

APPETIZERS

MARTINI SHRIMP COCKTAIL \$18.50

jumbo shrimp / Spanish olives
cocktail sauce / remoulade sauce

CALAMARI FRITA \$15.50

lightly breaded & fried / sauce cardinale

*** PAN SEARED AHI TUNA \$19.50**

sesame seared / ginger citrus ponzu
sriracha / wasabi / spicy seaweed

CHESAPEAKE BAY CRAB CAKES \$27.50

broiled or pan fired / red pepper aioli

NEW ORLEANS BARBECUED SHRIMP \$18.50

white wine butter sauce / garlic / spices
toasted baguette / fresh rosemary

BOURBON PECAN BRIE \$15.50

warm bourbon caramel / toasted pecans
puff pastry croustade / crispy baguette / tart apples

SILVER DOLLAR PEPPERED SEA SCALLOPS \$22

wilted spinach / sun-dried tomatoes / bacon
shallots / citrus pepper marmalade

LOBSTER SCAMPI \$37.95

cold water lobster tail meat / garlic & butter

FRIED OYSTERS \$19.50

ten select oysters / hand breaded / flash fried / creole remoulade

SOUPS

FRENCH ONION SOUP GRATINEE \$10.95

SEAFOOD BISQUE \$6.95 / \$12.95

DU JOUR \$5.50 / \$8.95

**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.*



SALADS

Dressings: Ranch / Bleu Cheese / Honey Mustard
French / 1000 Island

Vinaigrettes: Balsamic / Basil / Raspberry / Red Wine
Roasted Red Pepper Champagne

HONDOS HOUSE \$10.95 with Entree \$5.50

mixed greens / carrots / radishes / cucumbers
cherry tomatoes / feta / sunflowers seeds / dressing choice

*** CAESAR \$11.95 with Entree \$5.50**

romaine / parmesan cheese
house-made croutons & caesar dressing

*** GRILLED TENDERLOIN SALAD \$28.95**

mesclun greens / cherry tomatoes / grilled portabella
asparagus / potatoes / balsamic vinaigrette

THAI SPINACH SALAD \$16.50

baby spinach / hard boiled egg / carrots / tomatoes
cucumbers / toasted peanuts / grilled chicken
sesame soy dressing

CAPRESE \$13.95

mesclun greens / red & yellow tomatoes / red onion
fresh basil / basil vinaigrette

FRESH FRUIT SALAD \$15.50

mesclun greens / apples / oranges / blackberries
raspberries / strawberries / pistachio encrusted goat cheese
raspberry vinaigrette

SALAD ADD ONS

*** SALMON \$10.95**

*** TUNA \$12.95**

SAUTEED SHRIMP \$11.50

CRABCAKE *Broiled or Fried* \$16.95

FRIED OYSTERS \$14.95

*** GRILLED TENDERLOIN \$19.50**

GRILLED CHICKEN \$8.95

SANDWICHES

Served with a Kosher Spear & Hondos Fries.

Add a Hondos House Salad or Caesar Salad for \$5.50

PRIME RIB SANDWICH \$19.95

thinly sliced / sauteed onions & mushrooms
horseradish cheddar cheese / garlic aioli / au jus

GRILLED CHICKEN SANDWICH \$14.50

marinated / provolone / bacon / toasted bun
lettuce / tomato

LUMP CRAB CAKE SANDWICH \$21.50

choice of broiled or fried / red pepper aioli
lettuce / tomato

CLUB SANDWICH \$15.95

ham / turkey / smoked bacon / swiss cheese
marble rye / lettuce / tomato / mayonnaise

QUESADILLA

Chicken \$13.50 *Sirloin Steak \$20.50 Shrimp \$16.50
cheddar cheese / sauteed onion & peppers
pico de gallo / sour cream / guacamole

CAESAR WRAP

Chicken \$13.50 *Sirloin Steak \$20.50 Shrimp \$16.50
roamine / classic caesar dressing / parmesan cheese
spinach tortilla

BLACKENED TUNA SANDWICH \$14.95

center-cut tuna steak / cajun seasoning
toasted bun / pineapple relish

TARRAGON CHICKEN SALAD \$13.50

fresh croissant / lettuce / tomato

*** HONDOS BURGER \$19.50**

8oz ground wagyu / toasted bun
lettuce / tomato / roasted garlic aioli
Choose two toppings:

cheddar cheese	onion straws
horseradish cheddar	smoked bacon
bleu cheese	caramelized onions
swiss cheese	sauteed onions & mushrooms

ENTREES

Served with Hot Petit-Pan Luncheon Rolls.

Add a Hondos House Salad or Caesar Salad for \$5.50

*** FILET MIGNON \$34.50**

6 oz/ the finest center-cut tenderloin
garlic mashers / sauteed vegetables

*** SLICED TOP SIRLOIN \$24.95**

6oz / wild mushroom demi-glace
garlic mashers / sauteed vegetables

*** CENTER-CUT TOP SIRLOIN \$29.95**

10oz / finest sirloin / garlic mashers / sauteed vegetables

*** AU POIVRE STYLE \$30.50**

10oz / finest sirloin / pan-seared / encrusted in peppercorns
brandy & peppercorn cream sauce
garlic mashers / sauteed vegetables

RARE-Very Red Throughout / Cool Center
MEDIUM RARE-Red Throughout / Cool Center
MEDIUM-Pink Center
MEDIUM WELL-Slightly Pink Center
WELL -Cooked Throughout

HONDOS LUMP CRAB CAKE \$25.95

Broiled or Fried

lump crabmeat / special seasonings
garlic mashers / sauteed vegetables

BROILED CHICKEN \$15.50

chicken breast / garlic, tomato & parmesan cream sauce
garlic mashers / sauteed vegetables

VEGETARIAN PASTA \$14.50

Chicken \$21.50 with Shrimp \$24.50
penne / garlic / tomatoes / asparagus / squash
zucchini / parmesan cream sauce

HONDOS BABY BACK RIBS \$26.95

1/2 rack / slowly smoked / Hondos barbecue sauce
haystack onions / Hondos fries

SPECIAL SIDES

Large Enough to Share

SAUTEED VEGETABLES \$9.50

STEAMED BROCCOLI \$10.50 Add Cheese \$.45

STEAMED ASPARGUS With Hollandaise \$10.95

HONDOS CREAMED SPINACH \$10.95

HONDOS GARLIC MASHERS \$8.50

CREAMED CORN AU GRATIN \$9.50

HAYSTACK ONION RINGS \$11.95

4 CHEESE MACARONI \$10.50

CARAMELIZED ONIONS & MUSHROOMS \$9.95

HONDOS HAND-CUT FRENCH FRIES \$8.50