

HEREFORD HOUSE *Dinner for Two*

FOUR COURSES ~ \$49⁹⁵ FOR TWO

**ADD AN ADDITIONAL \$2 PER PERSON FOR KC STRIP OR FILET MIGNON

ACT I

SHARE AN APPETIZER

CALAMARI

Flash fried, served crisp with marinara sauce

SPINACH & ARTICHOKE DIP

Creamy spinach and hearts of artichoke served with crisp garlic baguettes

STUFFED MUSHROOMS

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

SHRIMP COCKTAIL

Served chilled with our zesty horseradish cocktail sauce

SEA HOGS

Jumbo shrimp bacon wrapped and grilled, served with our tomato horseradish sauce

ACT II

SELECT ONE PER GUEST

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

CLASSIC CAESAR SALAD

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

STEAK SOUP

A Hereford House tradition - hearty beef soup with tender cuts of steak and mixed vegetables

SOUP DU JOUR

Chef's special selection

ACT IV

SHARE A DESSERT

CHOCOLATE TOWER CAKE

Rich chocolate cake layered with chocolate mousse, topped with chocolate ganache, served with caramel and chocolate sauce

CHEESECAKE

New York style, served with your choice of Caramel, Strawberry or Chocolate sauce

SALAD DRESSINGS

Ⓢ CREAMY ITALIAN / Ⓢ CREAMY CHEDDAR CHEESE
BLUE CHEESE / RANCH / HONEY MUSTARD
CILANTRO LIME VINAIGRETTE / FAT FREE ITALIAN
SHALLOT VINAIGRETTE / FOUR BERRY VINAIGRETTE

ACT III

SELECT ONE PER GUEST

KANSAS CITY STRIP**

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

WHISKEY TOP SIRLOIN

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

FILET MIGNON**

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

CEDAR PLANK SALMON

Oven-roasted on a cedar plank with garlic herb butter

CHICKEN PICCATA

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

DOUBLE BONE PORK CHOP

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

PRIME RIB

A 10oz. cut, oven-roasted with our own Hereford House signature seasoning

BBQ PORK RIBS

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

COCONUT FRIED SHRIMP

Jumbo golden-fried coconut shrimp served with honey mustard

ATLANTIC COD

Baked with fresh herb crust and tangy white wine butter sauce

WHITE CHOCOLATE BREAD PUDDING

New Orleans style, served warm with white chocolate ganache and caramel sauce and flambé with a shot of rum

PEACH COBBLER ALA MODE

Hereford House tradition - fresh Georgia peaches cooked in cinnamon syrup and topped with a golden flaky crust, served warm with vanilla Haagen-Dazs ice cream

SIDE DISHES

MASHED SWEET POTATOES / RICE PILAF
BAKED POTATO / FRENCH FRIES / TWICE BAKED POTATO
SEASONAL VEGETABLES / MASHED POTATOES

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

PRICE NOT REFLECTIVE OF SALES TAX AND GRATUITY. DINNER PRICE PER PERSON \$25 (\$27 FOR KC STRIP OR FILET MIGNON)
UP TO 10 GUESTS ORDERING FROM THIS MENU. ODD NUMBER MAY CHOOSE BETWEEN AN APPETIZER OR DESSERT.

7/2009