

STARTERS

CHICKEN POPPERS \$24

Crispy chicken bites tossed in our housemade poppers sauce, served with garlic aioli.

MEXICAN TONGUE TACO \$28

Slow-cooked tender tongue, cubed and tossed in a pan, served on a yellow corn tortilla with pickled onions, creamy jalapeño avocado sauce, radish, & lime.

PULLED BEEF TACOS \$24

Pulled beef on a crispy yellow tortilla topped with guacamole and pickled red onion, served with pico de gallo.

CRISPY FRIED CAULIFLOWER \$22

Cauliflower florets battered and coated in cornflake crumbs, served with honey mustard and garlic aioli.

BISTRO FRIES \$26 ^{GF}

Fresh cut fries loaded with pulled beef, jalapeño, and sunny side up egg, served with barbecue & garlic aioli.

PULLED BEEF GNOCCHI \$26

In-house made gnocchis tossed in a pan with a rich mushroom cream sauce, topped with pulled beef.

BEEF SLIDERS \$24

Three pretzel-bun sliders with garlic mayo and pickled red onion.

ARANCINI PULLED BEEF \$24

Crispy risotto croquettes stuffed with pulled beef, served on roasted garlic cherry tomato sauce, topped with parsley aioli.

BAO BUN TONGUE \$28

Two steamed bao buns with sliced tongue, julienned radish, carrot, pickled onion, served with Housemade cranberry-bourbon sauce.

BEER BATTERED CHICKEN \$24

Golden crispy fried chicken tenders, served with spicy aioli and garlic aioli.

BEEF CARPACCIO \$32

Thinly sliced filet mignon crowned with aioli, balsamic glaze, garlic confit, pickled onion, parsley, and lemon zest, served with in-house baked ciabatta crackers.

TEXAS SPRING ROLLS \$22

Crispy ground beef spring rolls served with barbecue sauce.

CHUMUS ASLI \$18 ^{VEGAN}

Housemade creamy hummus topped with Mediterranean spices and a drizzle of olive oil, served with fresh, warm, soft pita.

Add Mediterranean beef \$10

Add pulled beef \$10

SALADS

CAESAR SALAD \$19

Crisp romaine, cherry tomatoes, and housemade croutons in our signature Caesar dressing

Add: grilled chicken \$12 • beef \$14 • pargiyot \$14

HUDSON SALAD \$22 ^{GF}

Crisp romaine, corn, tomato, carrots, avocado, and olives with lemon dressing

Add: grilled chicken \$12 • beef \$14 • pargiyot \$14

SOUP

SOUP OF THE DAY \$12

Ask your server for today's selection.

BEEF YEMENITE SOUP \$16 ^{GF}

A flavorful, iconic Middle Eastern beef 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 \$43 ^{GF}

Pan-seared salmon finished with a bright lemon dressing.

CRISPY PANKO CHICKEN BREAST \$43

Juicy chicken cutlets fried golden in a crisp panko crust.

GRILLED CHICKEN PARGIYOT \$43 ^{GF}

Boneless chicken thighs grilled over an open fire, topped with caramelized onion.

GRILLED CHICKEN BREAST \$43 ^{GF}

Grilled chicken breast served with a teriyaki reduction.

12-HOUR BRISKET \$68 ^{GF}

Slow-cooked brisket served with beef demi sauce, garnished with roasted grape tomatoes and roasted cipollini onion.

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

Fire-grilled to your liking, served with house chimichurri.

* SURPRISE STEAK \$98 ^{GF}

Fire-grilled to your liking, served with butternut squash purée and garnished with roasted cipollini onion.

* SKIRT STEAK \$108

Fire-grilled medium rare, served with butternut squash purée and garnished with roasted cipollini onion.

* 22 OZ. COWBOY STEAK \$118 ^{GF}

Fire-grilled to your liking, served with house chimichurri.

* Complimentary pepper crust available on steak options

ALL MEAT IS USDA PRIME

10 OZ. PRIME BURGER \$35

Soft brioche bun, lettuce, tomato, red onion, and pickles. Served with a side of steak fries and our house-made burger sauce.

Add \$3 each: imitation cheese / housemade onion ring / sautéed mushrooms / sautéed onions / avocado / egg

SIDES • \$12

BASMATI RICE ^{GF}

GARLIC GREEN BEANS ^{GF}

HOUSE SALAD ^{GF}

HOUSEMADE ONION RINGS

STEAK FRIES

HONEY-GLAZED SWEET POTATOES ^{GF}

YUKON GOLD MASHED POTATOES ^{GF}

SEASONAL GRILLED VEGETABLES ^{GF}