



APPETIZERS

*MARTINI SHRIMP COCKTAIL

Perfectly Poached Jumbo Shrimp served with Jumbo stuffed Spanish Olives, Vodka spiked Cocktail and Remoulade Sauces 11.95

*CALAMARI FRITA

Lightly breaded and fried. Served with sauce Cardinale 9.50

*PAN SEARED AHI TUNA

Sesame Seared and accompanied with a Ginger Citrus Ponzu and Wasabi. Garnished with Sriracha, Wasabi and Spicy Seaweed 12.50

*SAUTÉED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

Accompanied by a Roasted Red Pepper Aioli 15.95

*NEW ORLEANS STYLE BARBECUED SHRIMP

Seasoned with fresh cracked pepper and rosemary then simmered in butter, white wine, garlic and other spices. Served over toasted French Bread 12.50

GRILLED PORTABELLA AND VEGETABLE NAPOLEON

Grilled Squash, Zucchini and Portabella Mushroom layered with fresh Pesto, Tomato and Fresh Mozzarella. Served with Balsamic Gastrique 8.95

*SILVER DOLLAR PEPPERED SEA SCALLOPS

Served over Wilted Spinach with Sun-Dried Tomatoes, Bacon and Shallots. Served with a Citrus Pepper Marmalade 13.95

AWARD WINNING SLOW COOKED BABY BACK RIBS

With Jack Daniels Barbecue Sauce. Topped with haystack onions 11.95

HONDOS HOMEMADE HAYSTACK ONIONS

Shaved Red Onion, lightly dusted, fried, and piled high. Served with a Creole Remoulade 6.95

*LOBSTER SCAMPI

Sweet, tender chunks of cold water lobster tail sauteed scampi style in garlic and butter 25.95

*FRIED OYSTERS

Select oysters, hand breaded and deep fried. Served with créole remoulade. 11.50

SOUPS

FRENCH ONION SOUP GRATINÉE 6.95

***SEAFOOD BISQUE 7.95**

CHEF'S HOMEMADE 5.75

SALADS

HONDOS SALAD, Mixed Greens with Romaine, Carrots, shaved Radishes, Cucumbers, fresh Basil, Cherry Tomatoes, Feta Cheese and Sunflower Seeds. Choice of Dressing 6.95

BABY SPINACH SALAD, Hot Raspberry Bacon Dressing 7.95

CAESAR SALAD, Classic Caesar Dressing 6.95

HEARTS OF ICEBERG, Bleu Cheese Dressing 6.75

CAPRESE, Red and Yellow tomatoes, fresh mozzarella, red onion and fresh basil with our house Basil Vinaigrette Dressing 9.75

OUR SEAFOOD

All accompanied with our House Salad, Caesar Salad or Heart of Lettuce. Your Choice of Baked Potato, Garlic Mashers, Steak Wedges, Hondos Potatoes, Sautéed Vegetables or Creamed Spinach.

*SAUTEED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

(Two 4 ounce crab cakes) Using only the finest Lump Crabmeat 31.50

*TWIN SOUTH AFRICAN ROCK LOBSTER TAILS

From cold, clear waters...the ultimate in lobster tails MARKET PRICE

*SEAFOOD TRIO

Pesto seared Scallops, Parmesan Shrimp and a Jumbo Lump Crab Cake served with Creole Remoulade and Roasted Red Pepper Aioli. 30.95

*SHRIMP HONDO

A local favorite. Jumbo shrimp sautéed in a Garlic Beurre Blanc sauce 26.50

*BRONZED NORTH ATLANTIC SALMON

Nature's perfect fish. North Atlantic Salmon rubbed with brown sugar and chipotle served with a red raspberry and Merlot reduction 25.95

*TUNA MIGNON

A mélange of Wild Mushrooms with julienne Red Peppers sautéed with Shallots and White Wine in a Sweet Chili and Butter sauce. 28.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

OUR STEAKS

All Steaks accompanied with our House Salad, Caesar Salad or Heart of Iceberg with Bleu Cheese, and your choice of Baked Potato, Garlic Mashers, Hondos Potatoes, Baked Sweet Potato, Steak Wedges, Sautéed Vegetables or Creamed Spinach) (♦Unless otherwise requested, all steaks are served sizzling in light drawn butter.) *All steaks available with Béarnaise upon request.

