

HENDRICK'S TAVERN

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	14
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	25
BEEF CARPACCIO arugula, shaved parmigiano	19
STEAK TARTARE hand cut filet mignon, classic style	19 / 27
CLAMS OREGANATA	17
CLASSIC FRIED CALAMARI marinara sauce	17
JUMBO MARYLAND CRAB CAKE	22
THAI MUSSELS pineapple, coconut milk	19
GRILLED OCTOPUS citronette	25
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	18
ROASTED BONE MARROW shallot marmalade	23
KOBE BEEF HOT DOG wrapped in puff pastry	20
LOBSTER TRUFFLE MAC & CHEESE	27
MARGHERITA PIZZA	18
ROBIOLA PIZZA truffle oil	24
BURRATA campari tomatoes, crostini	19

RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	13
LITTLE NECK CLAMS	14
JUMBO SHRIMP COCKTAIL	20
CRABMEAT COCKTAIL	22
MAINE LOBSTER COCKTAIL	25
SEAFOOD TOWER	medium 67 / large 97

SALADS

SLICED TOMATO & ONION	11
MESCLUN warm goat cheese crostini, chardonnay vinaigrette	13
DOUBLE WEDGE iceberg-butter lettuce, apple wood bacon, blue cheese dressing	17
CAESAR baby romaine, shaved parmigiano, anchovies, croutons	16
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	17
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	17
QUINOA pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	17
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	17

STEAKS & CHOPS

TAVERN BURGER	21	FILET MIGNON 8 oz.	47	VEAL CHOP	52
H.T. BURGER	24	FILET MIGNON 12 oz.	57	LAMB CHOPS	52
CHEESEBURGER SLIDERS	18	COLORADO RIB EYE 16 oz.	51		
FILET MIGNON SLIDERS	24	SIRLOIN STEAK 14 oz.	53		
STEAK FRITES	32	WAGYU SIRLOIN 10 oz.	59		
		MARINATED SKIRT STEAK	42		

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

FOR TWO

DRY AGED PORTERHOUSE	120
PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	148

SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	24
CHICKEN PARMIGIANA	29
CRISPY CORNISH HEN free-range, butterflied	29
SPAGHETTI & MEATBALLS ricotta, basil	22
TAVERN BBQ RIBS coca-cola braised	half 21 / full 34
VEAL CHOP MILANESE arugula, tomatoes	53
BRAISED SHORT RIBS mashed potatoes	31
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	28 / 52

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	31
WHOLE BRANZINO Mediterranean-style	39
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	38
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	38
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	33
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	36
TEMPURA SHRIMP spicy mayo, chili oil	37
3 LB. MAINE LOBSTER broiled or steamed	M/P
WHOLE RED SNAPPER for 2	M/P

SIDES

HAND CUT FRENCH FRIES	10	HASH BROWNS	13	CREAMED SPINACH	12
TRUFFLE FRIES	12	SAUTÉED SPINACH	11	BURNT BROCCOLI	12
SWEET POTATO FRIES	10	ASPARAGUS	13	SAUTÉED MUSHROOMS	12
BAKED POTATO	9	CRISPY BRUSSELS SPROUT LEAVES	11	SAUTÉED SWEET CORN	11
MASHED POTATOES	11	SAUTÉED BRUSSELS SPROUTS	12	LOBSTER FRIED RICE	19