

HENDRICK'S TAVERN

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	14
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	27
BEEF CARPACCIO arugula, shaved parmigiano	21
STEAK TARTARE hand cut filet mignon, classic style	21 / 28
CLAMS OREGANATA	18
CLASSIC FRIED CALAMARI marinara sauce	19
JUMBO MARYLAND CRAB CAKE	25
THAI MUSSELS pineapple, coconut milk	21
GRILLED OCTOPUS citronette	26
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	19
ROASTED BONE MARROW shallot marmalade	25
KOBE BEEF HOT DOG wrapped in puff pastry	22
LOBSTER TRUFFLE MAC & CHEESE	32
MARGHERITA PIZZA	18
ROBIOLA PIZZA truffle oil	25
BURRATA campari tomatoes, crostini	19

RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	15
LITTLE NECK CLAMS	15
JUMBO SHRIMP COCKTAIL	22
CRABMEAT COCKTAIL	25
MAINE LOBSTER COCKTAIL	25
SEAFOOD TOWER	medium 69 / large 99

SALADS

SLICED TOMATO & ONION	14
MESCLUN warm goat cheese crostini, chardonnay vinaigrette	14
DOUBLE WEDGE iceberg-butter lettuce, apple wood bacon, blue cheese dressing	18
CAESAR baby romaine, shaved parmigiano, anchovies, croutons	17
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	18
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	18
QUINOA pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	18
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	18

STEAKS & CHOPS

TAVERN BURGER	22	TOMAHAWK RIB EYE 30 oz.	75	COLORADO RIB EYE 16 oz.	53
H.T. BURGER	25	CAJUN TOMAHAWK RIB EYE 30 oz.	78	SIRLOIN STEAK 14 oz.	59
CHEESEBURGER SLIDERS	20	FOR TWO		WAGYU SIRLOIN 10 oz.	62
FILET MIGNON SLIDERS	26	DRY AGED PORTERHOUSE	130	MARINATED SKIRT STEAK	47
STEAK FRITES	34	PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	160	VEAL CHOP	57
FILET MIGNON 8 oz.	49	Choice of Sauce for All Steaks Au Poivre, Bernaise, Blue Cheese or Chimichurri		LAMB CHOPS	55
FILET MIGNON 12 oz.	59				

SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	27
CHICKEN PARMIGIANA	31
CRISPY CORNISH HEN free-range, butterflied	31
SPAGHETTI & MEATBALLS ricotta, basil	25
TAVERN BBQ RIBS coca-cola braised	half 24 / full 37
VEAL CHOP MILANESE arugula, tomatoes	57
BRAISED SHORT RIBS mashed potatoes	34
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	30 / 57

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	35
WHOLE BRANZINO Mediterranean-style	42
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	40
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	40
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	35
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	39
TEMPURA SHRIMP spicy mayo, chili oil	39
3 LB. MAINE LOBSTER broiled or steamed	M/P
WHOLE RED SNAPPER for 2	M/P

SIDES

HAND CUT FRENCH FRIES	11	HASH BROWNS	15	CREAMED SPINACH	13
TRUFFLE FRIES	13	SAUTÉED SPINACH	12	BURNT BROCCOLI	13
SWEET POTATO FRIES	12	ASPARAGUS	14	SAUTÉED MUSHROOMS	13
BAKED POTATO	10	CRISPY BRUSSELS SPROUT LEAVES	13	SAUTÉED SWEET CORN	12
MASHED POTATOES	13	SAUTÉED BRUSSELS SPROUTS	13		