

Lunch - \$15

FIRST COURSE

- Creamy Spinach & Artichoke Dip: parmesan, crostini
- Boneless Wings: Hereford House wing sauce, ranch
 - Steak Soup: A Hereford House Tradition
 - Soup du Jour: Chef's special recipe
- Original House Salad: iceberg lettuce, tomatoes, cucumbers, white cheddar cheese, bacon, house-made croutons, duo of Hereford House dressing
 - Caesar Salad: romaine hearts, parmesan cheese, house-made croutons, house-made caesar dressing

SECOND COURSE

- Grilled Steak Salad* (gf): mixed greens, sliced sirloin, bleu cheese crumbles, red onions, tomatoes, eggs, balsamic vinaigrette **grilled chicken may be substituted for steak**
 - French Dip*: shaved roast beef, au jus, toasted hoagie roll served with steakhouse fries
- Hereford House Steakburger*: 10oz. house ground beef striploin, ribeye and tenderloin, lettuce, tomato, onion, pickles, choice of cheese, served with Fries
- Outlaw Pasta: fettuccine pasta, roasted red peppers, broccoli, alfredo sauce, grilled chicken

THIRD COURSE

- Double Chocolate Fudge Brownie: chocolate fudge, caramel sauce, chocolate sauce
- Carrot Cake: walnuts, pineapple, coconut, white chocolate cream cheese icing, caramel sauce, candied English walnuts

Dinner - \$33

FIRST COURSE

- Creamy Spinach & Artichoke Dip: parmesan, crostini
- Boneless Wings: Hereford House wing sauce, ranch
- Stuffed Mushrooms: crab, shrimp, bread crumbs, cream cheese filling

SECOND COURSE

- Steak Soup: A Hereford House Tradition
 - Soup du Jour: Chef's special recipe
- Original House Salad: iceberg lettuce, tomatoes, cucumbers, white cheddar cheese, bacon, house-made croutons, duo of Hereford House dressing
 - Caesar Salad: romaine hearts, parmesan cheese, house-made croutons, house-made caesar dressing

THIRD COURSE

- The Hereford House Strip*: 12oz cut, with Hereford House signature porcini mushroom seasoning, served with mashed potatoes
 - Braised Beef Short Ribs: mashed potatoes, portobellos, shallot demi-glace
- Smokehouse BBQ Chicken: pan seared, bone-in chicken breasts, Hereford House bbq sauce, cheddar cheese, bacon, scallions, mashed potatoes, green bean garnish
- Prime Rib*: 12oz cut, served with creamy horseradish, au jus and mashed potatoes

FOURTH COURSE

- Vanilla Cheesecake: traditional New York style, graham cracker crumb crust
- Carrot Cake: walnuts, pineapple, coconut, white chocolate cream cheese icing, caramel sauce, candied English walnuts