

STARTERS

CHICKEN POPPERS \$22

Tossed in house sauce, served with vegetable crudités and garlic aioli.

CRISPY CHICKEN DRUMETTES \$22

Tossed in house sauce, served with vegetable crudités and garlic aioli.

PULLED BEEF TACOS \$24

Served with guacamole and pico de gallo.

GOLDEN FRIED CAULIFLOWER \$18

Served with honey mustard and garlic aioli.

BISTRO FRIES \$26 (GF)

Fresh cut papas, pulled brisket, sliced jalapenos, sunny side up, garlic aioli and bbq drizzle.

PICKLED TONGUE \$32 (GF)

House pickled tongue served with a caramelized sauce.

SOUP

SOUP OF THE DAY \$12

BEEF YEMENITE SOUP \$16 (GF)

Flavorful Middle Eastern iconic soup.

SALADS

CAESAR SALAD \$19

Romaine lettuce, cherry tomatoes, housemade croutons, and signature Caesar dressing.

Add: grilled chicken \$10 • beef \$12 • pargiyot \$12

HUDSON SALAD \$22 (GF)

Lettuce, corn, tomato, avocado, sliced olives with lemon dressing.

Add: grilled chicken \$10 • beef \$12 • pargiyot \$12

PULLED BEEF GNOCCHI \$24

Pulled beef gnocchi tossed in rich cream sauce with mushrooms and topped with pastrami croutons.

BEEF SLIDERS \$22

Three sliders served in a pretzel bun with garlic mayo and pickled red onion.

BEER BATTERED CHICKEN TENDER \$22

Served with a spicy aioli and garlic aioli.

TEXAS SPRING ROLLS \$22

Ground beef spring roll served on a house purée.

CHUMUS ASLI \$16 (VEGAN)

Housemade chumus, tahini, and baked pita chips.

KIDS MEALS

Served with a boxed drink.

CHICKEN FINGERS, FRENCH FRIES, KETCHUP \$18

HOT DOG, FRENCH FRIES, KETCHUP \$14

ENTRÉES

All entrées are accompanied by 1 side of your choice

* For entrées choose 1 house sauce:

Beef demi | Peppercorn | Shallot wine sauce

PAN SEARED SALMON \$38 ^{GF}

Lemon-herb pan seared salmon.

PANKO CRUSTED CHICKEN BREAST \$38

Juicy chicken cutlets golden fried in a panko crust.

CHICKEN PARGIYOT \$38 ^{GF}

Marinated boneless chicken thighs grilled over an open fire.

GRILLED CHICKEN BREAST \$38 ^{GF}

Optional: Served with teriyaki reduction.

12-HOUR BRISKET \$68 ^{GF}

Slow cooked brisket in a house portobello mushroom gravy sauce served with cipollini onion.

* 14 OZ. RIB-EYE STEAK \$68 ^{GF}

Grilled to your liking over an open fire and served with a house chimichurri.

* SURPRISE STEAK \$98 ^{GF}

Chimichurri skirt steak seared to your liking served with cipollini onion and a butternut squash purée.

* SKIRT STEAK \$108

House bbq rub served with root vegetable confit, cipollini onion and patty pan squash.

* 22 OZ. COWBOY STEAK \$108 ^{GF}

Grilled to your liking over an open fire. Served with a house chimichurri.

* Complimentary pepper crust available on steak options

ALL MEAT IS USDA PRIME

10 OZ. PRIME BURGER \$29

Lettuce, tomatoes, pickles, and pickled red onions. Served with steak fries and a side of coleslaw.

Add avocado or fried egg \$3

Add gluten free bun \$5

SIDES • \$12

BASMATI RICE ^{GF}

GARLIC GREEN BEANS ^{GF}

HOUSE SALAD ^{GF}

HOUSE ONION RINGS

STEAK FRIES ^{GF}

HONEY-GLAZED SWEET POTATOES ^{GF}

YUKON GOLD MASHED POTATOES ^{GF}

SEASONAL VEGETABLES ^{GF}

GRILLED VEGETABLES ^{GF}