



LUNCH

APPETIZERS

*MARTINI SHRIMP COCKTAIL

Perfectly Poached Jumbo Shrimp served with Jumbo stuffed Spanish Olives. Vodka spiked cocktail and Remoulade sauces \$11.95

*PEPPERED SEA SCALLOPS

Silver Dollar Seared Sea Scallops served over Wilted Spinach with Sun –Dried Tomatoes, Bacon and Shallots. Served with a Lemon –Pepper Marmalade \$12.95

*AHI TUNA

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

*CALAMARI FRITA

Lightly breaded and fried. Served with Sauce Cardinale and topped with fried leeks. \$9.50

*NEW ORLEANS STYLE BARBECUED SHRIMP

Seasoned with fresh cracked pepper and rosemary, then simmered in butter, white wine, garlic and other classic spices.

Served over toasted French Bread. \$12.50

VEGETABLE NAPOLEON

Grilled Squash, Zucchini and Portabella Mushroom layered with fresh Basil, Tomato and Fresh Mozzarella.

Served with a Balsamic Gastrique \$8.95

*FRIED OYSTERS

Select Oysters, hand breaded and deep fried. Served with Creole Remoulade. \$11.50

*LOBSTER SCAMPI

Sweet, tender chunks of cold water lobster tail sautéed scampi style in garlic and butter. \$25.95

SOUPS

FRENCH ONION SOUP GRATINÉE \$6.95

*SEAFOOD BISQUE \$7.95

CHEF'S HOMEMADE SELECTION \$5.75

SALADS

CAESAR SALAD

Traditional Caesar topped with Parmesan and garlic croutons \$6.95 (with any sandwich or entree \$2.50)

▪ Add *Sautéed Gulf Shrimp \$6.95 ▪ *Grilled Chicken Breast \$4.95 ▪ Grilled Sliced Tenderloin \$8.50 ▪ *Pan Seared Salmon \$6.95

GRILLED TENDERLOIN SALAD

Served over Mesclun greens with tomato, grilled Portabella, asparagus and potatoes. Tossed in a Balsamic vinaigrette and garnished with Flatbread. \$17.95

THAI SPINACH SALAD

Baby spinach tossed in Sesame and Soy dressing and topped with egg, carrot, tomato, cucumber and toasted peanuts.

Served with *grilled Chicken. \$9.95

HOUSE SALAD

Mixed Greens with Romaine, Carrots, shaved Radishes, Cucumbers, fresh Basil, Cherry Tomatoes, Feta Cheese and Sunflower Seeds.

Choice of Dressing \$6.95 (with any sandwich or entrée \$2.50)

▪ Add *Sautéed Gulf Shrimp \$6.95 ▪ *Grilled Chicken Breast \$4.95 ▪ Grilled Sliced Tenderloin \$8.50

CAPRESE

Red and yellow tomatoes, fresh mozzarella, red onion, fresh basil with our house basil vinaigrette dressing. \$9.75

FRUIT SALAD WITH PISTACHIO ENCRUSTED GOAT CHEESE

An assortment of fresh fruit including strawberries, apples, assorted fresh berries and other seasonal fruit served over a bed of mesclun greens with goat cheese encrusted in coarsely ground pistachios. Served with raspberry vinaigrette. \$9.95

HEARTS OF PALM WITH ROASTED RED PEPPERS, CARMELIZED ONIONS AND PECANS

Served over mixed greens with our house basil-vinaigrette and garnished with sliced avocado and fried haystack onions. \$9.50

Add *Grilled Chicken \$4.95, Grilled Sliced Tenderloin \$8.50, *Sautéed Gulf Shrimp \$6.95, *Jumbo Lump Crab \$8.95

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

SANDWICHES

Served with a Kosher Spear and Hondo's Fries on Hondos own special baked bread.

PRIME RIB SANDWICH

Perfectly roasted, thinly sliced Prime Rib served with sautéed onions and mushrooms and topped with horseradish cheddar cheese.

