

# HENDRICK'S T A V E R N

## APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	13
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	24
BEEF CARPACCIO arugula, shaved parmigiano	18
STEAK TARTARE hand cut filet mignon, classic style	17 / 26
CLAMS OREGANATA	16
CLASSIC FRIED CALAMARI marinara sauce	16
JUMBO MARYLAND CRAB CAKE	21
THAI MUSSELS pineapple, coconut milk	17
GRILLED OCTOPUS citronette	23
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	16
ROASTED BONE MARROW shallot marmalade	22
KOBE BEEF HOT DOG wrapped in puff pastry	19
LOBSTER TRUFFLE MAC & CHEESE	26
MARGHERITA PIZZA	16
ROBIOLA PIZZA truffle oil	23
BURRATA campari tomatoes, crostini	18

## RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	12
LITTLE NECK CLAMS	13
JUMBO SHRIMP COCKTAIL	19
CRABMEAT COCKTAIL	21
MAINE LOBSTER COCKTAIL	25
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	16
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	16

## STEAKS & CHOPS

TAVERN BURGER	19	FILET MIGNON 8 oz.	42	VEAL CHOP	49
H.T. BURGER	23	FILET MIGNON 12 oz.	54	LAMB CHOPS	48
CHEESEBURGER SLIDERS	17	COLORADO RIB EYE 16 oz.	48		
FILET MIGNON SLIDERS	23	SIRLOIN STEAK 14 oz.	49		
STEAK FRITES	29	WAGYU SIRLOIN 10 oz.	58		
		MARINATED SKIRT STEAK	38		

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

### FOR TWO

DRY AGED PORTERHOUSE	110
PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	145

## SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	23
CHICKEN PARMIGIANA	27
CRISPY CORNISH HEN free-range, butterflied	28
SPAGHETTI & MEATBALLS ricotta, basil	20
TAVERN BBQ RIBS coca-cola braised	half 19 / full 32
VEAL CHOP MILANESE arugula, tomatoes	49
BRAISED SHORT RIBS mashed potatoes	29
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	26 / 49

## SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	29
WHOLE BRANZINO Mediterranean-style	39
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	37
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	36
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	30
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	34
TEMPURA SHRIMP spicy mayo, chili oil	35
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	10
SWEET POTATO FRIES	9	ASPARAGUS	12	SAUTÉED MUSHROOMS	12
BAKED POTATO	8	CRISPY BRUSSELS SPROUT LEAVES	10	SAUTÉED SWEET CORN	10
MASHED POTATOES	10	SAUTÉED BRUSSELS SPROUTS	12	LOBSTER FRIED RICE	18