

## STARTERS

### CHICKEN POPPERS \$24

Tossed in house sauce, served with garlic aioli.

### MEXICAN TONGUE TACO \$26

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 <sup>GF</sup>

Fresh cut papas, pulled beef, sliced jalapenos, sunny side up, served with bbq and garlic aioli.

### PICKLED TONGUE \$32 <sup>GF</sup>

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 \$12 • beef \$14 • pargiyot \$14**

### HUDSON SALAD \$22 <sup>GF</sup>

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

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

### PULLED BEEF GNOCCHI \$24

Pulled beef gnocchi tossed in rich cream sauce with mushrooms.

### BEEF SLIDERS \$24

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

### BEER BATTERED CHICKEN TENDER \$24

Served with a spicy aioli and garlic aioli.

### TEXAS SPRING ROLLS \$22

Ground beef spring roll served with a house purée.

### CHUMUS ASLI \$18 <sup>VEGAN</sup>

Housemade chumus, tahini, and baked pita chips.

## SOUP

### SOUP OF THE DAY \$12

### BEEF YEMENITE SOUP \$16 <sup>GF</sup>

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 \$43 <sup>GF</sup>

Pan seared salmon with lemon dressing.

### PANKO CRUSTED CHICKEN BREAST \$43

Juicy chicken cutlets golden fried in a panko crust.

### CHICKEN PARGIYOT \$43 <sup>GF</sup>

Marinated boneless chicken thighs grilled over an open fire.

### GRILLED CHICKEN BREAST \$43 <sup>GF</sup>

Optional: Served with teriyaki reduction.

### 12-HOUR BRISKET \$68 <sup>GF</sup>

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

### \* 14 OZ. RIB-EYE STEAK \$68 <sup>GF</sup>

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

### \* SURPRISE STEAK \$98 <sup>GF</sup>

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 \$118 <sup>GF</sup>

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 <sup>GF</sup>

### GARLIC GREEN BEANS <sup>GF</sup>

### HOUSE SALAD <sup>GF</sup>

### HOUSE ONION RINGS

### STEAK FRIES <sup>GF</sup>

### HONEY-GLAZED SWEET POTATOES <sup>GF</sup>

### YUKON GOLD MASHED POTATOES <sup>GF</sup>

### SEASONAL GRILLED VEGETABLES <sup>GF</sup>