

# WINES BY THE GLASS

## WHITE WINES

|  | glass | bottle |
|--|-------|--------|
| <b>MONTEVINA</b> White Zinfandel, Amador Co., CA           | 6.25  | 23.00  |
| <b>KENWOOD</b> Sauvignon Blanc, Sonoma County, CA          | 6.75  | 25.00  |
| <b>DRY CREEK VINEYARDS</b> Fume Blanc, Sonoma Co.          | 8.00  | 31.00  |
| <b>ADELSHEIM VINEYARDS</b> Pinot Gris, Willamette, OR      | 9.00  | 34.00  |
| <b>MONTEVINA</b> Pinot Grigio, Amador County, CA           | 7.00  | 26.00  |
| <b>FESS PARKER</b> "Santa Barbara" Riesling, Santa Barbara | 6.75  | 25.00  |
| <b>KORBEL ROSE</b> Sparkling, CA                           | 9.00  | 34.00  |
| <b>SOKOL BLOSSER</b> Evolution, OR                         | 10.25 | 39.00  |
| <b>14 HANDS</b> Chardonnay, Columbia Valley, WA            | 6.00  | 22.00  |
| <b>YALUMBA "Y" SERIES</b> Unwooded Chardonnay, S.A.        | 7.25  | 27.00  |
| <b>CHATEAU STE MICHELLE</b> Chardonnay, "Indian Wells" WA  | 9.50  | 36.00  |

## RED WINES

|   | glass | bottle |
|---|-------|--------|
| <b>MIRASSOU</b> Pinot Noir, Central Coast, CA           | 6.50  | 24.00  |
| <b>CARMEL ROAD</b> Pinot Noir, Monterey, CA             | 10.00 | 38.00  |
| <b>WENTE VINEYARDS</b> Crane Ridge Merlot, CA           | 10.00 | 38.00  |
| <b>SONOMA VINEYARDS</b> Merlot, Sonoma Co., CA          | 7.75  | 29.00  |
| <b>ALEXANDER VALLEY VINEYARDS</b> Zinfandel, CA         | 7.50  | 28.00  |
| <b>FRANCIS FORD COPPOLA</b> Director's Cut Zinfandel    | 11.00 | 42.00  |
| <b>TRINCHERO</b> Cabernet Sauvignon "Family", CA        | 7.50  | 28.00  |
| <b>TOASTED HEAD</b> Cabernet Sauvignon, N. Coast, CA    | 8.75  | 33.00  |
| <b>CHARLES KRUG</b> Cabernet Sauvignon "Yountville", CA | 13.00 | 50.00  |
| <b>VINTAGE INK</b> Cabernet/Merlot, CA                  | 6.50  | 24.00  |
| <b>CAPOSALDO</b> Chianti, Tuscan, Italy                 | 6.50  | 24.00  |
| <b>MONTEVINA</b> Syrah, Amador County, CA               | 7.00  | 26.00  |
| <b>ROSEMOUNT</b> "Show Reserve" Shiraz, Mudgee, Aus.    | 8.75  | 33.00  |
| <b>TAMARI</b> Malbec, Mendoza, Argentina                | 9.00  | 34.00  |



Wine Doggy Bags

TAKE YOUR UNFINISHED BOTTLE OF WINE HOME

SEE OUR WINE LIST FOR FULL AND 1/2 BOTTLE SELECTIONS

# WEEKEND SPECIALS

Offered Friday thru Sunday, served with one house side dish and your choice of house salad, Caesar salad, spring salad or cup of soup

## KANSAS CITY STRIP

A 10oz. cut of the steak that made Kansas City-and Hereford House-famous! 24.95

## PRIME RIB

A Hereford House specialty, oven roasted with signature seasonings 10oz. 20.95 14oz. 24.95

## CEDAR PLANK SALMON

Fresh, oven-roasted on a cedar plank, topped with garlic herb butter 19.95

## FILET MIGNON

A 6oz. center cut from the finest beef tenderloins, the steak lover's steak 25.95

# WEEK NIGHT FEATURES

Available Monday thru Thursday, served with one house side dish and your choice of house salad, Caesar salad, spring salad or cup of soup

