

## STARTERS

### CHICKEN POPPERS \$22

Tossed in house sauce, served with vegetable crudités and garlic aioli.

### CRISPY CHICKEN DRUMETTES \$22

Tossed in house sauce, served with vegetable crudités and garlic aioli.

### PULLED BEEF TACOS \$24

Served with guacamole and pico de gallo.

### SWEET BREADS \$38 (GF)

### GOLDEN FRIED CAULIFLOWER \$18

Served with ranch dressing or garlic aioli.

### BISTRO FRIES \$26 (GF)

Fresh cut papas, pulled brisket, sliced jalapenos, sunny side up, garlic aioli and bbq drizzle.

### PICKLED TONGUE \$32 (GF)

House pickled tongue served with a caramelized sauce and sweet potato purée.

## SOUP

### SOUP OF THE DAY \$12

### BEEF YEMENITE SOUP \$16 (GF)

Flavorful Middle Eastern iconic soup.

## 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, avocado, sliced olives with lemon dressing.

Add: grilled chicken \$10 • beef \$12 • pargiyot \$12

### GRILLED INDIAN EGGPLANT \$32

VEGAN

Grilled eggplant stuffed with cream of spinach and fresh greens.

### CRISPY BEEF GNOCCHI \$24

House made potato gnocchi tossed in caramelized onion and mushroom white French cream sauce and crispy beef.

### BEEF SLIDERS \$22

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

### CHICKEN SAMPLER TRIO \$22

Pretzel, cornflake, and American style served with honey mustard sauce and sweet chili.

### BEEF SPRING ROLLS \$22

Sautéed brisket and pastrami stuffed spring roll served on a house purée.

### CHUMUS ASLI \$16

Housemade chumus, tahini, and baked pita chips.

## KIDS MEALS

Served with a boxed drink.

### CHICKEN FINGERS, FRENCH FRIES, KETCHUP \$18

### HOT DOG, FRENCH FRIES, KETCHUP \$14

## ENTRÉES

All entrées are accompanied by 1 side of your choice

\* For entrées choose 1 house sauce:

Beef demi | Peppercorn | Shallot wine sauce

### PAN SEARED SALMON \$38 <sup>GF</sup>

Lemon-herb pan seared salmon.

### TUNA STEAK \$58 <sup>GF</sup>

Pan seared tuna with portabella mushrooms and fresh greens.

### PANKO CRUSTED CHICKEN BREAST \$38

Juicy chicken cutlets golden fried in a panko crust.

### \* CHICKEN MARSALA \$38

Boneless chicken cooked in a rich mushroom gravy.

### CHICKEN PARGIYOT \$38 <sup>GF</sup>

Marinated boneless chicken thighs grilled over an open fire.

### GRILLED CHICKEN BREAST \$38 <sup>GF</sup>

Optional: Served with teriyaki reduction.

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

Slow cooked in house gravy served with cipollini onion.

### LAMB CHOPS \$88 <sup>GF</sup>

Herb rubbed seared baby lamb chops.

### \*\* BUTCHER'S CUT STEAK \$58 <sup>GF</sup>

Herbed oyster steak grilled to your liking over an open fire. Served with a house chimichurri.

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

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

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

Herb rubbed surprise steak seared to your liking, served with cipollini onion and a house chimichurri.

### \*\* SKIRT STEAK \$108

House bbq rub served with root vegetable confit, cipollini onion and patty pan squash.

### \*\* 22 OZ. COWBOY STEAK \$108 <sup>GF</sup>

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

\*\* pepper  
crusted \$5

## 10 OZ. PRIME BURGER \$29

Lettuce, tomatoes, pickles, onions. Served with steak fries or coleslaw.

Add avocado or fried egg \$3

Add gluten free bun \$5

## SIDES • \$12

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

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

### FINGERLING POTATOES <sup>GF</sup>

### FOREST MUSHROOMS <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 VEGETABLES <sup>GF</sup>

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