



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
Add Grilled Chicken Breast ... 8
Grilled Shrimp ... 9
Seared Salmon ... 9

☐ Niçoise ... 18

Smoked & Chilled Cobia
Served over Fresh Salad Greens
with Roasted Baby Potatoes
Haricot Verts, Heirloom Tomato
Quail Eggs, Mixed Olives
and Lemon Oregano Vinaigrette

☐ Strawberry Spinach ... 13

Baby Spinach
Ripe Strawberries, Candied Pecans
Dried Cranberries
Red Onion and Crumbled Feta
Served with Raspberry Vinaigrette
Add Grilled Chicken Breast ... 8
Grilled Shrimp ... 9
Seared Salmon ... 9

Appetizers

Calamari & Kale ... 15

Crispy Fried Calamari and Kale Tossed in
House-made "Kool Ranch" Seasoning
Served with Roasted Garlic Aioli and
La Tomatina Cocktail Sauce

(V) Roasted Red Pepper Hummus ... 12

House-made, Creamy Hummus
Served with Warm Grilled Pita
Garnished with a Drizzle of EVOO

☐ Crispy Pork Belly ... 18

Tender Roasted Pork Belly
Served over Smokey Red Pepper Hummus
And a Drizzle of Herb Oil

Baked Camembert ... 15

Warm Camembert Cheese Brushed with a Sweet Whiskey
Lacquer and Served with a Demi Baguette
and Seasonal Fruit

Entrees

☐ Scallop Risotto ... 33

Seared Sea Scallops
Served over Wild and Cremini
Mushroom Risotto

Seafood Pot Pie ... 29

Shrimp, Salmon & Mahi Mahi Mixed with
Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

Snapper En Croute ... 31

Locally-Caught, Fresh Crusted Snapper
Served with Carrot and Garlic Butter Couscous
Finished with a Saffron Consommé and Mire Poix

☐ Shrimp and Polenta ... 29

Large Grilled Shrimp
With Smoked Gouda Polenta, Collard Kale & Pork
Finished with a Chermoula Tomato Broth

☐ Steak & Potatoes ... 42

Local, Providence Cattle Co. Grilled 12oz N.Y Strip
Served with Smoked Potato Puree
and Sauteed Garlic Mushrooms and Kale
Finished with a Green Peppercorn Demi

(V) Ratatouille Pasta ... 22

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

Chicken & Mushroom Gnocchi ... 29

Potato Gnocchi and Cremini Mushrooms
in a Flavorful Herb Cream Sauce
Topped with a Crispy Sliced Chicken Breast

The Hacienda Summer 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.

A Service Charge of 20% will be added to Parties of 6 or more.