\$11.95
Grilled Marinated Chicken Breast Topped with a Bed of Crisp Romaine and Baby Greens, Smoked Bacon, Black Olives, Tomatoes, Eggs and Blue Cheese Crumbles. Tossed in Our Blue Cheese Dressing and Offered with a Wedge of Warm Cornbread.

BBQ Chicken Salad \$9.95/\$11.95
Grilled Marinated Chicken Breast Tossed in Our BBQ Ranch Dressing with Black Beans, Roasted Red Peppers, Tortilla Strips, Grilled Corn, Mixed Cheeses, Smoked Bacon, Romaine Lettuce and Topped with Fried Red Onion Rings. Offered with a Wedge of Warm Cornbread.

Jerk Shrimp Salad \$11.95/\$13.95
Grilled Caribbean Jerk Marinated Gulf Shrimp Top a Bed of Baby Field Greens and Fresh Papaya. Tossed with Our Papaya Seed Dressing and Garnished with Crispy Plantains.

Pasta

Add a Side House Greens, Caesar, or Wedge Salad for \$2.95. Lunch Portions Available Until 4:00 pm.

Lunch/Dinner

Lemon Chicken Pasta \$10.95/\$13.95
Imported Fettuccini Pasta Tossed with Artichoke Hearts, Diced Chicken Breast and Tomatoes in Our Lemon Cream Sauce.

Cajun Pasta \$15.95
Our Signature Pasta! Crab, Shrimp, and Andouille Sausage Sautéed in Our Spicy Creole Mustard Sauce and Tossed with Imported Orchiette Pasta.

Four Cheese Raviolis \$8.95/\$11.95
Tiger Striped Ravioli Stuffed with Imported Cheeses and Tossed in Our Gorgonzola Cream Sauce.

Penne with Chicken & Broccoli \$10.95/\$13.95
Penne Pasta Tossed in Our Creamy Alfredo Sauce with Broccoli Florets, Mushrooms and Sautéed Chicken.