



# LUNCH

## APPETIZERS

### **MARTINI SHRIMP COCKTAIL**

Jumbo Shrimp / Stuffed Spanish Olives /Vodka Spiked Cocktail & Remoulade Sauces \$13.95

### **SILVER DOLLAR PEPPERED SEA SCALLOPS**

Seared Sea Scallops / Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Lemon-Pepper Marmalade \$17.95

### **\*AHI TUNA**

Sesame Seared / Ginger Balsamic Ponzu /Sriracha / Wasabi / Spicy Seaweed \$14.50

### **CALAMARI FRITA**

Lightly Breaded & Fried / Sauce Cardinale / Fried Leeks \$11.25

### **NEW ORLEANS STYLE BARBECUED SHRIMP**

Fresh Cracked Pepper / Rosemary / Butter / White Wine / Garlic / Spices / Toasted French Bread \$14.50

### **BOURBON PECAN BRIE**

Warm Bourbon Caramel / Toasted Pecans/ Puff Pastry Croustade/ Crispy Bougette/ Tart Apples \$11.50

### **FRIED OYSTERS**

Ten Select Oysters / Hand Breaded / Flash Fried / Creole Remoulade \$13.50

### **LOBSTER SCAMPI**

Cold Water Lobster Tail Meat / Scampi / Garlic & Butter \$29.95

## SOUPS

**FRENCH ONION SOUP GRATINÉE** \$7.95

**SEAFOOD BISQUE** \$8.95

**DU JOUR** \$6.75

## SALADS

**HOUSE SALAD** (with any sandwich or entrée \$2.95)

Mixed Greens / Carrots / Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta / Sunflower Seeds  
Choice of Dressing \$8.25

**CAESAR SALAD** (with any sandwich or entree \$2.95) Traditional Caesar / Parmesan Garlic Croutons \$9.25

### **GRILLED TENDERLOIN SALAD**

Mesclun Greens / Tomato / Grilled Portabella / Asparagus / Potatoes / Balsamic Vinaigrette / Flatbread \$20.95

### **THAI SPINACH SALAD**

Baby Spinach / Sesame Soy Dressing / Egg / Carrot / Tomato / Cucumber / Toasted Peanuts / Grilled Chicken \$11.95

### **CAPRESE**

Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / Basil Vinaigrette \$10.50

### **FRESH FRUIT SALAD WITH PISTACHIO ENCRUSTED GOAT CHEESE**

Strawberries / Apples / Berries / Seasonal Fruit / Mesclun Greens / Goat Cheese / Crushed Pistachios  
Raspberry Vinaigrette \$10.95

### **HEARTS OF PALM WITH ROASTED RED PEPPERS, CARMELIZED ONIONS & PECANS**

Mixed Greens / Basil Vinaigrette / Avocado / Haystack Onions \$10.95

### **HONDOS SALAD ADD ONS**

\*Pan Seared Salmon \$7.95 / Grilled Chicken \$5.50 / Grilled Sliced Tenderloin \$11.50  
Sautéed Shrimp \$7.95 / Jumbo Lump Crab \$9.95

*\*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.*

## **SANDWICHES**

Served with a Kosher Spear & Hondo's Fries on Hondo's own Special Baked Bread. Add a Hondo's House or Caesar Salad for \$2.95

### **PRIME RIB SANDWICH**

Thinly Sliced / Sautéed Onions & Mushrooms / Horseradish Cheddar Cheese / Garlic Aioli / Hot Au Jus \$11.95

### **GRILLED MARINATED CHICKEN BREAST SANDWICH**

Provolone/ Bacon/ Butter Toasted Fresh Baked Hondo's Bun / Lettuce / Tomato / Citrus Mayonnaise \$10.95

### **LUMP CRAB CAKE SANDWICH**

Hondo's Own / Red Pepper Aioli / Fresh Baked Hondo's Bun \$13.50

### **CLUB SANDWICH**

Ham / Turkey / Smoked Bacon / Swiss Cheese / Toasted Marble Rye / Lettuce / Tomato / Mayonnaise \$10.95