RIBEYE STEAK♦

(Boneless 16oz) 39.95

FILET MIGNON♦

Small (8oz) 32.50

Large (12oz) 40.95

NEW YORK STRIP♦

(14oz) 40.95

HONDOS SIGNATURE PORTERHOUSE STEAK♦

(24oz) 48.95

*STEAK & LOBSTER♦

An 8oz Filet Mignon paired with a 6 ounce Cold Water Lobster Tail 52.95

STEAK DIANE

An 8oz Filet-Cut New York Strip served with a Wild Mushroom Demi-Glace. 24.95

HONDOS SIGNATURE STEAKS ♦

*STEAK HONDO

Our Version of Steak Oscar. A Filet Mignon cooked to your request. Served atop a Grilled marinated portabella mushroom and topped with Lump Crabmeat, Asparagus and our Homemade Hollandaise

8oz- 42.95 12oz- 51.95

NEW YORK STRIP, AU POIVRE

A 14 ounce cut. Encrusted with a mélange of White, Red & Black Peppercorns; pan seared and deglazed with Brandy. Finished with a Green Peppercorn and Brandy Cream Sauce 42.95

BONE-IN FILET MIGNON

A 16 oz. Bone-In Filet Mignon encrusted with Pommery Mustard and Fresh Horseradish 46.95

COWBOY CUT RIBEYE STEAK (18oz) 42.95

KANSAS CITY STRIP (18oz) 45.95

Served on the Bone to Enhance the Natural Flavour

~ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE~

*HONDOS SHRIMP 11.95 ~ *COLD WATER LOBSTER TAIL 22.95 ~ CRUMBLÉ BLEU CHEESE 3.95

ANY STEAK SERVED BLACKENED AT NO CHARGE

CHOPS, RIBS, CHICKEN & PASTA

*All accompanied with our House Salad, Caesar Salad or Hearts of Iceberg, and your choice of Baked Idaho Potato, Garlic Mashers, Hondos Potatoes, Steak Wedges, Sautéed Vegetables or Creamed Spinach.

HONDOS BABY BACK RIBS

*Cooked in our special rib smoker. The finest ribs available anywhere. *24.95*

FRENCHED AUSTRALIAN LAMB CHOPS

*(3-6 ounce chops) The very finest, extra thick, hand cut; Grilled to perfection and served with wilted spinach. Finished with a black cherry & aged balsamic conserve *39.95*

ROSEMARY STUDDÉD VEAL CHOP

*(12oz) Succulent. Studded with fresh rosemary, served on a bed of sauteed fresh spinach with Marsala demi-glace and a portabella and shitake mushroom duxelle. *39.95*

*PORK CHOP

*(12oz) Center cut; accompanied by Bourbon Glazed Apples. *24.95*

*CHICKEN BREAST MILANESE

*Statler Chicken breast coated with parmesan and herbed bread crumbs. Pan fried and served over a Romano cheese cream sauce with tomato-garlic concasse *19.95*

VEGETARIAN PASTA

A mélange of fresh vegetables and mushrooms sautéed and tossed with Cavatappi. Finished with a Pecorino Cream Cheese Sauce 20.95

SPECIAL SIDES

Baked Idaho Potato 6.25

Roasted Garlic Mashers 5.50

Hondos Potatoes 6.25

Hondos Creamed Spinach 6.25

Steamed Fresh Broccoli 6.50

Steak Wedges 4.95

Caramelized Mushrooms & Onions Demi-Glace 6.25

Sautéed Vegetables 6.25

Steamed Asparagus 6.95

RARE-VERY RED THROUGHOUT, COOL CENTER

MEDIUM RARE- RED THROUGHOUT, WARM CENTER

MEDIUM-PINK CENTER

MEDIUM WELL-SLIGHTLY PINK CENTER

WELL-COOKED THROUGHOUT