

Tax and service fee will be applied

STARTERS

CHICKEN POPPERS \$16

Tossed in house sauce, served with vegetable crudité and sauce of your choice.

CRISPY CHICKEN WINGS \$14

Tossed in house sauce, served with vegetable crudité and sauce of your choice.

PULLED BEEF TACOS \$18

Served with guacamole and pico de gallo.

GOLDEN FRIED CAULIFLOWER \$16

Served with ranch dressing or garlic aioli.

SOUP

SOUP OF THE DAY \$12

LIGHT FAIR

10 OZ. PRIME BURGER \$28

Lettuce, Tomatoes, Pickles, Onions. Served with steak fries or coleslaw.

Add avocado or fried egg \$3

CAESAR SALAD \$19

Romaine lettuce, cherry tomatoes, housemade croutons, and signature Caesar dressing.

Add grilled chicken \$8 • Add beef \$12

HUDSON SALAD \$22

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

Add grilled chicken \$8 • Add beef \$12

BEEF SLIDERS \$18

Three sliders served in a soft 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.

MAZZA PLATTER \$24

Kibbeh, lachmagine, empanadas, and pulled beef cigars served with tahini.

CHUMUS ASLI \$12

Housemade chumus, tahini, and baked pita chips.

KIDS COMBOS

Served with a boxed drink.

CHICKEN FINGERS, FRENCH FRIES, KETCHUP \$14

HOT DOG, FRENCH FRIES, KETCHUP \$12

ONION RINGS & FRENCH FRIES \$14

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ENTRÉES

All entrées are accompanied by 2 sides of your choice

PAN SEARED SALMON \$32

Lemon-herb pan seared salmon.

PANKO CRUSTED CHICKEN BREAST \$32

Juicy chicken cutlets golden fried in a panko crust.

CHICKEN MARSALA \$35

Boneless chicken cooked in a rich mushroom gravy.

CHICKEN PARGIYOT \$35

Marinated boneless chicken thighs grilled over an open fire.

FRENCH CUT CHICKEN \$38

Oven roasted juicy french cut chicken.

12-HOUR BRISKET \$59

Slow cooked in house gravy served with mashed potatoes and vegetables.

BUTCHER'S CUT STEAK \$52

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

14 OZ. RIB-EYE STEAK \$59

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

22 OZ. COWBOY STEAK \$89

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

SIDES

GARLIC GREEN BEANS \$10

HOUSE SALAD \$10

FOREST MUSHROOMS \$10

HOUSE ONION RINGS \$10

STEAK FRIES \$10

HONEY-GLAZED SWEET POTATOES \$10

YUKON GOLD MASHED POTATOES \$10

SEASONAL VEGETABLES \$10

DESSERT

NAPOLEON ICE CREAM CAKE \$14

A classic favorite.

FROZEN STRAWBERRY ORBIT \$14

Strawberry sorbet and vanilla ice cream cylinder.

FROZEN CHOCOLATE LAVA \$14

Chocolate encrusted ice cream ring with chocolate spillage.

CHOCOLATE SOUFFLE WITH ICE CREAM \$14

Warm runny chocolate souffle with vanilla ice cream.

CAKE JARS \$14

Flavors: Lemon and Cream, Cookies and Cream, Lotus, Caramel Peanut Butter