



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

☐ Florida Fresh Salad . . . 17

Grilled Shrimp, Mandarin Oranges, Sliced Avocado, Hearts of Palm, Candied Cashews. Served over Mixed Greens with our House Citrus Vinaigrette

☐ Strawberry Spinach Salad . . . 17

Grilled Chicken, Baby Spinach, Fresh Strawberries, Praline Pecans, Dried Cranberries, Red Onions, and Crumbled Feta Cheese Served with Raspberry Vinaigrette

☐ Steak Salad . . . 18

Hanger Steak Marinated in Balsamic Vinaigrette over Mixed Greens, Potato Croutons, Tomatoes, Red Onions, and Parmesan Cheese. Served with Ranch Dressing

☐ Hacienda Salad . . . 10

Mixed Field Greens, Cucumber, Tomato, Onion, Carrots, and House-Made Croutons Served with Your Choice of Dressing

☐ Branzino Nicoise Salad . . . 17

Seared Branzino Served over Mixed Greens with Haricot Verts, Red Onions, Tomatoes, Nicoise Olives, Potatoes, Anchovies, and Hard-Cooked Egg. Dressed with a Lemon Oregano Vinaigrette

Traditional Caesar Salad . . . 10

Classically Prepared with Romaine, Croutons, and Housemade 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

Entrees

All Sandwiches served with choice of Crispy French Fries or Fresh Coleslaw

Grilled Chicken Sandwich . . . 16

Grilled Chicken Breast on a Toasted Brioche Bun with a Creamy Goat Cheese Spread, Arugula, Shaved Red Onion, Sliced Tomato, and a Balsamic Glaze

Chicken Quesadilla . . . 15

Juicy Grilled Chicken Breast with Peppers and Onions, Avocado Spread, and Cheddar-Jack Cheese Folded in a Crispy Tortilla Garnished with a Cilantro-Jalapeño Aioli

Steak Burger . . . 17

An 8 oz. Angus Beef Patty, Grilled to Your Specification with a Choice of Cheddar, Swiss, Provolone, or Feta Cheese Served with Lettuce, Tomato, Onion and Pickle on a Toasted Brioche Bun

Shredded Brisket Sandwich . . . 17

Slow Cooked Beef Brisket with Pear and Pickled Purple Cabbage, Baby Spinach, Thinly Sliced Jalapeño, and Melted Provolone Cheese. Smothered in a Smoky BBQ Sauce and Served on a Toasted Brioche Bun

☐ Seared Salmon . . . 18

Served over Steamed Long Grain Rice with Haricot Verts, Crumbled Bacon, Lemon Aioli, and Grilled Lemon

Seafood Pot Pie . . . 17

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

☐ Fresh Fish Tacos . . . 15

Three Soft Corn Tortillas Stuffed with Mahi Mahi, Pear and Pickled Purple Cabbage, Citrus Aioli, Sweet Fruit Salsa, and Thinly Sliced Jalapeño

☐ Raw Zucchini Lasagna (Vegan) . . . 16

Zucchini Noodles Layered with Cashew Ricotta, Sundried Tomato Sauce, Arugula Pesto, Topped with Micro Greens And Drizzled with Olive Oil

The Hacienda Lunch Menu

☐ Indicates Gluten Free

Split Plate . . . 6

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