



WINES BY THE GLASS

White/Blush & Sparkling

	Glass	Bottle
<i>SPARKLING</i>		
La Marca, Prosecco, Italy, (187ml)	\$9	-
<i>SWEET AND OFF DRY WHITE AND ROSÉ</i>		
Charles & Charles, Rosé of Syrah, Columbia Valley, WA	\$8	\$30
Charles & Charles, Reisling, "Art Den Hoed Vineyard", Yakima Valley, WA	\$10	\$38
Ménage à Trois, Moscato, CA	\$8	\$30
<i>LIGHT INTENSITY WHITE</i>		
Caposaldo, Pinot Grigio, IGT, Veneto, Italy	\$8	\$30
Benziger, Sauvignon Blanc, North Coast, CA	\$9	\$34
<i>MEDIUM TO FULL INTENSITY WHITE</i>		
William Hill, Chardonnay, Central Coast, CA	\$8	\$30
Franciscan, Chardonnay, Napa, CA	\$11	\$42
Pine Ridge, Chenin Blanc/Viognier, CA	\$10	\$38

Red

	Glass	Bottle
<i>LIGHT INTENSITY RED</i>		
Sea Glass, Pinot Noir, Santa Barbara, CA	\$9	\$34
Pali, "Riviera", Pinot Noir, Sonoma Coast, CA	\$11	\$42
Hogue Cellars, Merlot, Columbia Valley, WA	\$8	\$30
Clos du Bois, Merlot, North Coast, CA	\$11	\$42
<i>MEDIUM TO FULL INTENSITY RED</i>		
Carnivor, Cabernet Sauvignon, CA	\$9	\$34
Louis M. Martini, Cabernet Sauvignon, Sonoma County, CA	\$11	\$42
Robert Mondavi, Cabernet Sauvignon, Napa Valley, CA	\$15	\$58
Doña Paula, "Estate", Malbec, Mendoza, Argentina	\$9	\$34
Ravenswood, Zinfandel, "Old Vine", Lodi, CA	\$10	\$38
Kendall-Jackson, "Avant Red", Merlot/Syrah/Cab/ Carignan/Malbec, CA	\$10	\$38
The Crusher, Petite Sirah, Clarksburg, CA	\$9	\$34

SUNDAYS AT OUR HOUSE.....*make it your Sunday tradition*
Wine Lover's Sunday **25% OFF ALL BOTTLES OF WINE**
ASK YOUR SERVER FOR DETAILS



SEASONAL FALL MENU

STARTERS

COCONUT SHRIMP | 14

Half dozen coconut battered shrimp with sweet Thai chili sauce

SPINACH SALAD^{gf} | 6

Spinach, mushrooms, eggs, shaved red onion and blue cheese crumbles tossed in a warm bacon vinaigrette

ENTREES

OSSO BUCO^{*gf} | 25

Braised pork shank topped with cherry gastrique, served with sweet mashed potatoes and pecan butter, garnished with green beans

SWEET BOURBON GLAZED CHICKEN | 23

Marinated grilled bone-in chicken breast brushed with a sweet bourbon glaze served with sweet mashed potatoes and pecan butter, garnished with green beans

SIDE DISH

SWEET MASHED POTATOES | 5

with pecan butter

DESSERT

SWEET POTATO CRÈME BRÛLÉE | 7

Chef's special recipe of a rich sweet potato custard topped with caramelized sugar

