



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

☐ Nicoise ... 18
Smoked and Chilled Cobia
Served Atop Fresh Salad Greens
With Roasted Baby Potatoes
Haricot Verts, Heirloom Tomato
Quail Eggs, Mixed Olives
Served with
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

Hacienda ... 12
Fresh Salad Greens
Topped with Diced Cucumber
Tomato, Red Onion, Carrot
and Shaved Crostini
Served with Parmesan Cheese
and House Vinaigrette
Add Grilled Chicken Breast ... 8
Grilled Shrimp ... 9
Seared Salmon ... 9

Entrees

Double Smash Burger ... 18
Two Smashed Beef Patties
on a Toasted Brioche Bun
Served with Lettuce, Tomato, Red Onion, Pickle
and your Choice of Cheese
Served with Scoop Fries or Side Salad

Mediterranean Fish & Chips ... 20
Beer Battered, Fresh Local Snapper with
Mediterranean-Seasoned Scoop Fries
Creamy Garlic Aioli and Zesty Malt Vinaigrette
Garnished with a Grilled Lemon

Chicken Sandwich ... 16
Fried Chicken Breast
on a Toasted Brioche Bun
Coated With Balsamic BBQ Sauce
Topped with Feta Cheese, Pickled Onions and Arugula
Served with Scoop Fries or Side Salad

Seafood Pot Pie ... 19
Shrimp, Salmon & Mahi Mahi Mixed with
Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

Gyro Flatbread ... 18
Gyro Meat with Feta Cream Sauce
Marinated Heirloom Tomato
Tzatziki, Shaved Shallots, Arugula
Served with Side Salad

Shrimp Roll ... 19
Refreshing Chilled and Creamy Shrimp Salad
Served on a Toasted Baguette with Pickled Fennel
Marinated Cherry Tomatoes and Fresh Arugula
Served with Scoop Fries or Side Salad

(V) Ratatouille Pasta ... 19
Rustic-Style Stewed Vegetables
Tossed with Pomodoro Sauce and Bucatini Pasta
Add Grilled Chicken Breast ... 8
Grilled Shrimp ... 9
Seared Salmon ... 9

The Hacienda Lunch Menu

☐ 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

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