



LUNCH

APPETIZERS

MARTINI SHRIMP COCKTAIL

Jumbo Shrimp / Stuffed Spanish Olives /Vodka Spiked Cocktail Sauce \$15.95

SILVER DOLLAR PEPPERED SEA SCALLOPS

Seared Sea Scallops / Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Orange-Pepper Marmalade \$19.50

***AHI TUNA**

Sesame Seared / Ginger Balsamic Ponzu /Sriracha / Wasabi / Spicy Seaweed \$16.95

CALAMARI FRITA

Lightly Breaded & Fried / Sauce Cardinale \$12.95

NEW ORLEANS STYLE BARBECUED SHRIMP

Fresh Cracked Pepper / Rosemary / Butter / White Wine / Garlic / Spices / Toasted French Bread \$15.95

BOURBON PECAN BRIE

Warm Bourbon Caramel / Toasted Pecans/ Puff Pastry Croustade/ Crispy Bougette/ Tart Apples \$12.95

FRIED OYSTERS

Select Oysters / Hand Breaded / Flash Fried / Creole Remoulade \$16.95

LOBSTER SCAMPI

Cold Water Lobster Tail Meat / Scampi / Garlic & Butter \$33.50

SOUPS

FRENCH ONION SOUP GRATINÉE \$8.95

SEAFOOD BISQUE \$10.95

DU JOUR \$7.50

SALADS

HOUSE SALAD (with any sandwich or entrée \$3.75)

Mixed Greens / Carrots / Radishes / Cucumbers / Cherry Tomatoes / Feta / Sunflower Seeds
Choice of Dressing \$8.95

CAESAR SALAD (with any sandwich or entree \$3.75) Traditional Caesar / Parmesan Garlic Croutons \$9.95

***GRILLED TENDERLOIN SALAD**

Mesclun Greens / Tomato / Grilled Portabella / Asparagus / Potatoes / Balsamic Vinaigrette / Flatbread \$25.50

THAI SPINACH SALAD

Baby Spinach / Sesame Soy Dressing / Egg / Carrot / Tomato / Cucumber / Toasted Peanuts / Grilled Chicken \$14.50

CAPRESE

Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / Basil Vinaigrette \$11.95

FRESH FRUIT SALAD WITH PISTACHIO ENCRUSTED GOAT CHEESE

Strawberries / Apples / Berries / Seasonal Fruit / Mesclun Greens / Goat Cheese / Crushed Pistachios
Raspberry Vinaigrette \$12.95

HONDOS SALAD ADD ONS

*Salmon \$8.95 / Tuna \$10.95 / Sautéed Shrimp \$9.50 / Crab Cake \$14.95
Fried Oysters \$12.95 / Grilled Chicken \$6.95 / *Grilled Sliced Tenderloin \$15.95

**These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

SANDWICHES

Served with a Kosher Spear & Hondo's Fries on Hondo's own Special Baked Bread. Add a Hondo's House or Caesar Salad for \$3.75

PRIME RIB SANDWICH

Thinly Sliced / Sautéed Onions & Mushrooms / Horseradish Cheddar Cheese / Garlic Aioli / Hot Au Jus \$16.95

GRILLED MARINATED CHICKEN BREAST SANDWICH

Provolone/ Bacon/ Butter Toasted Fresh Baked Hondo's Bun / Lettuce / Tomato / Citrus Mayonnaise \$12.50

LUMP CRAB CAKE SANDWICH

Hondo's Own / Red Pepper Aioli / Fresh Baked Hondo's Bun \$18.95

CLUB SANDWICH

Ham / Turkey / Smoked Bacon / Swiss Cheese / Toasted Marble Rye / Lettuce / Tomato / Mayonnaise \$14.50

QUESADILLA Your Choice of Chicken \$11.95 *Sirloin Steak \$18.50 Shrimp \$14.95

Cheddar Cheese / Sautéed Onions & Peppers / Pico de Gallo / Sour Cream / Guacamole

CAESAR WRAP Your choice of Chicken \$11.95 *Sirloin Steak \$18.50 Shrimp \$14.95

Romaine / Classic Caesar Dressing / Parmesan Cheese / Spinach Tortilla / Choice of Side

***BLACKENED TUNA SANDWICH**

Center-cut Tuna Steak / Special Cajun Seasonings / Freshly Baked Hondo's Bun / Pineapple Relish \$13.50

TARRAGON CHICKEN SALAD

Free-range Chicken Breast Pieces / Fresh Tarragon / Freshly Baked Croissant / Lettuce / Tomato \$11.95



***HONDOS BURGER-8oz**

The Best Ground Wagyu-grass fed, hormone free Beef makes an unbelievable Burger. Served on a Freshly Baked Roll

\$17.50

All burgers are accompanied with two toppings, lettuce, tomato, Kosher pickle spear & roasted garlic mayonnaise.

Cheddar Cheese

Bleu Cheese Crumbles

Tobacco Onion Straws

Caramelized Onions

Horseradish Cheddar

Swiss Cheese

Smoked Bacon

Sautéed Onions & Mushrooms

ENTREES

Served with Hot Petit-Pan Luncheon Rolls. Add a Hondo's House or Caesar Salad for \$3.75

***FILET MIGNON (6oz)**

The Finest Center-Cut Tenderloin / Chef's Fresh Vegetables / Garlic Mashers \$30.95

***SLICED TOP SIRLOIN (6oz)**

Wild Mushroom Demi-Glace / Chef's Fresh Vegetables / Garlic Mashers \$21.95

***CENTER CUT TOP SIRLOIN (10 oz)**

The Finest Sirloin / Chef's Fresh Vegetables / Garlic Mashers \$26.95

***AU POIVRE STYLE (10 oz)**

Center Cut Top Sirloin / Encrusted with a Mélange of White, Red & Black Peppercorns / Pan-Seared / Brandy Green Peppercorn & Brandy Cream Sauce \$27.50

HONDO'S LUMP CRAB CAKE

Lump Crabmeat / Special Seasonings / Broiled / Garlic Mashers / Chef's Fresh Vegetables \$23.50

BROILED CHICKEN

Garlic Mashers / Chef's Fresh Vegetables / Garlic Parmesan Cream \$12.95

PASTA POMADORO Add Sautéed Shrimp \$9.50 Add Grilled Chicken Breast \$6.95

Penne / Garlic / Tomatoes / Asparagus / Yellow Squash / Zucchini / Sautéed / Parmesan Cream \$11.95

HONDOS BABY BACK RIBS (Half Rack)

Award Winning Baby Back Ribs / Slowly Smoked / Hondo's Barbeque Sauce / Haystack Onions / Hondo's Fries \$23.50

SIDES *(perfect size for sharing)*

Chef's Sautéed Vegetables \$7.50

Steamed Broccoli, Au Gratin \$8.95

Asparagus with Hollandaise \$8.50

Hondo's Haystack Onion Rings \$10.95

Creamed Corn, Au Gratin \$7.95

Caramelized Onions & Mushrooms \$7.95

Hondo's Garlic Mashers \$6.75

Hondo's Hand-Cut Seasoned Fries \$6.75

Creamed Spinach \$7.95

3 Cheese Mac & Cheese \$8.50