

STARTERS

French Onion Soup 11
crostinis & melted gruyère

Greek Tacos 14
house made tzatziki

Ahi Tuna Nachos 20
avocado, tomatoes, sesame seeds

Charred Moroccan Octopus 19

Crispy Calamari 16
herb & honey cajun aioli

Jumbo Shrimp Cocktail 23
horseradish cocktail sauce

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

Warm Chocolate Brownie

Today's Feature Dessert



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 22
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 Steak 49

Prime N.Y Striploin Chimichurri 47

Cowboy Cut Pork Chop 12oz 28

Teriyaki Glazed Salmon 31
grilled Atlantic salmon, teriyaki glaze, topped with toasted sesame seeds, with loaded baked potato

Pan-Seared Trout 33
prosciutto and garlic chili oil, with seasonal vegetables

Fish & Chips 23
beer battered haddock, chef's remoulade, served with fresh cut fries & cole slaw

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