



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

Homemade Soups

Soup du Jour

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

☐ Mediterranean Salad . . . 18

Salad of Spring Greens, served with Salmon, Golden Raisins, Garbanzo Beans, Pistachio, Herbed Goat's Cheese and finished with a Fig Vinaigrette

☐ Hacienda Salad . . . 10

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

☐ Branzino Niçoise Salad . . . 17

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

Traditional Caesar Salad . . . 10

Classically Prepared with Romaine, Croutons, and House-made Dressing. Garnished with Lemon, Tomato and Anchovies
Add Grilled or Blackened Chicken . . . 7
Add Grilled or Blackened Shrimp . . . 8

Entrees

Chicken Sandwich . . . 16

Chicken Breast on a Toasted Brioche Bun with a Creamy Goat Cheese Spread, Arugula, Shaved Red Onion, Sliced Tomato, and a Balsamic Glaze. Choice of Grilled, Blackened or Breaded

Quesadilla . . . 15 / 17

Choice of Grilled Chicken or Shrimp, Peppers and Onions, Avocado Spread, and Cheddar-Jack Cheese Folded in a Crispy Tortilla and 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 Homemade Pickles 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 Green Herbed Rice with Baby Spinach, Sweet Peas, Roasted Radishes Garnished with a Savory Mint Oil and Spring Microgreens

Seafood Pot Pie . . . 17

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

☐ Mahi Sandwich . . . 15

Blackened Mahi served with Romaine Lettuce, Grilled Fruit Salsa, Sliced Jalapeño and Lemon Aioli Served on a Toasted Ciabatta Bun

☐ Spaghetti Squash (Vegan) . . . 17

Kale and Wild Mushroom Cream Tossed with Spaghetti Squash Threads

The Hacienda Lunch Menu

☐ Indicates Gluten Free ◇ Contains Nuts

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.