
9 DAYS MENU

STARTERS

VEGETARIAN POPPERS \$22

Tossed in house sauce, served with vegetable crudités and garlic aioli.

BISTRO FRIES \$26 (GF)

Fresh cut papas with sliced jalapeños, sunny side up egg, garlic aioli, and bbq drizzle.

PULLED FISH TACOS \$24

Served with guacamole and pico de gallo.

GOLDEN FRIED CAULIFLOWER \$18

Served with ranch dressing or garlic aioli.

GRILLED INDIAN EGGPLANT \$32 VEGAN

Grilled eggplant stuffed with cream of spinach and fresh greens.

VEGETARIAN SLIDERS \$24

Three sliders served in a pretzel bun with garlic mayo and pickled red onion.

VEGETABLE SPRING ROLLS \$22

Sautéed vegetable stuffed spring roll served on a house purée.

CREAMY MUSHROOM GNOCCHI \$24

House made potato gnocchi tossed with caramelized onion and mushroom French cream sauce

CHUMUS ASLI \$16

Housemade chumus, tahini, and baked pita chips.

SOUP

SOUP OF THE DAY \$12

SALADS

CAESAR SALAD \$19

Romaine lettuce, cherry tomatoes, housemade croutons, and signature Caesar dressing.

Add fish \$14

HUDSON SALAD \$22 (GF)

Lettuce, corn, tomato, avocado, sliced olives with lemon dressing.

Add fish \$12

ENTRÉES

All entrées are accompanied by 1 side of your choice

PAN SEARED SALMON \$38 GF

Lemon-herb seared or grilled.

PANKO CRUSTED FLOUNDER \$38

Delicately fried and served with mushroom gravy.

TUNA STEAK \$58 GF

Pan-seared with portabella mushrooms and fresh greens.

SEA BASS \$58 GF

BRONZINO \$48 GF

10 OZ. VEGETARIAN BURGER \$28

Lettuce, tomatoes, pickles, onions.
Served with steak fries or coleslaw.

Add avocado or fried egg \$3 • Add Gluten-free bun \$5

KIDS MEALS

Served with a boxed drink.

FISH FINGERS, FRENCH FRIES, KETCHUP \$18

VEGETARIAN HOT DOG, FRENCH FRIES, KETCHUP \$14

SIDES • \$12

GARLIC GREEN BEANS GF

HOUSE SALAD GF

FINGERLING POTATOES GF

FOREST MUSHROOMS GF

HOUSE ONION RINGS

STEAK FRIES GF

HONEY-GLAZED SWEET POTATOES GF

YUKON GOLD MASHED POTATOES GF

SEASONAL VEGETABLES GF

GRILLED VEGETABLES GF