



# *the Hacienda* **STEAKHOUSE**

## **EARLY BIRD SPECIALS**

4:00 pm - 6:00 pm (Excluding Saturdays & Holidays)  
Dark Monday & Tuesday

### **\$10.95**

INCLUDES SOUP OR SALAD, FRESH BREAD AND A VEGETABLE TRAY.  
YOUR CHOICE OF ONE OF THE FOLLOWING ENTREES:

#### ***GOLDEN BROWN FANTAIL SHRIMP***

DEEP FRIED PRAWNS, SERVED WITH STEAK FRIES AND COLE SLAW.

#### ***TENDERLOIN BEEF STROGANOFF***

TENDER SLICES OF BEEF, ONIONS AND MUSHROOMS IN A LIGHT CREAMY DEMI GLAZE.  
SERVED WITH RICE PILAF OR MASHED POTATOES.



#### ***A CENTER CUT BONELESS PORKLOIN***

BROILED TO PERFECTION IN A ZESTY DEMI SAUCE.  
SERVED WITH RICE PILAF OR MASHED POTATOES.

#### ***CHICKEN CORDON BLEU***

A TENDER CHICKEN BREAST, STUFFED WITH A THIN SLICE OF HAM AND SWISS  
CHEESE, THEN FRIED TO A GOLDEN BROWN.  
SERVED WITH YOUR CHOICE OF RICE PILAF OR MASHED POTATOES.

**NO SUBSTITUTIONS PLEASE.**  
**SUBJECT TO AVAILABILITY AND CHANGE WITHOUT NOTICE.**



## Appetizers

- Shrimp Cocktail** 9.50  
*Four jumbo shrimp served with a zesty cocktail sauce and fresh lemon.*
- Coconut Shrimp** 9.75  
*Succulent prawns, dipped in coconut batter and deep fried golden brown. Served with mango dipping sauce.*
- Buttered Artichoke** 8.75  
*Garden fresh artichoke baked to perfection. Drizzled with garlic butter and seasoned with Parmesan cheese.*
- Calamari Marinara** 8.75  
*Lightly breaded calamari served golden brown with a marinara dipping sauce.*
- Stuffed Mushrooms** 9.50  
*Jumbo mushrooms, stuffed with crab meat, onions, peppers, and spices.*
- Batter Dipped Mushrooms** 8.25  
*A mound of deep fried mushrooms, served with ranch dressing.*

### For ages 12 and under

- Chicken Fingers** 8.95  
*Deep fried chicken breast strips, served with steak fries.*
- Hamburger** 8.95  
*Lean broiled ground beef on a bun, served with steak fries.*

## Salads

- Garden Greens** 5.95  
*Our large house salad, with mixed greens and a variety of delightful toppings.*
- Caesar Salad** 7.95  
*Fresh romaine lettuce tossed with Caesar dressing and topped with fresh Parmesan cheese and croutons*  
*Add grilled sliced Chicken* 9.95
- Blackened Chicken Salad** 10.95  
*Blackened chicken breast strips served on mixed lettuce, red onions sliced tomatoes and croutons.*
- Spinach Salad** 10.95  
*A house specialty with fresh spinach tossed in a bacon-dijon mustard dressing*  
*Prepared table side*

## Ala Carte

- Sauteed Sliced Mushrooms** 5.50

# Entrees

There will be a \$5.<sup>00</sup> charge added when sharing any entrée.

*All entrees are served with fresh vegetable de jour, choice of soup or salad, and choice of potato, rice or pasta.*

## Specialties of the House

### Surf & Turf

Market Price

*Your choice of petite filet, prime rib, or New York strip steak with a broiled lobster tail or king crab legs.*

## Steaks & Prime Rib

### Prime Rib

*Your choice of oven roasted or blackened prime rib of beef, served with au-jus*

Queen Cut 15.95

King Cut 18.95

### Rib-eye

*Cut from the center of the rib and charbroiled.*

21.95

### Prime Porterhouse

*Charbroiled prime cut from the sirloin and tenderloin.*

24.95

### New York Sirloin

*Prime sirloin cut, seasoned and charbroiled to order and then smothered with mushroom sauce.*

23.95

### Filet Mignon

*We hand cut and trim every tenderloin steak and charbroil to your desire.*

25.95

### Hacienda's Bone-In Rib Eye

*Center cut of the rib with bone in to enhance flavor.*

27.95

# Entrees

There will be a \$5.<sup>00</sup> charge added when sharing any entrée.

## Seafood

### Lobster Tail

*Tender lobster, served broiled or steamed.*

Market  
Price

### King Crab

*King crab legs, served with drawn butter.*

Market  
Price

### Filet of Salmon

*Center cut salmon broiled to perfection. Glazed with our special house sauce.*

19.95

### Orange Roughy

*Delicate white fish, steamed with lemon, butter and white wine.*

19.95

### Orange Roughy Meuniere

*Sauteed with capers, lemon juice and white wine*

19.95

### Broiled Shrimp Hacienda

*A half dozen marinated jumbo prawns broiled and served over a bed of rice.*

19.95

### Shrimp Scampi

*Seven jumbo shrimp sauteed in garlic butter, with white wine, parsley, scallions and seasoned bread crumbs.*

23.95

*All entrees below served with your choice of soup or salad*

## Poultry

### Chicken Marsala

*A tender, juicy chicken breast sauteed and covered with a rich marsala sauce.*

17.95

### Chicken Angelo

*A tasty breast of chicken, topped with a wonderful mushroom and artichoke sauce.*

17.95

## Pasta

### Pasta alla Brindisi

*Lobster, crab, and shrimp tossed with white wine, garlic and mushrooms. Served in a delightful pesto-marinara sauce on a bed of fettuccini.*

21.95

### Tequila Chicken

*Fresh breast of chicken sauteed with jalapenos, onions and tequila in a flavorful lime sauce. Served on spaghetti.*

18.95

### Fettuccini Alfredo

*A traditional favorite; thick noodles topped with our hearty Alfred sauce.  
Add grilled sliced chicken*



16.95

18.95



## Desserts

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|--|--------------|
| <b>Bananas Foster (serves two)</b><br><i>Fresh bananas sauteed in butter, brown sugar, banana liqueur and brandy. Served over rich vanilla ice cream</i> | <b>12.95</b> |
| <b>Cherries Jubilee (serves two)</b><br><i>Sweet cherries, cherry liqueur and brandy. Served over rich vanilla ice cream.</i>                            | <b>12.95</b> |
| <b>Cheese Cake</b><br><i>Rich cheesecake topped with caramel or strawberries.</i>  | <b>5.95</b>  |
| <b>Fantasy Chocolate Cake</b><br><i>Thick, sinfully rich chocolate layer cake. It'll make you believe in magic</i>                                       | <b>5.95</b>  |
| <b>Carrot Cake</b><br><i>Layers of fresh carrot cake with a butter cream frosting</i>  | <b>5.95</b>  |
| <b>Ice Cream Sundae</b><br><i>Chocolate or vanilla ice cream with choice of toppings and whipped cream.</i>  | <b>5.25</b>  |
| <b>Peach Melba</b><br><i>Rich vanilla ice cream topped with a peach half, drizzled with raspberry sauce and topped with whipped cream.</i>               | <b>5.75</b>  |



## Beverages

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|-----------------------------------|-------------|
| <b>Coffee, Tea or Soft Drinks</b> | <b>2.50</b> |
| <b>Irish Coffee</b>               | <b>4.50</b> |

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.