



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

The Hacienda Dinner Menu

Homemade Soups

Soup Du Jour

Cup . . . 5 Bowl . . . 8

Hacienda Salads

Traditional Caesar Salad . . . 10

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

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

☐ 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 - 9

Calamari Duster . . . 13

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

Tempura Shrimp . . . 14

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

Appetizers

☐ Pincho . . . 12

Marinated Sections of Seasoned Chicken, Skewered then Grilled and Served with a Garlic-Arugula Sauce

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

Braised Chicken Breast . . . 26

Braised Parmesan and Panko Encrusted Chicken Breast Served with Cast Iron Fried Brussels Sprouts, Pickled Raisins and Sunflower Seeds. Finished with Seasonal Microgreens and Pimiento Oil

☐ Roasted Chicken . . . 27

Dry Roasted Bone-In Chicken Leg Quarter with a Maple-Ancho Glaze, Purple Smashed Potatoes and Haricot Verts Sauteed in a Blend of Compound Butter and Chicken Jus

☐ Beef Brisket . . . 30

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

Grilled Branzino . . . 27

Served with a Cucumber and Cantaloupe Caponata, Steamed Basmati Rice and an Eggplant and Golden Raisin Puree

☐ Salmon . . . 28

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

Seafood Pot Pie . . . 26

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

Shrimp & Capellini . . . 27

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

☐ Quinoa Bowl . . . 22

Tossed with Cabbage, Carrots, Bell Peppers, Scallions and Edamame in a Cashew Tiger Sauce. Finished with Grilled Lime and Sesame Seeds

Add Grilled or Blackened Chicken - 7

Add Grilled or Blackened Shrimp - 9

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 Pomme Frites

☐ Grilled Flank Steak . . . 28

Prepared Medium Rare, Sliced and Served with Pomme Frites, Chimichurri and Chargrilled Asparagus

☐ 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.

Shared Plate . . . 9