

## **APPETIZERS**

### **MARTINI SHRIMP COCKTAIL**

Jumbo Shrimp / Spanish Olives / Vodka Spiked Cocktail & Remoulade Sauces \$15.95

### **CALAMARI FRITA**

Lightly Breaded & Fried / Sauce Cardinale \$12.95

### **\*PAN SEARED AHI TUNA**

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

### **BROILED CHESAPEAKE BAY LUMP CRAB CAKES**

Roasted Red Pepper Aioli \$24.95

### **NEW ORLEANS STYLE BARBECUED SHRIMP**

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

### **BOURBON PECAN BRIE**

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

### **SILVER DOLLAR PEPPERED SEA SCALLOPS**

Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Citrus Pepper Marmalade \$19.50

### **AWARD WINNING SLOW COOKED BABY BACK RIBS**

Jack Daniels Barbecue Sauce / Haystack Onions \$21.95

### **\*NEW ZEALAND LAMB LOLLIPOPS**

Rosemary & Thyme Marinade / Balsamic Glaze / White Bean Relish \$24.50

### **LOBSTER SCAMPI**

Cold Water Lobster Tail Meat / Garlic & Butter \$33.95

### **FRIED OYSTERS**

Ten Select Oysters / Hand Breaded / Flash Fried / Créole Remoulade \$16.95

### **CHEF'S DAILY ARTISAN CHEESE BOARD**

Variety of Fresh Cheeses/ Toast Points/ Fresh & Dried Fruits/ Toasted Nuts/ Shareable \$17.95

## **SOUPS**

**FRENCH ONION SOUP GRATINÉE** \$8.95

**SEAFOOD BISQUE** \$10.95

**DU JOUR** \$7.50

## **SALADS**

**HONDOS HOUSE** Mixed Greens / Carrots / Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta Sunflower Seeds / Choice of Dressing \$9.50 (\$5.95 with Entrée)

**BABY SPINACH SALAD** Raspberry Vinaigrette Dressing \$10.50 (\$6.50 with Entrée)

**CAESAR SALAD** Classic Caesar Dressing \$10.50 (\$6.50 with Entrée)

**HEARTS OF ICEBERG** Bleu Cheese Dressing \$9.50 (\$6.50 with Entrée)

**CAPRESE** Red & Yellow Tomatoes / Mozzarella / Red Onion / Basil / Basil Vinaigrette \$11.95 (\$6.50 with Entrée)

## **OUR SEAFOOD**

### **CHOOSE A SIDE FROM THE FOLLOWING**

Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables

### **BROILED CHESAPEAKE BAY LUMP CRAB CAKES**

The Finest Lump Crabmeat / Two 4 oz Crab Cakes \$45.95

### **TWIN SOUTH AFRICAN ROCK LOBSTER TAILS**

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

### **SEAFOOD TRIO**

Pepper Seared Scallops / Parmesan Shrimp / Lump Crab Cake / Creole Remoulade

Roasted Red Pepper Aioli \$44.95

### **HONDOS SHRIMP**

Ten Jumbo Shrimp / Garlic Beurre Blanc \$38.95

### **\*SAZON & SUMAC SEARED SALMON**

North Atlantic Salmon / Sazon / Sumac / Blueberry Compote \$32.50

### **\*PAN SEARED GOLDEN BASS with LUMP CRABMEAT**

Lemon Caper Beurre Blanc / Sautéed Bok Choy \$42.95

*\*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.*



## **OUR STEAKS**

### **CHOOSE A SIDE FROM THE FOLLOWING**

Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables  
Unless otherwise requested, steaks are served sizzling on hot plates with drawn butter.  
All steaks available with Béarnaise upon request.

**\*RIBEYE** Boneless / 16oz \$62.95

**\*FILET MIGNON** Small / 8oz \$49.95 Large / 12oz \$57.95

**\*NEW YORK STRIP** 14oz \$60.95

**\*HONDOS SIGNATURE PORTERHOUSE STEAK** 24oz \$59.95

**\*STEAK & LOBSTER** 6 oz Cold Water Lobster Tail 8oz Filet Mignon \$89.95 12oz Filet Mignon \$96.95

### **\*STEAK FRITES**

10oz Marinated Hangar Steak  
House-Cut Fries *(No Substitutions)*  
Roasted Shallot Butter \$37.95  
*(COOKING ABOVE MEDIUM NOT RECOMMENDED)*

## **HONDOS SIGNATURE STEAKS**

### **\*STEAK HONDO**

Our Steak Oscar / Filet Mignon / Grilled Marinated Portabella / Jumbo Lump Crabmeat / Asparagus / Hollandaise  
8oz \$63.95 12oz \$75.50

### **\*NEW YORK STRIP, AU POIVRE**

Encrusted with White, Red & Black Peppercorns / Pan Seared / Deglazed with Brandy  
Green Peppercorn & Brandy Cream Sauce / 14oz \$60.50

### **\*BONE-IN FILET MIGNON**

Bone-In Filet Mignon / Pommery Mustard / Fresh Horseradish / 16oz \$79.95

### **\*COWBOY CUT RIBEYE STEAK**

Bone in / 18oz \$67.95

~ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE~

HONDOS SHRIMP \$18.95

COLD WATER LOBSTER TAIL \$38.95

CRUMBLED BLEU CHEESE \$5.00

ANY STEAK SERVED AU POIVRE STYLE \$6.00

ANY STEAK SERVED BLACKENED AT NO CHARGE

ANY STEAK OSCAR STYLE \$15.95

## **CHOPS, RIBS, CHICKEN & PASTA**

### **CHOOSE A SIDE FROM THE FOLLOWING**

Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables

### **HONDOS BABY BACK RIBS**

House smoked / The finest available anywhere \$45.95

### **\*FRENCHED AUSTRALIAN LAMB CHOPS**

Extra Thick / Hand Cut / Grilled / Wilted Spinach / Black Cherry & Aged Balsamic Conserve / Three 6oz Chops \$55.95

### **\*PORK CHOP**

Center Cut / Bourbon Glazed Apples / 12oz 34.50

### **CHICKEN BREAST MILANESE**

Statter Chicken Breast / Parmesan Herbed Bread Crumbs / Pan Fried / Romano Cream Sauce / Tomato-Garlic Concasse \$24.95

### **VEGETARIAN PASTA**

Mélange of fresh Vegetables / Mushrooms / Penne Pasta / Pecorino Cream Sauce \$23.50

## **SPECIAL SIDES (LARGE ENOUGH TO SHARE)**

Sautéed Spinach \$7.95

Hondo's Creamed Spinach \$7.75

Caramelized Mushrooms & Onions Demi-Glace \$7.95

Steamed Fresh Broccoli \$7.95

Fresh Broccoli with Cheese \$8.95

Haystack Onion Rings \$10.95

Steamed Asparagus \$8.50

Creamed Corn, Au Gratin \$7.95

Three Cheese Macaroni & Cheese \$8.50

Hondo's Hand-Cut Seasoned French Fries \$6.75

Fried Potato Wedges \$6.75

**RARE-VERY RED THROUGHOUT, COOL CENTER**

**MEDIUM RARE- RED THROUGHOUT, WARM CENTER**

**MEDIUM-  
PINK CENTER**

**MEDIUM WELL-SLIGHTLY PINK CENTER**

**WELL-COOKED THROUGHOUT**

11.2021