

Tax and service fee will be applied

STARTERS

CHICKEN POPPERS \$18

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

CRISPY CHICKEN DRUMETTES \$16

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

PULLED BEEF TACOS \$21

Served with guacamole and pico de gallo.

GOLDEN FRIED CAULIFLOWER \$18

Served with ranch dressing or garlic aioli.

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.

MAZZA PLATTER \$24

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

CHUMUS ASLI \$14

Housemade chumus, tahini, and baked pita chips.

SOUP

SOUP OF THE DAY \$12

LIGHT FAIR

10 OZ. PRIME BURGER \$29

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

KIDS COMBOS

Served with a boxed drink.

CHICKEN FINGERS, FRENCH FRIES, KETCHUP \$18

HOT DOG, FRENCH FRIES, KETCHUP \$14

ONION RINGS & FRENCH FRIES \$16

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ENTRÉES

All entrées are accompanied by 1 side of your choice

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.

FRENCH CUT CHICKEN \$42

Oven roasted juicy french cut chicken.

12-HOUR BRISKET \$62

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

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

22 OZ. COWBOY STEAK \$105

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

SIDES

GARLIC GREEN BEANS \$12

HOUSE SALAD \$12

FOREST MUSHROOMS \$12

HOUSE ONION RINGS \$12

STEAK FRIES \$12

HONEY-GLAZED SWEET POTATOES \$12

YUKON GOLD MASHED POTATOES \$12

SEASONAL VEGETABLES \$12