

STARTERS

CHICKEN POPPERS \$19

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

CRISPY CHICKEN DRUMETTES \$16

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

PULLED BEEF TACOS \$22

Served with guacamole and pico de gallo.

GOLDEN FRIED CAULIFLOWER \$18

Served with ranch dressing or garlic aioli.

SOUP

SOUP OF THE DAY \$12

BEEF YEMENITE SOUP \$16

Flavorful Middle Eastern iconic soup.

SALADS

CAESAR SALAD \$19

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

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

HUDSON SALAD \$22

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

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

PICKLED TONGUE \$28

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

BEEF SLIDERS \$21

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.

BEEF SPRING ROLLS \$22

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

CHUMUS ASLI \$14

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 steak entrées choose 1 house sauce:

Beef demi | Peppercorn | Shallot wine sauce

PAN SEARED SALMON \$35

Lemon-herb pan seared salmon.

PANKO CRUSTED CHICKEN BREAST \$35

Juicy chicken cutlets golden fried in a panko crust.

CHICKEN MARSALA \$38

Boneless chicken cooked in a rich mushroom gravy.

CHICKEN PARGIYOT \$38

Marinated boneless chicken thighs grilled over an open fire.

CHICKEN STEAK \$38

Oven roasted chicken steak.

12-HOUR BRISKET \$65

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

BEEF WELLINGTON \$65

Chateaubriand beef layered in wild mushrooms wrapped in pastry and baked. Served with marsala sauce and mashed potatoes.

* BUTCHER'S CUT STEAK \$58

Herbed oyster steak grilled to your liking over an open fire. Served with a house chimichurri. Pepper crusted \$5

* 14 OZ. RIB-EYE STEAK \$65

Grilled to your liking over an open fire. Served with a house chimichurri. Pepper crusted \$5

* SURPRISE STEAK \$95

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

* 22 OZ. COWBOY STEAK \$105

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

SIDES • \$12

GARLIC GREEN BEANS

HOUSE SALAD

FOREST MUSHROOMS

HOUSE ONION RINGS

STEAK FRIES

HONEY-GLAZED SWEET POTATOES

YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

Please check with your server regarding special dietary restrictions

Tax and service fee will be applied