## MONDAY - T-BONE

A 22oz. classic cut of a steakhouse favorite 33.95

## TUESDAY - THE FILET MIGNON

The steak lover's steak, center cut from the finest beef tenderloins 9oz. 32.95

## WEDNESDAY - STEAK OSCAR

Our 6oz. filet mignon served with our famous pan seared crab cake and topped with béarnaise sauce and asparagus spears 32.95

## THURSDAY - BONE-IN RIBEYE

A classic cowboy cut 29.95

# — APPETIZERS —

## CALAMARI

Flash fried, served crisp with marinara sauce 8.95

## SPINACH & ARTICHOKE DIP

Creamy spinach and hearts of artichoke served with crisp garlic baguettes 7.95

## COCONUT CHICKEN STRIPS

Chicken breast strips coated with coconut and Japanese breadcrumbs, crispy fried and served with honey mustard dipping sauce 8.95

## STEAK HOUSE CRAB CAKES

Pan seared and finished with a poblano pepper garlic aioli 9.95

## Ⓢ STUFFED MUSHROOMS

Mushroom caps stuffed with crab and shrimp in a cream cheese filling 8.95

## SEA HOGS

Six jumbo shrimp bacon wrapped and grilled, served with our tomato horseradish sauce 11.95

## SHRIMP COCKTAIL

Served chilled with our zesty horseradish cocktail sauce 11.95

## CHEESE & SEASONAL FRUIT

Santa Fe goat cheese, Vermont white cheddar and a variety of seasonal fruit, served with crisp garlic baguettes plate 9.95 platter 18.95

## CHICKEN DRUMMIES

Served with tangy mild buffalo and ranch dipping sauce 9.95

## Ⓢ COMBINATION PLATTER

Stuffed mushrooms, onion rings and flash fried calamari 19.95

## SHRIMP COMBO PLATTER

A dozen sea hogs and chilled shrimp with cocktail sauce 39.95

# — SOUP & SALAD —

## HOUSE SALAD

A blend of romaine and iceberg lettuce topped with diced tomatoes, cucumbers, daikon radish and garlic croutons, served with your choice of dressing 4.95

## CAESAR SALAD

Crisp romaine tossed with a creamy Caesar dressing, topped with parmesan cheese and garlic croutons 4.95

## SPRING SALAD

Young field greens tossed in a shallot vinaigrette, topped with daikon radish, tara stix, cucumbers, tomatoes and crispy onions 4.95

### DRESSINGS

|                           |                         |               |                        |                     |
|---------------------------|-------------------------|---------------|------------------------|---------------------|
| Ⓢ Creamy Italian          | Ⓢ Creamy Cheddar Cheese | Blue Cheese   | Four Berry Vinaigrette |                     |
| Cilantro Lime Vinaigrette | Ranch                   | Honey Mustard | Fat Free Italian       | Shallot Vinaigrette |

## ORIENTAL CHICKEN SALAD

Fresh spring greens tossed in an oriental vinaigrette, topped with golden fried crispy chicken breast and toasted almonds 12.95

## Ⓢ SOUP

Steak soup - *a Hereford House tradition* - or soup du jour, the Chef's special recipe  
Cup 3.95 Bowl 4.95

# — STEAKS & PRIME RIB —

Our entrées are served with one house side dish and your choice of house salad, Caesar salad, spring salad or cup of soup

*Share Any Entree 6.95 ...* Includes house salad and your choice of house side dish



It all comes down to one clear fact; with Sterling Silver® Premium Meats, you can count on an extraordinary dining experience every time...guaranteed.

