

# HENDRICK'S TAVERN

## APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	20
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	32
STEAK TARTARE hand cut filet mignon, classic style	28
CLAMS OREGANATA	24
CLASSIC FRIED CALAMARI marinara sauce	27
JUMBO MARYLAND CRAB CAKE	33
THAI MUSSELS pineapple, coconut milk	30
GRILLED OCTOPUS citronette	32
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	28
ROASTED BONE MARROW shallot marmalade	29
KOBE BEEF HOT DOG wrapped in puff pastry	28
LOBSTER TRUFFLE MAC & CHEESE	39
MARGHERITA PIZZA	25
ROBIOLA PIZZA truffle oil	31
BURRATA campari tomatoes, crostini	26

## RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	20
LITTLE NECK CLAMS	20
JUMBO SHRIMP COCKTAIL	28
CRABMEAT COCKTAIL	30
MAINE LOBSTER COCKTAIL	30
SEAFOOD TOWER	medium 90 / large 120

## SALADS

MESCLUN warm goat cheese crostini, chardonnay vinaigrette	16
SLICED TOMATO & ONION	18
DOUBLE WEDGE iceberg-butter lettuce, apple wood bacon, blue cheese dressing	22
CAESAR baby romaine, shaved parmigiano, anchovies, croutons	20
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	22
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	22
QUINOA pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	22
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	23

## STEAKS & CHOPS

TAVERN BURGER	28	TOMAHAWK RIB EYE 30 oz.	90	COLORADO RIB EYE 16 oz.	65
H.T. BURGER	30	CAJUN TOMAHAWK RIB EYE 30 oz.	95	SIRLOIN STEAK 14 oz.	67
CHEESEBURGER SLIDERS	28			WAGYU SIRLOIN 10 oz.	72
FILET MIGNON SLIDERS	47	<b>FOR TWO</b>		MARINATED SKIRT STEAK	52
STEAK FRITES	49	DRY AGED PORTERHOUSE	150		
FILET MIGNON 8 oz.	55	PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	189		
FILET MIGNON 12 oz.	70			VEAL CHOP	73
				LAMB CHOPS	70

Choice of Sauce for All Steaks  
Au Poivre, Bernaise, Blue Cheese or Chimichurri

## SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	32
CHICKEN PARMIGIANA	39
CRISPY CORNISH HEN free-range, butterflied	37
SPAGHETTI & MEATBALLS ricotta, basil	30
TAVERN BBQ RIBS coca-cola braised	half 28 / full 39
VEAL CHOP MILANESE arugula, tomatoes	75
BRAISED SHORT RIBS mashed potatoes	45
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	39

## SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	42
WHOLE BRANZINO Mediterranean-style	46
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	46
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	49
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	46
TEMPURA SHRIMP spicy mayo, chili oil	45
3 LB. MAINE LOBSTER broiled or steamed	M/P
SURF & TURF	M/P

## SIDES

HAND CUT FRENCH FRIES	14	HASH BROWNS	16	CREAMED SPINACH	18
TRUFFLE FRIES	15	SAUTÉED SPINACH	16	BURNT BROCCOLI	16
SWEET POTATO FRIES	14	ASPARAGUS	16	SAUTÉED MUSHROOMS	16
BAKED POTATO	12	CRISPY BRUSSELS SPROUT LEAVES	16	SAUTÉED SWEET CORN	16
MASHED POTATOES	15	SAUTÉED BRUSSELS SPROUTS	16		