

HENDRICK'S LUNCH

DAILY PRIX FIXE

SOUP or SALAD	
ENTRÉE of the day	
DESSERT coffee or tea	25

APPETIZERS

SOUP DU JOUR	P/A
FRENCH ONION SOUP	12
AHI TUNA POKE sashimi-style, avocado, sesame-ginger dressing	23
BEEF CARPACCIO arugula, shaved parmigiano	17
STEAK TARTARE hand cut filet mignon	16 / 25
CLAMS OREGANATA	16
CLASSIC FRIED CALAMARI marinara sauce	15
JUMBO MARYLAND CRAB CAKE	21
THAI MUSSELS pineapple, coconut milk	15
GRILLED OCTOPUS citronette	22
ZUCCHINI AND EGGPLANT CHIPS	14
ROASTED BONE MARROW shallot marmalade	21
KOBE BEEF HOT DOG wrapped in puff pastry	18
LOBSTER TRUFFLE MAC & CHEESE	25
MARGHERITA PIZZA	15
BURRATA campari tomatoes, crostini	17

BURGERS / SLIDERS

TAVERN BURGER	19
H.T. BURGER	22
VEGGIE BURGER potato bun, chipotle mayo	16
CHEESEBURGER SLIDERS	16
LAMB CHOP SLIDERS	20
FILET MIGNON SLIDERS	21
MEATBALL SLIDERS mozzarella, tomato sauce	15
TUNA LETTUCE CUPS spicy and seared	19

SANDWICHES

TURKEY CLUB bacon, lettuce, tomato, mayo	16
LOBSTER ROLL lemon mayo	22
STEAK SANDWICH caramelized onions	19

PRIME STEAKS

STEAK FRITES	29
FILET MIGNON	8 oz. / 38 12 oz. / 48
COLORADO RIB EYE 16 oz.	45
SIRLOIN STEAK 14 oz.	49
WAGYU SIRLOIN 10 oz.	58
MARINATED SKIRT STEAK	35
VEAL CHOP	49
LAMB CHOPS	45

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	14
KALE mint, cabbage, hazelnuts, truffle pecorino, apple vinaigrette	15
PEAR arugula, endive, goat cheese, pecans, sherry vinaigrette	15
QUINOA pomegranate, arugula, brussels sprouts, white balsamic vinaigrette	16
MEDITERRANEAN tomatoes, cucumber, red onions, feta cheese, olives, oregano, EVOO	15
.....	
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	19
ASIAN Tuna mesclun, cucumbers, avocado, scallions, cilantro, carrots, wonton chips, cashews, sesame-miso vinaigrette	22
OVEN ROASTED FREE-RANGE CHICKEN baby arugula, grape tomatoes, roasted peppers, artichokes, couscous, pine nuts, lemon vinaigrette	21
GRILLED MARINATED SHRIMP romaine, radish, baby arugula, tomatoes, avocado, cucumber, carrot, sugar snap peas, crumbled feta, white balsamic vinaigrette	25
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	22
SALMON PAILLARD arugula, tomatoes, avocado, walnut vinaigrette	23
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	23
YELLOW FIN TUNA CARPACCIO spiced herb salad, peanuts, yuzu lemon soy dressing	26
GRILLED CHICKEN BROCHETTE peppers, onions, tzatziki, pita	19
SPAGHETTI & MEATBALLS ricotta, basil	19

SEAFOOD

SEARED NORWEGIAN SALMON baby spinach	28
GRILLED BRANZINO FILET Mediterranean-style	23
CHATHAM HALIBUT basil, pine nuts, roasted tomatoes, beurre blanc	35
YELLOW FIN TUNA sashimi-grade, yuzu miso, pea shoots	35
ROASTED BLACK SEA BASS spring pea broth, baby spinach, crispy leeks	29
SEARED JUMBO SEA SCALLOPS corn & edamame, tomato vinaigrette	33
TEMPURA SHRIMP spicy mayo, chili oil	34

SIDES

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