

Starters

AHI TUNA TARTARE Avocado, Tomatoes, Sesame Seeds 24
BAKED BRIE Wrapped in Phyllo with Fig Jam 22
CHARRED MOROCCAN OCTOPUS Cannellini Bean Salad 23
CHICKEN WINGS Hot or Sweet Chili Sauce 19
CRISPY CALAMARI Herb & Honey Cajun Aioli 19
FRENCH ONION SOUP Crostinis & Melted Gruyère 12

GREEK TACOS House Made Tzatziki, Marinated Pork, Tomatoes & Feta Cheese 18
JUMBO SHRIMP COCKTAIL Horseradish Cocktail Sauce 26
KALE & ARTICHOKE DIP with Warm Tortilla Chips 17
PROSCIUTTO BURRATA Tomato, Basil 19
MEXICALI CHEESE TOAST Reggiano, Cheddar, Tomato & Jalapeno Salsa 12
YAM FRIES Adobo Pepper Aioli 12

Salads & Sandwiches

AHI TUNA NIÇOISE Mixed Greens, Tomatoes, Green Beans, Potatoes, Egg, Black Olives, Champagne Vinaigrette 27
CAESAR SALAD Crisp Romaine, Rustic Croutons, Asiago Cheese, Caesar Dressing 15
COBB SALAD Mixed Greens, Bacon, Corn, Black Beans, Avocado, Egg, Tomato, Blue Cheese, Ranch Dressing 23
HARVEST CHICKEN SALAD Roasted Chicken, Avocado, Roasted Almonds, Dates, Goat Cheese, Sweet Citrus Vinaigrette 24

ADDITIONS

Grilled Avocado 5 | Chicken 8 | Salmon 12 | Steak 15

BRISKET RUBEN FURY Montréal Smoked Meat, Creamy Coleslaw, Swiss Cheese, Pepperoncini Peppers, Adobo Pepper Aioli 23
CALIFORNIA VEGGIE BURGER Plant Based Burger, Vegan Cheese, Tomato, Lettuce, Avocado & Vegan Mayonnaise 24
CHEESEBURGER Freshly Ground Chuck, Aged Cheddar, Mayonnaise, Lettuce, Tomatoes, Onion 22
CLUB HENDRIKS Grilled Chicken, Bacon, Monterey Jack Cheese, Lettuce, Tomatoes, Dijonnaise 23
HENDRIKS BURGER Thick Cut Candied Bacon, Blue Cheese, Onion Rings, Tomato Jam, Adobo Pepper Aioli 24
HENDRIKS CRISPY CHICKEN SANDWICH Panko Fried Chicken, Swiss Cheese, Tomatoes, Creamy Coleslaw, Mayonnaise 23
NY STEAK SANDWICH AAA N.Y. Striploin, Mushrooms, Bell Peppers, Onion, Horseradish Aioli, Swiss Cheese, Garlic Baguette 27

All sandwiches are served with a side of Fresh Cut Fries.

Steaks

PORTERHOUSE 24oz 78
BONE-IN RIB STEAK 20oz 58
COWBOY CUT PORK CHOP 12oz 32
Grass-Fed Québec Raised
PRIME NY STRIPLOIN 14oz 54
STEAK FRITES 10oz 37

ADDITIONS

Blue Cheese Crusted 9 | Sautéed Mushrooms 12 | Peppercorn Sauce 5 | Chimichurri 5
Roasted Garlic Herb Compound Butter 5

*Our steaks are butchered in house & aged for a minimum of 35 days.
All steaks are served with a choice of any Market Side.*

Fish

FISH & CHIPS Beer Battered Haddock, Chef's Remoulade, Served with Fresh Cut Fries & Coleslaw 26
GRILLED ATLANTIC SALMON Char Grilled Atlantic Salmon 36
TERIYAKI ATLANTIC SALMON Char Grilled, Teriyaki Glazed, Topped with Toasted Sesame Seeds 38
PAN-SEARED SEA BASS Grape Tomatoes, Capers, Olives, with Seasonal Vegetables 38

Pasta

BEEF TENDERLOIN & BASIL Pappardelle, Beef Tenderloin Tips, Tomato Basil Pesto, Goat Cheese 29
MUSHROOM RAVIOLI Cremini Mushrooms, Creamy Mushroom Alfredo Sauce 27
SEAFOOD LINGUINE Clams, Mussels, Shrimps, White Wine, Rosé Sauce 32
SPAGHETTI & RICOTTA MEATBALL Veal Ricotta Meatball, House Made Tomato Sauce, Parmigiano Reggiano 28

House Specialties

CAMPFIRE BBQ DANISH RIBS Slow Cooked Fall-Off-The-Bone Tender, with Creamy Coleslaw & Fresh Cut Fries 34
MEDITERRANEAN ROASTED CHICKEN Roasted Half Chicken, Crushed Herb Mediterranean Glaze, with Village Roasted Potatoes 28
SOUVLA PORK PLATTER Marinated Pork Skewers, Mediterranean Salad, Roasted Potatoes, Hummus, Tzatziki 28

Market Sides 10

Fresh Cut Fries | Creamy Coleslaw | Loaded Baked Potato
Seasonal Vegetables | Village Roasted Potatoes

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE