



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

First Course

Lemon Mascarpone Crostini

Whipped Mascarpone and Fresh Lemon
Garnished with Lemon Zest and Honey Drizzle

Second Course

Choice of

☒ Garden Gazpacho

Silky Carrot, Celery, Bell Pepper, Cucumber and Onion Chilled Soup
Topped with Crème Fraiche and Spring Flowers

☒ Horiataki

Traditional Greek Salad of Tomatoes, Cucumbers, Red Onion, Kalamata Olives & Crumbled Feta
Finished with Olive Oil and House-Made Lemon Oregano Dressing

Entree Course

Choice of

Stuffed French Toast

Fluffy French Toast filled with Sweetened Cream Cheese, Fresh Berries, Maple Syrup
Choice of Bacon or Sausage

Steak & Spinach Salad

Grilled and Sliced Teres Major Steak
Served atop Fresh Spinach, Gorgonzola, Blistered Blueberries, Crispy Onion Straws & Balsamic Vinaigrette

☒ Redfish & Polenta

Searred Blackened Redfish Filet over Creamy Manchego Polenta, Crispy Chorizo and Lemon

Broccoli-Cheddar Quiche

Classic Flaky Pie Crust filled with Fresh Broccoli and Cheddar Cheese. Served with Petite Salad

Hacienda Benedict

Poached Eggs and Thinly Sliced Prosciutto, Served on an English Muffin with Asparagus and Avocado Spread
Dressed with a Saffron Hollandaise Sauce and Served with Home-Fried Potatoes

Dessert Course

Carrot Cake Cinnamon Roll

Rich, Decadent and House-Made. Served Warm with a Cream Cheese Drizzle

☒ Uova di Pasqua

Handcrafted Peanut Butter Filled Chocolate Eggs and a Banana Caramel Drizzle

The Hacienda Easter Brunch Menu

☒ Indicates Gluten Free

\$45.00 Plus Tax and 20% Service Charge

727-845-5621 for Reservations