

STARTERS

CHICKEN POPPERS \$22

Tossed in house sauce, served with garlic aioli.

MEXICAN TONGUE TACO \$22

Topped with pickled onions and served with salsa verde and radish.

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 beef, sliced jalapenos, sunny side up, served with bbq and garlic aioli.

PICKLED TONGUE \$32 ^{GF}

House pickled tongue served with a sweet potato purée and bourbon cranberry glaze.

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, shaved carrots, 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.

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 with a house purée.

CHUMUS ASLI \$16 ^{VEGAN}

Housemade chumus, tahini, and baked pita chips.

SOUP

SOUP OF THE DAY \$12

BEEF YEMENITE SOUP \$16 ^{GF}

Flavorful Middle Eastern iconic soup.

ENTRÉES

All entrées are accompanied by 1 side of your choice

* For entrées choose 1 house sauce:

Beef Demi | Cranberry Bourbon | Shallot Wine

PAN SEARED SALMON \$38 ^{GF}

Pan seared salmon with lemon dressing.

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}

Seared to your liking served with cipollini onion and a butternut squash purée.

* SKIRT STEAK \$108

House chimichurri rub served with cipollini onion and a butternut squash purée.

* 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 red onions. Served with steak fries and a side of coleslaw.

Add avocado or fried egg \$3

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 GRILLED VEGETABLES ^{GF}