

HENDRICK'S TAVERN

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	14
AHI TUNA POKE sashimi-style, avocado, cilantro, sesame-ginger dressing	28
BEEF CARPACCIO arugula, shaved parmigiano	22
STEAK TARTARE hand cut filet mignon, classic style	22 / 29
CLAMS OREGANATA	19
CLASSIC FRIED CALAMARI marinara sauce	21
JUMBO MARYLAND CRAB CAKE	26
THAI MUSSELS pineapple, coconut milk	23
GRILLED OCTOPUS citronette	27
ZUCCHINI AND EGGPLANT CHIPS garlic, almond sauce	22
ROASTED BONE MARROW shallot marmalade	26
KOBE BEEF HOT DOG wrapped in puff pastry	23
LOBSTER TRUFFLE MAC & CHEESE	34
MARGHERITA PIZZA	20
ROBIOLA PIZZA truffle oil	26
BURRATA campari tomatoes, crostini	21

RAW BAR

OYSTERS	P/A
CHERRY STONE CLAMS	16
LITTLE NECK CLAMS	16
JUMBO SHRIMP COCKTAIL	24
CRABMEAT COCKTAIL	27
MAINE LOBSTER COCKTAIL	28
SEAFOOD TOWER	medium 71 / large 102

SALADS

SLICED TOMATO & ONION	15
MESCLUN warm goat cheese crostini, chardonnay vinaigrette	15
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	19

STEAKS & CHOPS

TAVERN BURGER	24	TOMAHAWK RIB EYE 30 oz.	77	COLORADO RIB EYE 16 oz.	55
H.T. BURGER	25	CAJUN TOMAHAWK RIB EYE 30 oz.	79	SIRLOIN STEAK 14 oz.	61
CHEESEBURGER SLIDERS	22	FOR TWO		WAGYU SIRLOIN 10 oz.	64
FILET MIGNON SLIDERS	27	DRY AGED PORTERHOUSE	135	MARINATED SKIRT STEAK	49
STEAK FRITES	35	PRIME BONE-IN RIB EYE 48 oz. sliced, roasted marrow bones	165	VEAL CHOP	59
FILET MIGNON 8 oz.	50	Choice of Sauce for All Steaks Au Poivre, Bernaise, Blue Cheese or Chimichurri		LAMB CHOPS	57
FILET MIGNON 12 oz.	60				

SPECIALTIES

CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	28
CHICKEN PARMIGIANA	33
CRISPY CORNISH HEN free-range, butterflied	34
SPAGHETTI & MEATBALLS ricotta, basil	27
TAVERN BBQ RIBS coca-cola braised	half 25 / full 38
VEAL CHOP MILANESE arugula, tomatoes	58
BRAISED SHORT RIBS mashed potatoes	36
SURF & TURF	M/P
ROASTED ORGANIC CHICKEN spinach, mashed potatoes	31 / 58

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach, sauteed mushrooms	37
WHOLE BRANZINO Mediterranean-style	44
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	41
YELLOW FIN TUNA sashimi-grade, yuzu miso, edamame, pea shoots	42
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	37
SEARED JUMBO SEA SCALLOPS corn, edamame, tomato vinaigrette	41
TEMPURA SHRIMP spicy mayo, chili oil	41
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	14
TRUFFLE FRIES	13	SAUTÉED SPINACH	13	BURNT BROCCOLI	14
SWEET POTATO FRIES	12	ASPARAGUS	15	SAUTÉED MUSHROOMS	14
BAKED POTATO	11	CRISPY BRUSSELS SPROUT LEAVES	14	SAUTÉED SWEET CORN	13
MASHED POTATOES	13	SAUTÉED BRUSSELS SPROUTS	14		