Accompanied with a garlic aioli and hot au jus. \$10.95

*GRILLED MARINATED CHICKEN BREAST SANDWICH

Served on a butter toasted fresh baked Hondos bun with lettuce, tomato and a citrus infused mayonnaise. \$8.95

*LUMP CRAB CAKE SANDWICH

Hondo's own recipe. Served with red pepper aioli on a freshly baked Hondos bun. \$12.50

CLUB SANDWICH

Ham, turkey, crispy smoked bacon slices and sliced Swiss cheese. Served on toasted marble rye with lettuce, tomato and mayonnaise. \$9.50

QUESADILLA

*Chicken (9.50), Sirloin Steak (13.50), or *Shrimp (12.50) with Cheddar Cheese, sautéed onions & peppers, Pico de Gallo, sour cream, and Guacamole.

Served with Southwestern Fried Tortilla Chips.

*BLACKENED TUNA SANDWICH

Center-cut Tuna Steak rubbed with our own special Cajun seasonings. Served on a freshly baked Hondos bun, accompanied with a Pineapple Relish. \$9.95

CAESAR WRAP

Your choice of *Chicken (\$9.50), Sirloin Steak (\$13.50), or *Shrimp (\$12.50) tossed with Romaine, Classic Caesar Dressing and

Parmesan Cheese. Wrapped in a Spinach Tortilla and served with your choice of sides.

TARRAGON CHICKEN SALAD

Tender chunks of free-range chicken breast combined with a hint of fresh tarragon and served on a freshly baked croissant with lettuce, tomato & red onion. \$9.25

*ULTIMATE BURGER

Hondos own special recipe. We use only the finest ground chuck combined with Andouille sausage to create the Ultimate Burger! Served on a Ciabatta Roll.

\$8.95

*HONDOS BURGER

The finest Kobe ground beef— grass fed, hormone free Beef creates an unbelievable Burger. Served on a Ciabatta Roll.

\$13.50

All burgers are accompanied with two toppings, lettuce, tomato, red onion, Kosher spear and roasted garlic mayonnaise.

Cheddar Cheese

Horseradish Cheddar

Bleu Cheese Crumbles

Swiss Cheese

Tobacco Onion Straws

Smoked Bacon

Caramelized Onions

Sautéed Onions & Mushrooms

ENTREES

Served with hot petit-pan luncheon rolls. Add a Hondo's House or Caesar Salad with any entrée \$2.50

FILET MIGNON (6oz)

The finest center-cut tenderloin; cooked to your request. Served with chef's fresh vegetables and garlic mashers. \$21.95

SLICED TOP SIRLOIN

Cooked as you like. Served with a wild mushroom demi-glaze atop garlic mashers with chef's fresh vegetables. \$14.95

FILET OF NEW YORK STRIP STEAK (8 oz)

The finest sirloin; perfectly cooked to your request. Served with chef's fresh vegetables and garlic mashed potatoes. \$18.95

AU POIVRE STYLE

Our New York Strip encrusted with a mélange of white, red and black peppercorns; pan-seared and deglazed with brandy. Finished with a green peppercorn and brandy cream sauce. \$19.95

*HONDO'S LUMP CRAB CAKE

Lump Crabmeat and our special seasonings sautéed and served over garlic mashers and chef's fresh vegetables. \$15.50

*BROILED CHICKEN

Served with mashers and chef's fresh vegetables with a roasted garlic and Parmesan cheese cream sauce. \$10.50

*CHEF'S FRESH FISH SELECTION (priced daily)

PASTA POMADORO

Penne pasta with garlic, tomatoes, asparagus, artichokes, yellow squash and zucchini; sautéed and finished with a demi glaze and shredded parmesan cream sauce. \$9.50

▪ Add *Sautéed Gulf Shrimp \$6.95 ▪ *Grilled Chicken Breast \$4.95

HONDOS BABY BACK RIBS

Half rack of our Award Winning Baby Back Ribs smoked slowly and served with our special barbeque sauce and topped with haystack onions. Accompanied with Hondos fries. \$14.50

Chef's Sautéed Vegetables \$6.25

Hondo's Haystack Onion Rings \$6.95

Hondo's Garlic Mashers \$5.50

Steamed Broccoli, Au Gratin \$6.50

Hondo's Fries \$4.95

Asparagus with Hollandaise \$6.95

Caramelized Onions & Mushrooms \$6.25

Creamed Spinach \$6.25