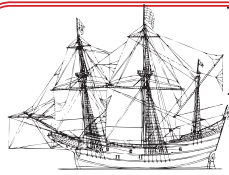


DINNER



HUDSON GRILLE

APPETIZERS

SOUP DU JOUR 8

CHIPOTLE CHICKEN QUESADILLA 10
tomato salsa, avocado salsa verde

CHEESE PLATE 15
selected artisanal cheese and homemade compote

STEAMED MUSSELS 13
garlic cream sauce

CRISPY CALAMARI 12
sriracha aioli

CRAB CAKE 13
basil Greek yogurt sauce, pickled tomato

CHICKEN WINGS 12
buffalo sauce, blue cheese dip

DOUBLE CUT BACON 14
chimichurri

SHRIMP & GNOCCHI 15
garlic cream, cherry tomato, basil pesto

SMOKED SALMON 14
honeydew cucumber salad, candied pecan



PIZZA

MUSHROOM & SAUSAGE 14
shitake, portobello, Italian sausage,
roasted garlic, mozzarella, fontina

MARGHERITA 14
tomato sauce, mozzarella, parmesan, basil

SANDWICHES

CLASSIC ANGUS BURGER 16
brioche bun, garlic aioli, yellow cheddar, lettuce, tomato,
red onion, pickles, handcut fries

CHIPOTLE CHICKEN SANDWICH 15
focaccia, chipotle aioli, avocado, pepperjack cheese,
lettuce, handcut fries

STEAK SANDWICH 18
ciabatta, garlic aioli, caramelized onion, provolone cheese,
arugula, handcut fries

PORTOBELLO SANDWICH 16
focaccia, red pepper, lettuce, tomato, provolone cheese,
garlic aioli

TABLE SHARES

8

HANDCUT FRIES * TRUFFLE FRIES * BROCCOLINI
parmesan cheese garlic chili

BABY GREEN SALAD * BRUSSELS SPROUTS
onion, bacon

* SWEET POTATO FRIES

SALADS

HUDSON SALAD 12
mesclun greens, tomato vinaigrette,
roasted baby beets, baby carrots, cherry tomato,
cucumber, endive, goatcheese

POACHED PEAR SALAD 15
poached pear, arugula, endive, mesclun greens,
roasted walnuts, dried cranberries, bleu cheese,
white balsamic vinaigrette

CAESAR SALAD 13
romaine lettuce spears, shaved parmesan,
bacon, croutons

BABY KALE SALAD 15
apple cider vinaigrette, apple, almonds, cucumber,
dried cranberries, goat cheese, cherry tomato

add (chicken, calamari, shrimp, steak)

STEAKS & POULTRY

NY STRIP 32
creamed spinach, roasted baby carrots,
red wine sauce

HANGER STEAK 28
roasted fingerling potatoes, confit shallot,
chanterelle mushrooms, balsamic jus

ROASTED CHICKEN BREAST 24
chanterelle mushroom, cipollini onion, peppers,
chicken herb jus



FISH

SEARED SALMON 26
caponata, roasted tomato, soy onion jus

BROILED BRANZINO 25
red wine braised lentil, chanterelle mushroom,
arugula & beet salad, hazelnut vinaigrette

SEARED SWORDFISH 28
roasted butternut squash puree, farro risotto,
cherry tomato

PASTAS

PASTA CAPRESE 21
tomato, fresh mozzarella, parmesan, basil, garlic

MUSHROOM & SAUSAGE ORECHIETTE 23
portobello, king trumpet mushroom, cremini mushroom,
Italian sausage, garlic cream

OYSTERS \$2.00

BRUNCH
SATURDAY & SUNDAY
11:30 AM - 4 PM

EXECUTIVE CHEF  ICHIGAKU GONAI

Gratuity will be added to parties of 6 or more. Please advise your server of any allergies. Consuming raw and undercooked food may be harmful to your health.