



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**
Mandarin Orange, Sliced Avocado
Hearts of Palm
Red Onion and Praline Pecans
Served on a Bed of
Mixed Field Greens
with our House Citrus Vinaigrette

☐ **Hacienda ... 12**
Fresh Salad Greens
Topped with Diced Cucumber
Tomato, Red Onion, Carrot
and Shaved Crostini
Served with Parmesan Cheese
and House 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

Entrees

Double Smash Burger ... 18
Two Smashed Beef Patties
on a Toasted Brioche Bun
Served with Lettuce, Tomato, Red Onion, Pickle
and your Choice of Cheese
Served with Scoop Fries or Side Salad

Mediterranean Fish & Chips ... 20
Fresh Local Snapper Coated in a Hearty Beer Batter
With Mediterranean-Seasoned Scoop Fries
Creamy Garlic Aioli and Zesty Malt Vinaigrette
Garnished with a Grilled Lemon

Chicken Sandwich ... 16
Grilled, Blackened or Fried Chicken Breast
on a Toasted Brioche Bun
Topped with Balsamic BBQ Sauce
and Herbed Goat Cheese
Pickled Onions and Arugula
Served with Scoop Fries or Side Salad

Seafood Pot Pie ... 19
Shrimp, Salmon & Mahi Mixed with
Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

Blackened Mahi Sandwich ... 18
Seared Mahi with Blackened Seasoning
Served on a Brioche Bun with Lettuce, Tomato
and a Roasted Garlic Aioli
Served with Scoop Fries or Side Salad

☐ **Shrimp Lettuce Wrap... 18**
Refreshing Chilled and Creamy Shrimp Salad
Served in a Romaine Lettuce Wrap
with Pickled Fennel
Marinated Cherry Tomatoes and Fresh Arugula
Served with Scoop Fries or Fresh Fruit

(V) Ratatouille Pasta ... 19
Rustic-Style Stewed Vegetables
Tossed with Pomodoro Sauce and Bucatini Pasta
Add Grilled Chicken Breast ... 8
Grilled Shrimp ... 9
Seared Salmon ... 9

The Hacienda Lunch Menu

☐ Indicates Gluten Free

Shared Plate ... 7

* 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.