

APPETIZERS

MARTINI SHRIMP COCKTAIL

Jumbo Shrimp / Spanish Olives / Vodka Spiked Cocktail & Remoulade Sauces 14.50

CALAMARI FRITA

Lightly Breaded & Fried / Sauce Cardinale 11.75

*PAN SEARED AHI TUNA

Sesame Seared / Ginger Citrus Ponzu / Sriracha / Wasabi / Spicy Seaweed 14.95

BROILED CHESAPEAKE BAY LUMP CRAB CAKES

Roasted Red Pepper Aioli 21.95

NEW ORLEANS STYLE BARBECUED SHRIMP

Fresh Cracked Pepper / Rosemary / White Wine Butter Sauce / Garlic / Spices / Toasted French Bread 14.95

BOURBON PECAN BRIE

Warm Bourbon Caramel / Toasted Pecans/ Puff Pastry Croustade/ Crispy Baguette/ Tart Apples 11.95

SILVER DOLLAR PEPPERED SEA SCALLOPS

Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Citrus Pepper Marmalade 18.50

AWARD WINNING SLOW COOKED BABY BACK RIBS

Jack Daniels Barbecue Sauce / Haystack Onions 18.95

*NEW ZEALAND LAMB LOLLIPOPS

Rosemary & Thyme Marinade / Balsamic Glaze / White Bean Relish 21.50

LOBSTER SCAMPI

Cold Water Lobster Tail Meat / Garlic & Butter 30.95

FRIED OYSTERS

Ten Select Oysters / Hand Breaded / Flash Fried / Créole Remoulade 13.95

CHEF'S DAILY ARTISAN CHEESE BOARD

Variety of Fresh Cheeses/ Toast Points/ Fresh & Dried Fruits/ Toasted Nuts/ Shareable 16.95

SOUPS

FRENCH ONION SOUP GRATINÉE 8.50 SEAFOOD BISQUE 10.50 DU JOUR 6.95

SALADS

HONDOS HOUSE Mixed Greens / Carrots / Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta Sunflower Seeds / Choice of Dressing 8.50

BABY SPINACH SALAD Raspberry Vinaigrette Dressing 9.50

CAESAR SALAD Classic Caesar Dressing 9.50

HEARTS OF ICEBERG Bleu Cheese Dressing 8.50

CAPRESE Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / Basil Vinaigrette 10.95

OUR SEAFOOD

CHOOSE A SALAD & SIDE FROM THE FOLLOWING House Salad / Caesar Salad / Hearts of Iceberg

Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables

BROILED CHESAPEAKE BAY LUMP CRAB CAKES

The Finest Lump Crabmeat / Two 4 oz Crab Cakes 39.95

TWIN SOUTH AFRICAN ROCK LOBSTER TAILS

From cold, clear waters...the ultimate in lobster tails MARKET PRICE

SEAFOOD TRIO

Pesto Seared Scallops / Parmesan Shrimp / Lump Crab Cake / Creole Remoulade

Roasted Red Pepper Aioli 40.50

SHRIMP HONDO

Local's Favorite / Jumbo / Garlic Beurre Blanc 31.95

*BRONZED NORTH ATLANTIC SALMON

North Atlantic Salmon / Brown Sugar / Chipotle / Red Raspberry & Merlot Reduction 29.50

*PAN SEARED ROCKFISH with LUMP CRABMEAT

Lemon Caper Beurre Blanc / Sautéed Bok Choy 38.50

**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.*



OUR STEAKS

CHOOSE A SALAD & SIDE FROM THE FOLLOWING House Salad / Caesar Salad / Hearts of Iceberg
Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables
Unless otherwise requested, steaks are served sizzling on hot plates with drawn butter.
All steaks available with Béarnaise upon request.

- *RIBEYE Boneless / 16oz 47.50
- *FILET MIGNON Small / 8oz 44.50 Large / 12oz 51.50
- *NEW YORK STRIP 14oz 48.50
- *HONDOS SIGNATURE PORTERHOUSE STEAK 24oz 54.50
- *STEAK & LOBSTER Filet Mignon / 8oz / Cold Water Lobster Tail / 6oz 67.95

***STEAK FRITES**
10oz Marinated Hangar Steak
House-Cut Fries *(No Substitutions)*
Roasted Shallot Butter 33.50
(COOKING ABOVE MEDIUM NOT RECOMMENDED)

HONDOS SIGNATURE STEAKS

*STEAK HONDO

Our Steak Oscar / Filet Mignon / Grilled Marinated Portabella / Jumbo Lump Crabmeat / Asparagus / Hollandaise
8oz 56.95 12oz 67.50

*NEW YORK STRIP, AU POIVRE

Encrusted with White, Red & Black Peppercorns / Pan Seared / Deglazed with Brandy
Green Peppercorn & Brandy Cream Sauce / 14oz 51.50

*BONE-IN FILET MIGNON

Bone-In Filet Mignon / Pommery Mustard / Fresh Horseradish / 16oz 63.50

*COWBOY CUT RIBEYE STEAK

Bone in / 18oz 50.50

~ADD ANY OF THESE FAVORITE ITEMS TO ANY ENTREE~

HONDOS SHRIMP 16.50 COLD WATER LOBSTER TAIL 30.50 CRUMBLED BLEU CHEESE 4.50
ANY STEAK SERVED AU POIVRE STYLE 5.50 ANY STEAK SERVED BLACKENED AT NO CHARGE

CHOPS, RIBS, CHICKEN & PASTA

CHOOSE A SALAD & SIDE FROM THE FOLLOWING House Salad / Caesar Salad / Hearts of Iceberg
Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables

HONDOS BABY BACK RIBS

House smoked / The finest available anywhere 39.95

*FRENCHED AUSTRALIAN LAMB CHOPS

Extra Thick / Hand Cut / Grilled / Wilted Spinach / Black Cherry & Aged Balsamic Conserve / Three 6oz Chops 53.95

*PORK CHOP

Center Cut / Bourbon Glazed Apples / 12oz 34.50

CHICKEN BREAST MILANESE

Statter Chicken Breast / Parmesan Herbed Bread Crumbs / Pan Fried / Romano Cream Sauce / Tomato-Garlic Concasse 23.95

VEGETARIAN PASTA

Mélange of fresh Vegetables / Mushrooms / Penne Pasta / Pecorino Cream Sauce 22.50

SPECIAL SIDES (LARGE ENOUGH TO SHARE)

Sautéed Spinach 7.50	Hondo's Creamed Spinach 7.25	Caramelized Mushrooms & Onions Demi-Glace 7.50
Steamed Fresh Broccoli 7.50	Fresh Broccoli Au Gratin 8.50	Haystack Onion Rings 9.95
Steamed Asparagus 7.75	Creamed Corn, Au Gratin 7.50	Three Cheese Macaroni & Cheese 7.50
Hondo's Hand-Cut Seasoned French Fries 6.25		Fried Potato Wedges 6.25

RARE-VERY RED THROUGHOUT, COOL CENTER
MEDIUM RARE- RED THROUGHOUT, WARM CENTER

MEDIUM-
PINK CENTER

MEDIUM WELL-SLIGHTLY PINK CENTER
WELL-COOKED THROUGHOUT