

HENDRICK'S TAVERN

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	15
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	29
BEEF CARPACCIO arugula, shaved parmigiano	22
STEAK TARTARE hand cut filet mignon, classic style	24 / 31
CLAMS OREGANATA	19
CLASSIC FRIED CALAMARI marinara sauce	22
JUMBO MARYLAND CRAB CAKE	28
THAI MUSSELS pineapple, coconut milk	25
GRILLED OCTOPUS citronette	28
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	23
ROASTED BONE MARROW shallot marmalade	27
KOBE BEEF HOT DOG wrapped in puff pastry	24
LOBSTER TRUFFLE MAC & CHEESE	35
MARGHERITA PIZZA	21
ROBIOLA PIZZA truffle oil	27
BURRATA campari tomatoes, crostini	21

RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	16
LITTLE NECK CLAMS	16
JUMBO SHRIMP COCKTAIL	25
CRABMEAT COCKTAIL	27
MAINE LOBSTER COCKTAIL	28
SEAFOOD TOWER	medium 75 / large 105

SALADS

SLICED TOMATO & ONION	16
MESCLUN warm goat cheese crostini, chardonnay vinaigrette	16
DOUBLE WEDGE iceberg-butter lettuce, apple wood bacon, blue cheese dressing	19
CAESAR baby romaine, shaved parmigiano, anchovies, croutons	18
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	19
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	19
QUINOA pomegranate, arugula, almonds, brussels sprouts, golden raisins, white balsamic vinaigrette	19
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, extra virgin olive oil	20

STEAKS & CHOPS

TAVERN BURGER	26	TOMAHAWK RIB EYE 30 oz.	79	COLORADO RIB EYE 16 oz.	62
H.T. BURGER	28	CAJUN TOMAHAWK RIB EYE 30 oz.	82	SIRLOIN STEAK 14 oz.	65
CHEESEBURGER SLIDERS	24	FOR TWO		WAGYU SIRLOIN 10 oz.	72
FILET MIGNON SLIDERS	28	DRY AGED PORTERHOUSE	145	MARINATED SKIRT STEAK	49
STEAK FRITES	37	PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	180	VEAL CHOP	62
FILET MIGNON 8 oz.	52	Choice of Sauce for All Steaks Au Poivre, Bernaise, Blue Cheese or Chimichurri		LAMB CHOPS	58
FILET MIGNON 12 oz.	63				

SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	28
CHICKEN PARMIGIANA	34
CRISPY CORNISH HEN free-range, butterflied	34
SPAGHETTI & MEATBALLS ricotta, basil	27
TAVERN BBQ RIBS coca-cola braised	half 27 / full 39
VEAL CHOP MILANESE arugula, tomatoes	58
BRAISED SHORT RIBS mashed potatoes	42
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	34 / 58

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	38
WHOLE BRANZINO Mediterranean-style	44
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	43
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	46
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	39
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	43
TEMPURA SHRIMP spicy mayo, chili oil	42
3 LB. MAINE LOBSTER broiled or steamed	M/P
WHOLE RED SNAPPER for 2	M/P

SIDES

HAND CUT FRENCH FRIES	12	HASH BROWNS	16	CREAMED SPINACH	14
TRUFFLE FRIES	14	SAUTÉED SPINACH	14	BURNT BROCCOLI	14
SWEET POTATO FRIES	13	ASPARAGUS	15	SAUTÉED MUSHROOMS	14
BAKED POTATO	11	CRISPY BRUSSELS SPROUT LEAVES	14	SAUTÉED SWEET CORN	13
MASHED POTATOES	13	SAUTÉED BRUSSELS SPROUTS	14		