



THE HACIENDA
— A Classic 1927 Florida Hotel —
NEW PORT RICHEY

Salads

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

Hacienda ... 13
Fresh Salad Greens
Topped with Diced Cucumber
Tomato, Red Onion, Carrot
Shaved Crostini & Parmesan Cheese
And Lemon Oregano Dressing

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

French Onion Soup... 12
Caramelized Onions in our House-Made Brodo
Topped with Toasted Crostini
and Melted Gruyere

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

Seafood Pot Pie ... 29
A Seafood Blend of Shrimp & Fish
Mixed with Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

☐ **Beef Brisket... 34**
Slow Cooked Beef Brisket over
Polenta with Parmesan, Grilled Asparagus
Herb Gremolata and Rosemary Jus

Mediterranean Fish & Chips ... 28
Beer Battered Fresh Redfish with
Mediterranean-Seasoned Scoop Fries
Creamy Garlic Aioli and Zesty Malt Vinaigrette
Garnished with a Grilled Lemon

Chicken Sasha ... 28
Bucatini Pasta and Mushrooms
in a Flavorful Herb Cream Sauce
Topped with a Crispy Sliced Chicken Breast

Ratatouille Pasta ... 28
Rustic-Style Stewed Vegetables
Tossed with Pomodoro Sauce & Bucatini Pasta
Served with Grilled Chicken Breast

The Hacienda Dinner 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.

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