



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

Homemade Soups

Roasted Chicken & Vegetable

Cup . . . 5 Bowl . . . 8

❑ Chilled Cucumber

Cup . . . 5 Bowl . . . 8

Hacienda Salads

Traditional Caesar Salad . . . 10

Classically Prepared with Romaine Lettuce, Croutons, and Creamy Caesar Dressing. Garnished with Lemon, Tomato, and Anchovies

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 8

Add Grilled or Blackened Branzino - 8

❑ Branzino Nicoise Salad . . . 18

Seared Branzino over Mixed Greens with Haricot Verts, Red Onion, Tomatoes, Nicoise Olives, Potatoes, Anchovies, and Hard-Cooked Egg

Served with Lemon Oregano

Vinaigrette

❑ Strawberry Spinach . . . 11

Baby Spinach, Fresh Strawberries, Praline Pecans, Dried Cranberries, Red Onions, and Crumbled Feta Cheese. Served with

Raspberry Vinaigrette

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 8

Add Grilled or Blackened Branzino - 8

Appetizers

Calamari Duster . . . 13

Seasoned Fried Squid Served with a Creamy and Tart Lemon Aioli and a Spicy Pomodoro Sauce

❑ Pincho . . . 12

Small Spikes of Grilled Seasoned Beef with a Garlic-Arugula Sauce

Tempura Shrimp . . . 14

Deep Fried Shrimp over a Hearts of Palm and Watermelon Micro Salad, Tossed in Lemon Oregano Vinaigrette Served with Tiger Mylk

Classic Hummus . . . 11

House Made Hummus Served with Toasted Flatbread and Garnished with Sundried Tomato Sauce and Olive Oil

❑ Steamed Edamame . . . 12

Your Choice of Plain, Salted, Garlic, or Spicy

Entrees

Chicken Sasha . . . 26

Sautéed Chicken Breast Layered with Prosciutto, Breaded Eggplant, and Provolone Cheese. Served over a Bed of Orzo with Mushroom Marsala and a Splash of Pomodoro Sauce

Seafood Pot Pie . . . 26

Shrimp, Salmon, Mahi Mahi and Garden Vegetables in a Savory Cream Sauce. Crowned with a Flaky Golden Puff Pastry

❑ Roasted Chicken . . . 27

Cinnamon and Agave Seasoned Leg Quarter Served over Quinoa, Preserved Lemons, Golden Raisins, and Grilled Zucchini

Shrimp & Capellini . . . 27

Sauteed Shrimp with Garlic, Sundried Tomatoes, and Preserved Lemon, Tossed with Capellini Pasta in a Lemon, Wine, and Herb Butter Sauce

❑ Beef Brisket . . . 30

Slow Cooked and Seared Beef Brisket with Ham, Kale and Cannellini Beans. Drizzled with an Olive Aioli and Balsamic Glaze

❑ Quinoa Bowl . . . 22

Tossed with Sauteed Red Onion, Eggplant, Garlic, Ginger, Dates, and Cashews in a Tahini Maple Sauce and Finished with Arugula, Avocado Slices, and Sesame Seeds

Pan Seared Snapper . . . 27

Served with Fresh Orange and Fennel Risotto with Grapefruit Segments and Shaved Fennel Bulb. Garnished with Wild Honey and Fennel Fronds

Mediterranean Burger . . . 20

Our House-Seasoned Half-Pound Burger, Grilled to Order and Topped with Creamy Goats Cheese Spread, Fried Prosciutto, Shaved Red Onion, Fire Roasted Red Pepper, Romaine Lettuce, and House-made Tzatziki Served with Seasoned Fries

❑ Salmon . . . 28

Grilled Skin-on Salmon Served with Asparagus, Steamed Basmati Rice, Spicy Pomodoro Sauce, and Saffron Hollandaise

❑ Grilled Flank Steak . . . 28

Prepared Medium Rare, Sliced and Served with Pomme Frites, Chimichurri, and a Zesty Slaw

The Hacienda Dinner Menu

❑ Indicates Gluten Free

Shared Plate . . . 9

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.