



THE HACIENDA  
— A Classic 1927 Florida Hotel —  
NEW PORT RICHEY

Soups

Du Jour  
Cup ... 6 Bowl ... 9  
Crafted Daily with Attention  
to Seasonality and Freshness

French Onion... 12  
Caramelized Onions in our House-Made  
Brodo with Apple Brandy Topped with  
Toasted Crostini and Melted Smoked Gouda

Salads

Caesar ...13  
Local Romaine Lettuce  
with Heirloom Tomatoes  
Shaved Crostini and Grated Parmesan  
Topped with Grilled Lemon and  
\*White Anchovies  
Served with House Caesar Dressing

☐ Florida Fresh ... 13  
Mixed Field Greens  
Mandarin Orange, Sliced Avocado  
Hearts of Palm, Red Onion  
Praline Pecans  
Served with Citrus Vinaigrette

☐ Strawberry Spinach ...13  
Baby Spinach  
Ripe Strawberries, Candied Pecans  
Dried Cranberries  
Red Onion and Crumbled Feta  
Served with Raspberry Vinaigrette

Add to Any Salad:  
Grilled Chicken Breast ... 8 Grilled Shrimp ... 9 Seared Salmon ... 9

Appetizers

☐ Calamari & Kale ...15  
Crispy Fried Calamari and Kale Tossed in  
House-made “Kool Ranch” Seasoning  
Served with Roasted Garlic Aioli and  
La Tomatina Cocktail Sauce

☐ (V) Roasted Red Pepper Hummus ... 12  
House-made, Creamy Hummus  
Served with Warm Grilled Pita or Vegetable Crudité  
Garnished with a Drizzle of EVOO

Goat Cheese Tartine ... 12  
Herbed Goat Cheese atop a Toasted, Crusty Baguette  
Harissa Tomatoes, Pancetta and Arugula

Baked Camembert ... 15  
Warm Camembert Cheese Brushed with a Sweet Whiskey  
Glaze and Served with a Demi Baguette  
and Seasonal Fruit

Entrees

☐ Scallop Risotto ... 34  
Seared Sea Scallops  
Served over Wild and Cremini  
Mushroom Risotto

Seafood Pot Pie ... 29  
Shrimp, Salmon & Mahi Mahi Mixed with  
Garden Vegetables in a Savory Cream Sauce  
Topped with a Flaky Puffed Pastry

☐ Redfish ... 28  
Pan-Seared Redfish with Champagne Beurre Blanc  
Served with Saffron Risotto  
and Roasted Heirloom Carrots

☐ Pork Chop ... 33  
Grilled Pork Chop  
Served with Apple Butter Demi-Glace  
Garlic Mashed Potatoes and Grilled Broccolini

Steak en Frites... 33  
Premium Sirloin Steak Pan-Seared to Medium-Rare  
Sliced and Served with Green Peppercorn Brandy  
Sauce, Herb Fries and Truffle Butter

(V) Ratatouille Pasta ... 22  
Rustic-Style Stewed Vegetables  
Tossed with Pomodoro Sauce and Bucatini Pasta  
Add Grilled Chicken Breast ... 8  
Grilled Shrimp ... 9  
Seared Salmon ... 9

Chicken & Mushroom Gnocchi ... 29  
Potato Gnocchi and Cremini Mushrooms  
in a Flavorful Herb Cream Sauce  
Topped with a Crispy Sliced Chicken Breast

The Hacienda Dinner Menu

☐ Indicates Gluten Free  
\*Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.  
A Service Charge of 20% will be added to Parties of 6 or more.

Shared Plate ... 9