



APPETIZERS

MARTINI SHRIMP COCKTAIL

Perfectly Poached Jumbo Shrimp served with Jumbo stuffed Spanish Olives, Vodka spiked Cocktail and Remoulade Sauces 12.50

CALAMARI FRITA

Lightly breaded and fried. Served with sauce Cardinale 9.95

*PAN SEARED AHI TUNA

Sesame Seared and accompanied with a Ginger Citrus Ponzu and Wasabi. Garnished with Sriracha, Wasabi and Spicy Seaweed 12.95

SAUTÉED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

Accompanied by a Roasted Red Pepper Aioli 17.50

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 12.95

GRILLED PORTABELLA AND VEGETABLE NAPOLEON

Grilled Squash, Zucchini and Portabella Mushroom layered with fresh Pesto, Tomato and Fresh Mozzarella. Served with Balsamic Gastrique 9.50

SILVER DOLLAR PEPPERED SEA SCALLOPS

Served over Wilted Spinach with Sun-Dried Tomatoes, Bacon and Shallots. Served with a Citrus Pepper Marmalade 14.50

AWARD WINNING SLOW COOKED BABY BACK RIBS

With Jack Daniels Barbecue Sauce. Topped with Haystack Onions 15.95

NEW ZEALAND LAMB LOLLIPOPS

Marinated in Rosemary & Thyme. Served with a Balsamic glaze atop a White Bean Relish 18.95

LOBSTER SCAMPI

Sweet, tender chunks of Cold Water Lobster Tail sautéed scampi style in Garlic and Butter 27.95

FRIED OYSTERS

Select Oysters, hand breaded and deep fried. Served with Créole Remoulade 11.95

SOUPS

FRENCH ONION SOUP GRATINÉE 6.95

SEAFOOD BISQUE 7.95

CHEF'S HOMEMADE 5.95

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 6.95

CAPRESE, Red and Yellow Tomatoes, fresh Mozzarella, Red Onion and fresh Basil with our house Basil Vinaigrette Dressing 9.95

OUR SEAFOOD

*All accompanied with our House Salad, Caesar Salad or Hearts of Iceberg, and your choice of Baked Potato, Garlic Mashers, Hondos Au Gratin Potatoes, Baked Sweet Potato, Steak Wedges or Sautéed Vegetables

SAUTEED CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

(Two 4 ounce crab cakes) Using only the finest Lump Crabmeat 33.95

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 33.95

SHRIMP HONDO

A local favorite. Jumbo shrimp sautéed in a Garlic Beurre Blanc sauce 28.95

*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 26.50

*TUNA MIGNON

A mélange of Wild Mushrooms with julienne Red Peppers sautéed with Shallots and White Wine in a Sweet Chili and Butter sauce. 28.95

**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 Au Gratin Potatoes, Baked Sweet Potato, Steak Wedges, or Sautéed Vegetables
(♦Unless otherwise requested, all steaks are served sizzling in light drawn butter.) *All steaks available with Béarnaise upon request.

RIBEYE STEAK♦

(Boneless 16oz) 42.95

FILET MIGNON♦

Small (8oz) 36.95

Large (12oz) 44.50

NEW YORK STRIP♦

(14oz) 41.95

HONDOS SIGNATURE PORTERHOUSE STEAK♦

(24oz) 49.95

STEAK & LOBSTER♦

An 8oz Filet Mignon paired with a 6 ounce Cold Water Lobster Tail 57.95

STEAK DIANE

An 8oz Center Cut Sirloin served with a Wild Mushroom Demi-Glace. 25.95

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- 46.95 12oz- 55.95

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 44.95

BONE-IN FILET MIGNON

A 16 oz. Bone-In Filet Mignon encrusted with Pommery Mustard and Fresh Horseradish 49.95

COWBOY CUT RIBEYE STEAK (18oz) 43.95

~ ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE ~

HONDOS SHRIMP 13.95 ~ COLD WATER LOBSTER TAIL 27.95 ~ CRUMBLED 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 Potato, Garlic Mashers, Hondos Au Gratin Potatoes, Baked Sweet Potato, Steak Wedges or Sautéed Vegetables

HONDOS BABY BACK RIBS

*Cooked in our special rib smoker. The finest Ribs available anywhere. *32.95*

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 *47.95*

ROSEMARY STUDDED VEAL CHOP

*(12oz) Succulent. Studded with fresh Rosemary, served on a bed of sautéed fresh Spinach with Marsala Demi-Glace and a Portabella and Shitake Mushroom Duxelle. *40.95*

PORK CHOP

*(12oz) Center cut; accompanied by Bourbon Glazed Apples. *25.95*

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 Concasé *20.95*

VEGETARIAN PASTA

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

SPECIAL SIDES

Sauteed Spinach \$6.50

Steamed Fresh Broccoli 6.50

Steamed Asparagus 6.95

Hondos Creamed Spinach 6.50

Fresh Broccoli Au Gratin 6.95

Creamed Corn, Au Gratin 6.50

Caramelized Mushrooms & Onions Demi-Glace 6.50

Haystack Onion Rings 8.95

RARE-VERY RED THROUGHOUT, COOL CENTER

MEDIUM RARE- RED THROUGHOUT, WARM CENTER

MEDIUM-PINK CENTER

MEDIUM WELL-SLIGHTLY PINK CENTER

WELL-COOKED THROUGHOUT