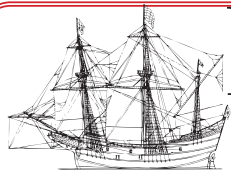


LUNCH



HUDSON GRILLE

APPETIZERS

SOUP DU JOUR 6

CHIPOTLE CHICKEN QUESADILLA 8
tomato salsa, avocado salsa verde

CHEESE PLATE 15
selected artisanal cheese and homemade compote

STEAMED MUSSELS 11
garlic cream sauce

CRISPY CALAMARI 9
sriracha aioli

CRAB CAKE 11
basil Greek yogurt sauce, pickled tomato

CHICKEN WINGS 10
buffalo sauce, blue cheese dip

DOUBLE CUT BACON 11
chimichurri

SHRIMP & GNOCCHI 12
garlic cream, cherry tomato, basil pesto

SMOKED SALMON 14
honeydew cucumber salad, candied pecan



PIZZA

MUSHROOM & SAUSAGE 12
shitake, portobello, Italian sausage, roasted
garlic, mozzarella, fontina

MARGHERITA 11
tomato sauce, mozzarella, parmesan, basil

SANDWICHES

CLASSIC ANGUS BURGER 14
brioche bun, garlic aioli, yellow cheddar, lettuce, tomato,
red onion, pickles, handcut fries

CHIPOTLE CHICKEN SANDWICH 13
focaccia, chipotle aioli, avocado, pepperjack cheese,
lettuce, handcut fries

STEAK SANDWICH 15
ciabatta, garlic aioli, caramelized onion, provolone cheese,
arugula, handcut fries

PORTOBELLO SANDWICH 13
focaccia, red pepper, lettuce, tomato, provolone cheese,
garlic aioli

TABLE SHARES

HANDCUT FRIES * TRUFFLE FRIES * BROCCOLINI
parmesan cheese garlic chili

BABY GREEN SALAD * BRUSSELS SPROUTS
onion, bacon

* SWEET POTATO FRIES

SALADS

HUDSON SALAD 10
mesclun greens, tomato vinaigrette,
roasted baby beets, baby carrots, cherry tomato,
cucumber, endive, goatcheese

POACHED PEAR SALAD 12
poached pear, arugula, endive, mesclun greens,
roasted walnuts, dried cranberries, bleu cheese,
white balsamic vinaigrette

CAESAR SALAD 11
romaine lettuce spears, crouton, shaved parmesan,
bacon

KALE SALAD 13
apple cider vinaigrette, apple, almonds, cucumber,
dried cranberries, goat cheese, cherry tomato

add (calamari, shrimp, steak)

STEAKS & POULTRY

NY STRIP 28
creamed spinach, roasted baby carrots,
red wine sauce

HANGER STEAK 24
roasted fingerling potatoes, confit shallot,
chanterelle mushrooms, balsamic jus

ROASTED CHICKEN BREAST 20
chanterelle mushroom, cipollini onion, peppers,
chicken herb jus



FISH

SEARED SALMON 22
caponata, roasted tomato, soy onion jus

BROILED BRANZINO 21
red wine braised lentil, chanterelle mushroom,
arugula & beet salad, hazelnut vinaigrette

SEARED SWORDFISH 25
roasted butternut squash puree, farro risotto,
cherry tomato

PASTAS

PASTA CAPRESE 16
tomato, fresh mozzarella, parmesan, basil, garlic

MUSHROOM & SAUSAGE ORECCHIETTE 18
portabella, 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.