

STARTERS

French Onion Soup 12
crostinis & melted gruyère

Greek Tacos 15
house made tzatziki, tomatoes & feta cheese

Ahi Tuna Nachos 22
wonton, avocado, tomatoes, sesame seeds

Charred Moroccan Octopus 21
cannellini bean salad

Crispy Calamari 17
herb & honey cajun aioli

Jumbo Shrimp Cocktail 24
horseradish cocktail sauce

Kale & Artichoke Dip 15
with warm tortilla chips

Baked Brie 20
wrapped in phyllo with fig jam

Chicken Wings 18
hot or sweet chili sauce

Three Cheese Toast 10
reggiano, cheddar, monteray jack

Yam Fries 12
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 19
freshly ground chuck, aged cheddar, mayonnaise, lettuce, tomatoes, onion

Hendriks Burger 23
thick cut candied bacon, blue cheese, onion rings, tomato jam, adobo pepper aioli

California Veggie Burger 20
plant based burger, vegan cheese, avocado, lettuce, tomato, red onion, vegan mayonnaise

N.Y Striploin Sandwich 25
AAA N.Y striploin, sautéed mushrooms, crispy onion strings, swiss cheese, garlic baguette

Brisket Ruben Fury 22
Montréal smoked meat, creamy coleslaw, swiss cheese, pepperoncini peppers, adobo pepper aioli

Hendriks Crispy Chicken Sandwich 21
panko fried chicken, swiss cheese, tomatoes, creamy coleslaw, mayonnaise

Club Hendriks 20
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 21
roasted chicken, avocado, roasted almonds, dates, goat cheese, sweet citrus vinaigrette

Ahi Tuna Niçoise 25
mixed greens, tomatoes, green beans, potatoes, egg, black olives

Strip & Frites Salad 26
AAA N.Y striploin, greens, tomatoes, fries, honey mustard dressing, topped with crispy onion strings

ADD *grilled avocado 5 | chicken 7 | salmon 12 | steak 15*

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 25
marinated pork skewers, mediterranean salad, roasted potatoes, hummus, tzatziki

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

Steak Frites 36
10 oz certified Angus beef sirloin, with fresh cut fries

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

Bone-In Rib Steak 20oz 54

Prime N.Y Striploin Chimichurri 14oz 49

Cowboy Cut Pork Chop 12oz 28
grass-fed Québec raised

Grilled Atlantic Salmon char grilled Atlantic salmon 31
*Teriyaki – char grilled, teriyaki glazed, topped with toated sesame seeds (Add \$2)
Navarro – pan seared, prosciutto and garlic chili oil (Add \$4)*

Grilled Rainbow Trout char grilled rainbow trout 31
*Teriyaki – char grilled, teriyaki glazed, topped with toated sesame seeds (Add \$2)
Navarro – pan seared, prosciutto and garlic chili oil (Add \$4)*

Fish & Chips 24
beer battered haddock, chef's remoulade, served with fresh cut fries & cole slaw

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