



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 Gruyere

Salads

Caesar ... 13
Local Romaine Lettuce
with Heirloom Tomatoes
Shaved Crostini and Grated Parmesan
Topped with Grilled Lemon
Served with House Caesar Dressing

☐ **Sunlit Bloom ... 18**
Mixed Greens with Ribboned Cucumber,
Supreme Grapefruit, Praline Pecans
Served with a Honey-Rose Vinaigrette

☐ **Strawberry Spinach ... 13**
Baby Spinach
Ripe Strawberries, Candied Pecans
Dried Cranberries
Red Onion and Crumbled Feta
Served with Raspberry Vinaigrette

Add to Any Salad:

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

Appetizers

Arancini ... 12
Panko Crusted Parmesan Risotto Croquettes
Stuffed with Smoked Gruyere Cheese
Served with an Avocado-Lime Aioli

Calamari & Kale ... 15
Dusted with House Seasoning
Served with Garlic Aioli &
House Cocktail Sauce

Baked Brie ... 15
Brushed with a Sweet Whiskey Lacquer
Served with a Baguette & Seasonal Fruit

Entrees

Redfish ... 31
Pan-Seared Redfish with Champagne Beurre Blanc
Served with Saffron Risotto and
Roasted Heirloom Carrots

☐ **Beef Brisket... 32**
Slow Cooked Beef Brisket with
Smoked Gouda Polenta, Grilled Asparagus
Herb Gremolata and Rosemary Jus

Chicken Sasha ... 29
Bucatini Pasta and Wild Mushrooms
in a Flavorful Herb Cream Sauce
Topped with a Crispy Sliced Chicken Breast

Seafood Pot Pie ... 29
Shrimp, Salmon & Mahi Mixed with
Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

☐ **Pork Chop ... 28**
12oz Frenched Bone-In Pork Chop (medium-rare)
Served with Roasted Haricot Verts
Roasted Garlic Potato Puree
Finished with Apple Butter Pan Sauce

Double Smash Burger ... 22
Two Smashed Beef Patties on a Brioche Bun
with Gruyere and Herbed Goat Cheese
Tomato Jam, Sauteed Onions
Side of Parmesan Truffle Fries

(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

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.