## Ⓜ THE KANSAS CITY STRIP

The steak that made Kansas City - and Hereford House - famous! 10oz. 26.95 14oz. 31.95

## Ⓜ BLACK & BLUE KANSAS CITY STRIP

Our 10oz. cut topped with cracked black pepper and blue cheese crumbles 27.95

## THE RIBEYE

Well marbled for extra flavor 16oz. 30.95

## BLACKENED RIBEYE

Our 16oz. cut seasoned with our Cajun spices and topped with garlic butter 31.95



## BONE-IN RIBEYE

A classic cowboy cut 32.95

## WHISKEY TOP SIRLOIN

Three sirloin medallions, pan seared with a rich whiskey cream sauce 21.95

## BLACKENED FLAT IRON STEAK

A 9oz. steak seasoned with our Cajun spices and finished with garlic butter 19.95

## Ⓜ PRIME RIB

Oven-roasted with our own Hereford House signature seasoning 10oz. 22.95 14oz. 26.95

## THE FILET MIGNON

The steak lover's steak, center cut from the finest beef tenderloins 6oz. 27.95 9oz. 34.95

## Ⓜ STEAK DIJON

Our 6oz. filet mignon topped with Dijon mustard and brown sugar 28.95

## STEAK OSCAR

Our 6oz. filet mignon served with our famous pan seared crab cake, topped with béarnaise sauce and asparagus spears 34.95

## T-BONE

A 22oz. classic cut of a steakhouse favorite 35.95

## STEAK & SHRIMP

Our 6oz. filet mignon and jumbo golden-fried coconut shrimp 32.95



## STEAK & LOBSTER

Our 6oz. filet mignon and cold water lobster tail 39.95



Selections marked with this icon represent

### HEREFORD HOUSE SIGNATURE ITEMS

These items have been dubbed "house favorites" by both our culinary staff and customers alike.

We sincerely hope you will enjoy these and all of our menu selections.

### TEMPERATURE GUIDE

RARE: Cool red center

MEDIUM RARE: Warm red center

MEDIUM: Hot pink center

MEDIUM WELL: Slight pink center

WELL DONE: Cooked throughout

# SEAFOOD & SIGNATURE DISHES

Our entrées are served with one house side dish and your choice of house salad, Caesar salad, spring salad or cup of soup

## Ⓜ CEDAR PLANK SALMON

Oven-roasted on a cedar plank, served with garlic herb butter 22.95

## ATLANTIC COD

Baked with fresh herb crust and tangy white wine butter sauce 21.95

## Ⓜ COCONUT FRIED SHRIMP

Jumbo golden-fried coconut shrimp served with honey mustard 22.95



## TWIN LOBSTER TAILS

Savory cold water lobster tails served with drawn butter and lemon 39.95

## HICKORY GRILLED CHICKEN

Twin boneless grilled chicken breasts, served with béarnaise or barbecue sauce 16.95

## Ⓜ CHICKEN PICCATA

Twin chicken breasts lightly dusted in flour and pan seared, topped with artichoke, capers and fresh tomatoes in a rich béchamel sauce 19.95

## Ⓜ DOUBLE BONE PORK CHOP

House cured, hickory grilled and topped with a dried apple chutney 19.95

## BARBECUE RIBS

A full slab of St. Louis style pork ribs, glazed with barbecue sauce 22.95

## BARBECUE RIBS & CHICKEN PLATTER

1/2 slab of St. Louis style pork ribs, glazed with barbecue sauce and a grilled barbecue chicken breast 20.95  
(add shrimp 4.00)

## CHOPPED STEAK \*

Fresh hand-pattied ground sirloin, grilled and topped with mushrooms and flash fried onions 16.95

### HOUSE SIDE DISHES 2.95

Baked Potato  
French Fries  
Twice Baked Potato  
Mashed Sweet Potatoes  
Rice Pilaf  
Seasonal Vegetables  
Mashed Potatoes

### PREMIUM SIDE DISHES 3.95

Sautéed Spinach  
Cheddar Ranch Potatoes  
Sautéed Portobello Mushrooms  
Loaded Baked Potato  
Sautéed Asparagus  
Macaroni and Cheese

### STEAK ENHANCEMENTS 1.95

Cracked Black Pepper &  
Blue Cheese Crumbles  
(melted on your steak)  
Béarnaise Sauce  
Whiskey Sauce  
Dijon Mustard & Brown Sugar Glaze  
(melted on your steak)

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a foodborne illness.

*Sundays* at our House  
.....make it your Sunday tradition

*Wine Lover's Sunday*

25-50% OFF ALL BOTTLES OF WINE ~ ASK YOUR SERVER FOR DETAILS