**QUESADILLA** Your Choice of Chicken \$10.50 Sirloin Steak \$14.50 Shrimp \$13.50

Cheddar Cheese / Sautéed Onions & Peppers / Pico de Gallo / Sour Cream / Guacamole

**CAESAR WRAP** Your choice of Chicken \$10.50 Sirloin Steak \$14.50 Shrimp \$13.50

Romaine / Classic Caesar Dressing / Parmesan Cheese / Spinach Tortilla / Choice of Side

### **\*BLACKENED TUNA SANDWICH**

Center-cut Tuna Steak / Special Cajun Seasonings / Freshly Baked Hondo's Bun / Pineapple Relish \$11.50

### **TARRAGON CHICKEN SALAD**

Free-range Chicken Breast Pieces / Fresh Tarragon / Freshly Baked Croissant / Lettuce / Tomato \$10.50

#### **\*ULTIMATE BURGER-8oz**

Hondo's Own. The finest ground chuck and Andouille Sausage creates the Ultimate Burger! Served on a Freshly Baked Roll  
\$12.95

#### **\*HONDOS BURGER-8oz**

The Best Ground Kobe-grass fed, hormone free Beef makes an unbelievable Burger. Served on a Freshly Baked Roll  
\$15.95

*All burgers are accompanied with two toppings, lettuce, tomato, Kosher pickle spear & roasted garlic mayonnaise.*

Cheddar Cheese

Bleu Cheese Crumbles

Tobacco Onion Straws

Caramelized Onions

Horseradish Cheddar

Swiss Cheese

Smoked Bacon

Sautéed Onions & Mushrooms

## **ENTREES**

Served with Hot Petit-Pan Luncheon Rolls. Add a Hondo's House or Caesar Salad for \$2.95

### **FILET MIGNON (6oz)**

The Finest Center-Cut Tenderloin / Chef's Fresh Vegetables / Garlic Mashers \$25.50

### **SLICED TOP SIRLOIN**

Wild Mushroom Demi-Glace / Chef's Fresh Vegetables / Garlic Mashers \$16.95

### **NEW YORK STRIP STEAK (8oz)**

The Finest Sirloin / Chef's Fresh Vegetables / Garlic Mashers \$21.95

### **AU POIVRE STYLE**

New York Strip / Encrusted with a Mélange of White, Red & Black Peppercorns / Pan-Seared / Brandy Green Peppercorn & Brandy Cream Sauce \$22.50

### **HONDO'S LUMP CRAB CAKE**

Lump Crabmeat / Special Seasonings / Broiled / Garlic Mashers / Chef's Fresh Vegetables \$16.95

### **BROILED CHICKEN**

Garlic Mashers / Chef's Fresh Vegetables / Roasted Garlic Parmesan Cream \$11.50

### **CHEF'S FRESH FISH SELECTION (priced daily)**

**PASTA POMADORO** Add Sautéed Shrimp \$7.95

Add Grilled Chicken Breast \$5.50

Penne / Garlic / Tomatoes / Asparagus / Yellow Squash / Zucchini / Sautéed / Demi-Glace / Parmesan Cream \$10.50

### **HONDOS BABY BACK RIBS (Half Rack)**

Award Winning Baby Back Ribs / Slowly Smoked / Hondo's Barbeque Sauce / Haystack Onions / Hondo's Fries \$18.50

## **SIDES** *(perfect size for sharing)*

Chef's Sautéed Vegetables \$6.50

Hondo's Haystack Onion Rings \$9.50

Hondo's Garlic Mashers \$5.95

3 Cheese Mac & Cheese \$6.95

Steamed Broccoli, Au Gratin \$7.95

Creamed Corn, Au Gratin \$6.95

Fried Potato Wedges \$5.95

Hondo's Hand-Cut Seasoned Fries \$5.95

Asparagus with Hollandaise \$7.25

Caramelized Onions & Mushrooms \$6.95

Creamed Spinach \$6.95