



# 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

Goat Cheese Tartine ... 12  
Herbed Goat Cheese atop a Toasted, Crusty Baguette  
Harissa Tomatoes, Pancetta and Arugula

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 ... 32  
Locally Sourced 12-oz. Sirloin Steak  
Seared to Medium-Rare and Sliced  
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 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.