

HENDRICK'S LUNCH

DAILY PRIX FIXE

SOUP or SALAD	
ENTRÉE of the day	
DESSERT coffee or tea	26

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	13
AHI TUNA POKE sashimi-style, avocado, sesame-ginger dressing	24
BEEF CARPACCIO arugula, shaved parmigiano	18
STEAK TARTARE hand cut filet mignon	17 / 26
CLAMS OREGANATA	16
CLASSIC FRIED CALAMARI marinara sauce	16
JUMBO MARYLAND CRAB CAKE	22
THAI MUSSELS pineapple, coconut milk	17
GRILLED OCTOPUS citronette	23
ZUCCHINI AND EGGPLANT CHIPS	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

BURGERS / SLIDERS

TAVERN BURGER	19
H.T. BURGER	23
VEGGIE BURGER potato bun, chipotle mayo	17
CHEESEBURGER SLIDERS	17
FILET MIGNON SLIDERS	23
MEATBALL SLIDERS mozzarella, tomato sauce	16
TUNA LETTUCE CUPS spicy and seared	19

SANDWICHES

TURKEY CLUB bacon, lettuce, tomato, mayo	17
LOBSTER ROLL lemon mayo	22
STEAK SANDWICH caramelized onions	19

PRIME STEAKS

STEAK FRITES	29
FILET MIGNON	8 oz. / 42 12 oz. / 54
COLORADO RIB EYE 16 oz.	48
SIRLOIN STEAK 14 oz.	49
WAGYU SIRLOIN 10 oz.	58
MARINATED SKIRT STEAK	38
VEAL CHOP	49
LAMB CHOPS	48

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

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 romaine, shaved parmigiano, anchovies, croutons	15
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	16
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	16
QUINOA pomegranate, arugula, brussels sprouts, white balsamic vinaigrette	16
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, EVOO	16
Add grilled chicken +6 or shrimp +8 to any salad	

LARGE SALADS

THE BEVERLY chopped, grilled chicken, romaine, tomatoes, hard boiled egg, avocado, beets, bacon, cheddar, balsamic vinaigrette	20
ASIAN Tuna mesclun, cucumbers, avocado, scallions, cilantro, carrots, wonton chips, cashews, sesame-miso vinaigrette	23
OVEN ROASTED FREE-RANGE CHICKEN baby arugula, grape tomatoes, roasted peppers, artichokes, couscous, pine nuts, lemon vinaigrette	22
GRILLED MARINATED SHRIMP romaine, radish, baby arugula, tomatoes, avocado, cucumber, carrot, sugar snap peas, crumbled feta, white balsamic vinaigrette	26
LOBSTER COBB butter lettuce, cherry tomatoes, avocado, hard boiled egg, blue cheese, bacon, balsamic vinaigrette	28

LUNCH SPECIALTIES

OMELETTE DU JOUR	15
CHICKEN PAILLARD frisée, cucumbers, carrots, zucchini, avocado, charred-tomato vinaigrette	23
SALMON PAILLARD arugula, tomatoes, avocado, walnut vinaigrette	24
LOBSTER SOBA SALAD cucumbers, red onions, cherry tomatoes, edamame, micro rock chives, daikon sprouts, amazu vinaigrette	29
SLICED SKIRT STEAK lemongrass, thai basil, cucumbers, tomatoes, spicy and sweet lemon vinaigrette	24
YELLOW FIN TUNA CARPACCIO spiced herb salad, peanuts, yuzu lemon soy dressing	27
GRILLED CHICKEN BROCHETTE peppers, onions, tzatziki, pita	20
SPAGHETTI & MEATBALLS ricotta, basil	19

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach	29
GRILLED BRANZINO FILET Mediterranean-style	25
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	37
YELLOW FIN TUNA sashimi-grade, yuzu miso, 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

SIDES

HAND CUT FRENCH FRIES 8 • TRUFFLE FRIES 11 • SWEET POTATO FRIES 9 • MASHED POTATOES 10
SAUTÉED SPINACH 10 • ASPARAGUS 12 • SAUTÉED BRUSSELS SPROUTS 12 • CREAMED SPINACH 12 • BROCCOLI 9