

## STARTERS

**French Onion Soup 12**  
*crostinis & melted gruyère*

**Greek Tacos 16**  
*house made tzatziki, tomatoes & feta cheese*

**Ahi Tuna Nachos 24**  
*wonton, avocado, tomatoes, sesame seeds*

**Charred Moroccan Octopus 23**  
*cannellini bean salad*

**Crispy Calamari 18**  
*herb & honey cajun aioli*

**Jumbo Shrimp Cocktail 26**  
*horseradish cocktail sauce*

**Kale & Artichoke Dip 16**  
*with warm tortilla chips*

**Baked Brie 22**  
*wrapped in phyllo with fig jam*

**Chicken Wings 19**  
*hot or sweet chili sauce*

**Three Cheese Toast 10**  
*reggiano, cheddar, monterey jack*

**Yam Fries 12**  
*adobo pepper aioli*

## MARKET SIDES 10

Fresh Cut Fries

Creamy Coleslaw

Loaded Baked Potato

Seasonal Vegetables

Village Roasted Potatoes

## DESSERTS 12

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 21**  
*freshly ground chuck, aged cheddar, mayonnaise, lettuce, tomatoes, onion*

**Hendriks Burger 24**  
*thick cut candied bacon, blue cheese, onion rings, tomato jam, adobo pepper aioli*

**California Veggie Burger 22**  
*plant based burger, vegan cheese, avocado, lettuce, tomato, red onion, vegan mayonnaise*

**N.Y Striploin Sandwich 26**  
*AAA N.Y striploin, sautéed mushrooms, crispy onion strings, swiss cheese, garlic baguette*

**Brisket Ruben Fury 23**  
*Montréal smoked meat, creamy coleslaw, swiss cheese, pepperoncini peppers, adobo pepper aioli*

**Hendriks Crispy Chicken Sandwich 23**  
*panko fried chicken, swiss cheese, tomatoes, creamy coleslaw, mayonnaise*

**Club Hendriks 22**  
*grilled chicken, bacon, monterey jack cheese, lettuce, tomatoes, dijonnaise*

## SALADS

**Caesar Salad 15**  
*crisp romaine, rustic croutons, asiago cheese, caesar dressing*

**Cobb Salad 22**  
*mixed greens, bacon, corn, black beans, avocado, egg, tomato, blue cheese, buttermilk ranch dressing*

**Harvest Chicken Salad 23**  
*roasted chicken, avocado, roasted almonds, dates, goat cheese, sweet citrus vinaigrette*

**Ahi Tuna Niçoise 26**  
*mixed greens, tomatoes, green beans, potatoes, egg, black olives*

**Strip & Frites Salad 27**  
*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 34**  
*slow cooked fall-off-the-bone tender, with creamy coleslaw & fresh cut fries*

**Mediterranean Roasted Chicken 28**  
*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 58**

**Prime N.Y Striploin Chimichurri 14oz 52**

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

**Grilled Atlantic Salmon char grilled Atlantic salmon 34**  
*Teriyaki – char grilled, teriyaki glazed, topped with toasted sesame seeds (Add \$2)  
Navarro – pan seared, prosciutto and garlic chili oil (Add \$4)*

**Grilled Rainbow Trout char grilled rainbow trout 34**  
*Teriyaki – char grilled, teriyaki glazed, topped with toasted 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 6 | mushrooms 10 | peppercorn sauce 5 | chimichurri 5*