

HENDRICK'S TAVERN

APPETIZERS

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

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 warm goat cheese crostini, chardonnay vinaigrette	12
DOUBLE WEDGE iceberg-butter lettuce, apple wood bacon, blue cheese dressing	16
CAESAR baby romaine, shaved parmigiano, anchovies, croutons	14
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	15
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	15
QUINOA pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	16
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	15

STEAKS & CHOPS

TAVERN BURGER	19	FILET MIGNON 8 oz.	38	VEAL CHOP	49
H.T. BURGER	22	FILET MIGNON 12 oz.	48	LAMB CHOPS	45
CHEESEBURGER SLIDERS	16	COLORADO RIB EYE 16 oz.	45		
LAMB CHOP SLIDERS	20	SIRLOIN STEAK 14 oz.	49	FOR TWO	
FILET MIGNON SLIDERS	23	WAGYU SIRLOIN 10 oz.	58	DRY AGED PORTERHOUSE	110
STEAK FRITES	29	MARINATED SKIRT STEAK	35	PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	145

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

SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	22
CHICKEN PARMIGIANA	25
CRISPY CORNISH HEN free-range, butterflied	26
SPAGHETTI & MEATBALLS ricotta, basil	19
TAVERN BBQ RIBS coca-cola braised	half 17 / full 29
VEAL CHOP MILANESE arugula, tomatoes	49
BRAISED SHORT RIBS mashed potatoes	28
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	26 / 49

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	28
WHOLE BRANZINO Mediterranean-style	36
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	35
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	35
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	29
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	33
TEMPURA SHRIMP spicy mayo, chili oil	34
3 LB. MAINE LOBSTER broiled or steamed	M/P
WHOLE RED SNAPPER for 2	M/P

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