

# HENDRICK'S TAVERN

## APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	11
AHI TUNA POKE	
sashimi-style, avocado, cilantro, sesame-ginger dressing	23
BEEF CARPACCIO	16
arugula, shaved parmigiano	
STEAK TARTARE	
hand cut filet mignon, classic style	16 / 25
CLAMS OREGANATA	16
CLASSIC FRIED CALAMARI	14
marinara sauce	
JUMBO MARYLAND CRAB CAKE	21
THAI MUSSELS	15
pineapple, coconut milk	
GRILLED OCTOPUS	22
citronette	
ZUCCHINI AND EGGPLANT CHIPS	12
garlic, almond sauce	
ROASTED BONE MARROW	
shallot marmalade	21
KOBE BEEF HOT DOG	18
wrapped in puff pastry	
LOBSTER TRUFFLE MAC & CHEESE	25
MARGHERITA PIZZA	15
BURRATA	17
campari tomatoes, crostini	

## RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	11
LITTLE NECK CLAMS	12
JUMBO SHRIMP COCKTAIL	18
CRABMEAT COCKTAIL	20
MAINE LOBSTER COCKTAIL	24
SEAFOOD TOWER	medium 65 / large 95

## SALADS

SLICED TOMATO & ONION	10
MESCLUN	12
warm goat cheese crostini, chardonnay vinaigrette	
DOUBLE WEDGE	
iceberg-butter lettuce, apple wood bacon, blue cheese dressing	14
CAESAR	12
baby romaine, shaved parmigiano, anchovies, croutons	
KALE	14
mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	
PEAR	14
arugula, endive, goat cheese, pecans, sherry vinaigrette	
QUINOA	15
pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	
MEDITERRANEAN	15
tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	

## STEAKS & CHOPS

TAVERN BURGER	18	FILET MIGNON 8 oz.	36	VEAL CHOP	49
H.T. BURGER	21	FILET MIGNON 12 oz.	45	LAMB CHOPS	45
CHEESEBURGER SLIDERS	16	COLORADO RIB EYE 16 oz.	45		
LAMB CHOP SLIDERS	20	SIRLOIN STEAK 14 oz.	46		
FILET MIGNON SLIDERS	23	WAGYU SIRLOIN 10 oz.	58		
STEAK FRITES	29	MARINATED SKIRT STEAK	32		

Choice of sauce — Au Poivre, Bernaise, Blue Cheese or Chimichurri

### FOR TWO

DRY AGED PORTERHOUSE	105
PRIME BONE-IN RIB EYE 48 oz.	135
sliced, roasted marrow bones	

## SPECIALTIES

CHICKEN PAILLARD	21
frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	
CHICKEN PARMIGIANA	24
CRISPY CORNISH HEN	25
free-range, butterflied	
SPAGHETTI & MEATBALLS	19
ricotta, basil	
TAVERN BBQ RIBS	half 17 / full 29
coca-cola braised	
VEAL CHOP MILANESE	49
arugula, tomatoes	
BRAISED SHORT RIBS	28
mashed potatoes	
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN	26 / 49
spinach, mashed potatoes	

## SEAFOOD

SEARED NORWEGIAN SALMON	27
baby spinach, sauteed mushrooms	
WHOLE BRANZINO	35
Mediterranean-style	
CHATHAM HALIBUT	34
basil, pine nuts, roasted tomatoes, beurre blanc	
YELLOW FIN TUNA	35
sashimi-grade, yuzu miso, edamame, pea shoots	
ROASTED BLACK SEA BASS	29
spring pea broth, baby spinach, crispy leeks	
SEARED JUMBO SEA SCALLOPS	32
corn, edamame, tomato vinaigrette	
TEMPURA SHRIMP	32
spicy mayo, chili oil	
3 LB. MAINE LOBSTER	M/P
broiled or steamed	
WHOLE RED SNAPPER	M/P
for 2	

## SIDES

HAND CUT FRENCH FRIES	8	HASH BROWNS	12	CREAMED SPINACH	12
TRUFFLE FRIES	11	SAUTÉED SPINACH	10	BURNT BROCCOLI	9
SWEET POTATO FRIES	9	ASPARAGUS	12	SAUTÉED MUSHROOMS	12
BAKED POTATO	8	CRISPY BRUSSELS SPROUT LEAVES	9	SAUTÉED SWEET CORN	9
MASHED POTATOES	10	SAUTÉED BRUSSELS SPROUTS	11	LOBSTER FRIED RICE	18