

Dinner for Two **FOUR COURSES** ~ \$60

ACT I SHARE AN APPETIZER

CALAMARI

Flash fried, served crisp with marinara sauce

SPINACH & ARTICHOKE DIP

Creamy spinach and hearts of artichoke served with tortilla chips

STUFFED MUSHROOMS

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

SHRIMP COCKTAIL

Served chilled with our zesty horseradish cocktail sauce

BONELESS BUFFALO WINGS

Tender pieces of chicken tossed in our hot honey wing sauce, served with ranch and celery

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

- 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 MEDALLIONS

Three tenderloin 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

BONELESS PORK CHOP

House cured, hickory grilled and topped with mango and jalapeno 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

SEA HOGS

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

ATLANTIC COD

Baked with fresh herb crust and tangy white wine butter sauce

- Side Dishes -

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

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

CARROT CAKE

Blended with pineapple and coconut, layered around a white chocolate cream cheese filling, topped with brown sugar glaze and toasted candied English walnuts

PEACH COBBLER A LA 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

WHITE CHOCOLATE BREAD PUDDING

Served warm with white chocolate ganache and caramel sauce and flambé with a shot of rum

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 \$30.

UP TO 12 GUESTS ORDERING FROM THIS MENU. ODD NUMBER MAY CHOOSE BETWEEN AN APPETIZER OR DESSERT.

8/2010

— APPETIZERS —

CALAMARI

Flash fried, served crisp with marinara sauce 8.95

SPINACH & ARTICHOKE DIP

Creamy spinach and hearts of artichoke served with tortilla chips 8.95

ONION RINGS

Thick cut and golden fried 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 grilled tomato dijon mustard sauce 11.95

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 12.95

SHRIMP COCKTAIL

Served chilled with our zesty horseradish cocktail sauce 12.95

CHEESE & SEASONAL FRUIT

Santa Fe goat cheese and a variety of seasonal fruit, served with crisp garlic baguettes
Plate 9.95 Platter 18.95

BONELESS BUFFALO WINGS

Tender pieces of chicken tossed in our hot honey wing sauce, served with ranch and celery 8.95

Ⓢ 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 chicken breast and toasted almonds 12.95

ULTIMATE CAESAR SALAD

Our classic caesar salad, topped with your choice of charcoal grilled salmon, chicken, beef tenderloin kabob, shrimp or flash fried calamari 11.95

Ⓢ SOUP

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

FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS.

— 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

HH *Add Surf to any Turf...* Ala Lobster Tail 15.95 / Grilled Shrimp 6.95

⊕ 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 12oz. 27.95 16oz. 32.95

BLACKENED RIBEYE

Our 16oz. cut seasoned with our Cajun spices and topped with garlic butter 33.95

HH **BONE-IN RIBEYE**
A classic cowboy cut 34.95

WHISKEY MEDALLIONS

Three tenderloin medallions, pan seared in a rich whiskey cream sauce 23.95

TOP SIRLOIN

(more tender and flavorful when cooked under medium-well) 12oz. 21.95

⊕ PRIME RIB

Oven-roasted with our own Hereford House signature seasoning 10oz. 24.95 14oz. 28.95

FILET MIGNON

The steak lover's steak, center cut from the finest beef tenderloins 6oz. 28.95 9oz. 35.95

⊕ STEAK DIJON

Our 6oz. filet mignon topped with Dijon mustard and brown sugar 29.95

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 37.95

HH **STEAK & LOBSTER**
Our 6oz. filet mignon and cold water lobster tail 39.95

STEAK & SHRIMP

Our 6oz. filet mignon and jumbo golden-fried coconut shrimp 33.95

~ Share Any Entree ~

Includes house salad and your choice of house side dish 6.95

TEMPERATURE GUIDE

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool red center	Warm red center	Hot pink center	Slight pink center	Cooked throughout

HOUSE SIDE DISHES 2.95

Baked Potato
Seasonal Vegetables
French Fries
Rice Pilaf
Mashed Potatoes

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)

PREMIUM SIDE DISHES 3.95

Sautéed Spinach
Twice Baked Potato
Sautéed Portobello Mushrooms
Loaded Baked Potato
Sautéed Asparagus
Baked Sweet Potato

WEEK NIGHT FEATURES

Our week night features are served with one house side dish and your choice of house salad, caesar salad, spring salad or cup of soup

MONDAY
T-Bone
22oz. 35.95

TUESDAY
Filet Mignon
9oz. 33.95

WEDNESDAY
Steak Oscar
6oz. 32.95

THURSDAY
Bone-in Ribeye
32.95

FRIDAY
Blackened Ribeye
16oz. 31.95

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 23.95

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

Ⓜ TWIN BONELESS PORK CHOPS

House cured, hickory grilled and topped with mango and jalapeno 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 sautéed mushrooms and onions 16.95

SUNDAYS AT OUR HOUSE.....make it your Sunday tradition

Wine Lover's Sunday

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

Ⓜ Selections marked with this icon represent
HEREFORD HOUSE SIGNATURE ITEMS



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

FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.