

## STARTERS

**French Onion Soup 11**  
*crostinis & melted gruyère*

**Greek Tacos 14**  
*house made tzatziki*

**Ahi Tuna Tartare 18**  
*avocado, tomatoes, sesame seeds*

**Charred Moroccan Octopus 19**

**Crispy Calamari 16**  
*herb & honey cajun aioli*

**Prosciutto Burrata 21**  
*tomato, basil*

**Kale & Artichoke Dip 15**  
*with warm tortilla chips*

**Baked Brie 19**  
*wrapped in phyllo with fig jam*

**Chicken Wings 17**  
*hot or sweet chili sauce*

**Three Cheese Toast 9**

**Yam Fries 11**  
*adobo pepper aioli*

## MARKET SIDES 8

Fresh Cut Fries

Creamy Coleslaw

Loaded Baked Potato

Seasonal Vegetables

Village Roasted Potatoes

## DESSERTS 9

Crème Brûlée Cheesecake

Ice Cream Sundae

Deep Dish Apple Pie

Warm Chocolate Brownie



We take pride in preparing our food from scratch every day. Some items have limited availability. 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE  
*Vegetarian Menu available upon request*

## BURGERS & SANDWICHES

*Served with a side of fresh cut fries.*

**Cheeseburger 18**  
*freshly ground chuck, aged cheddar, mayonnaise, lettuce, tomatoes, onion*

**Hendriks Burger 21**  
*thick cut candied bacon, blue cheese, onion rings, tomato jam, adobo pepper aioli*

**California Veggie Burger 19**  
*plant based burger, vegan cheese, avocado, lettuce, tomato, red onion, vegan mayonnaise*

**N.Y Striploin Sandwich 24**  
*AAA N.Y striploin, sautéed mushrooms, crispy onion strings, swiss cheese, garlic baguette*

**Brisket Ruben Fury 20**  
*Montréal smoked meat, creamy coleslaw, swiss cheese, pepperoncini peppers, adobo pepper aioli*

**Hendriks Crispy Chicken Sandwich 20**  
*panko fried chicken, swiss cheese, tomatoes, creamy coleslaw, mayonnaise*

**Club Hendriks 19**  
*grilled chicken, bacon, monterey jack cheese, lettuce, tomatoes, dijonnaise*

## SALADS

**Caesar Salad 14**  
*crisp romaine, rustic croutons, asiago cheese, caesar dressing*

**Cobb Salad 21**  
*mixed greens, bacon, corn, black beans, avocado, egg, tomato, blue cheese, buttermilk ranch dressing*

**Harvest Chicken Salad 20**  
*roasted chicken, avocado, roasted almonds, dates, goat cheese, sweet citrus vinaigrette*

**Ahi Tuna Niçoise 24**  
*mixed greens, tomatoes, green beans, potatoes, egg, black olives*

**Strip & Frites Salad 25**  
*AAA N.Y striploin, greens, tomatoes, fries, honey mustard dressing, topped with crispy onion strings*

**ADD** *grilled avocado 5 | chicken 7 | salmon 10 | steak 12*

## HOUSE SPECIALTIES

**Campfire BBQ Danish Ribs 33**  
*slow cooked fall-off-the-bone tender, with creamy coleslaw & fresh cut fries*

**Mediterranean Roasted Chicken 26**  
*roasted half chicken, crushed herb Mediterranean glaze, with village roasted potatoes*

**Souvla Platter 24**  
*marinated pork skewers, mediterranean salad, roasted potatoes, hummus, tzatziki*

**Chef's Feature Pasta mkt**  
*ask your server about our feature pasta*

**Steak Frites 35**  
*10 oz certified Angus beef sirloin, with fresh cut fries*

*Our steaks are butchered in house & aged for a minimum of 35 days.  
Steaks are served with a market side.*

**Bone-In Rib Eye 48**

**Prime N.Y Striploin Chimichurri 45**

**Cowboy Cut Pork Chop 12oz 28**

**Honey Walnut Crusted Salmon 31**  
*grilled Atlantic salmon, honey glaze, topped with California walnuts, with loaded baked potato*

**Mediterranean Seabass 32**  
*grape tomatoes, capers, olive, with seasonal vegetables*

**Fish & Chips 21**  
*beer battered haddock, chef's remoulade, served with fresh cut fries & cole slaw*

**ADD** *blue cheese 5 | mushrooms 8 | peppercorn sauce 4 | chimichurri 4*