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. ^{gf} gluten free

APPETIZERS

CALAMARI 10 Flash fried, served crisp with marinara, cherry peppers and fried spinach	ARTICHOKE HEARTS 10 Flash fried and served with lemon garlic aioli
STEAK & MOZZARELLA CROSTINI* 15 Chilled sirloin, crostini, basil pesto and mozzarella	STUFFED MUSHROOMS 11 Crab, shrimp bread crumbs and cream cheese filling
SEA HOGS^{GF} 16 Six bacon wrapped shrimp with zesty tomato horseradish sauce	SHRIMP COCKTAIL 16 Served chilled with our zesty horseradish cocktail sauce
SPINACH & ARTICHOKE DIP 11 Parmesan Reggiano and toast points	OYSTERS ON THE HALF SHELL*^{GF} 9/17 Served with spicy cocktail sauce and mignonette sauce, HALF DOZEN OR DOZEN
GRILLED OYSTERS 15 Topped with Pernod butter, garlic, shallots and panko	TWIN CRAB CAKES 15 Pan seared and served with grilled tomato mustard sauce
SHRIMP COMBO PLATTER 49 A dozen sea hogs and a dozen chilled shrimp with our zesty horseradish cocktail sauce	COMBINATION PLATTER 30 Stuffed Mushrooms, Spinach & Artichoke Dip and Calamari

SOUPS & SALADS

Your choice of house recipe dressing: **GF** Creamy Italian ~ **GF** Creamy Cheddar Cheese ~ Bleu Cheese ~ Shallot Vinaigrette Ranch ~ Honey Mustard ~ Fat Free Italian ~ Balsamic Vinaigrette

ORIGINAL HOUSE SALAD 6 Iceberg lettuce topped with tomatoes, cucumbers, white cheddar cheese, bacon and house-made croutons, served with duo of dressing	GRILLED STEAK SALAD*^{GF} 17 Mixed greens, tossed in balsamic vinaigrette, sliced sirloin, bleu cheese crumbles, red onions, tomatoes and eggs
CAESAR SALAD 6 Romaine hearts, house-made Caesar dressing, Parmesan cheese and house-made croutons	ULTIMATE CAESAR SALAD 18 Romaine hearts, house-made Caesar dressing, Parmesan cheese and house-made croutons, topped with grilled salmon
SPRING MIX SALAD^{GF} 6 Mixed greens tossed in a shallot vinaigrette, topped with cucumbers, tomatoes & crispy onions	HEREFORD HOUSE COBB SALAD^{GF} 16 Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, bleu cheese crumbles and Ranch dressing with grilled chicken breast
STEAK SOUP 5 / 6 A Hereford House tradition, served in a cup or bowl	SOUP DU JOUR - Chef's special recipe 5 / 6 Chef's special recipe, served in a cup or bowl

SIGNATURE SIDES

ALL SIDE DISHES \$5

Baked Potato ^{GF}	Twice Baked Potato
Green Beans ^{GF}	Steakhouse Fries
Sautéed Spinach ^{GF}	Sautéed Asparagus ^{GF}
Cheddar Ranch Potatoes	Mashed Potatoes ^{GF}
Broccoli ^{GF}	Sautéed Portobella Mushrooms ^{GF}

GF Selections marked with this icon represent HEREFORD HOUSE SIGNATURE ITEMS

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HEREFORD HOUSE TRADITIONS

Add a small salad or cup of soup for \$2.

SHARE ANY ENTRÉE | Includes your choice of Signature Side \$5



<p>BRAISED BEEF SHORT RIBS 23 Mashed potatoes, portobellos and shallot demi-glace, garnished with green beans</p> <p>BONE-IN CHICKEN BREASTS 22 Sauteed chicken breast stuffed with garlic herb dressing served with mashed potatoes and shallot demi-glace, garnished with green beans</p> <p>GRILLED SALMON*^{GF} 27 Filet of salmon with  Signature Rub topped with garlic butter, served with mashed potatoes, garnished with grilled asparagus</p> <p> THE HERF BURGER 16 House ground beef striploin, ribeye and tenderloin, with applewood smoked bacon, cheddar cheese and fried egg, served with Steakhouse fries</p>	<p> HEREFORD HOUSE RIBS 29 A full slab of pork ribs, house-made barbeque sauce served with Steakhouse fries</p>	<p>GRILLED LOBSTER OSCAR 45 8oz. grilled lobster tail, lump crab meat, mashed potatoes garnished with asparagus, topped with béarnaise sauce</p> <p>OUTLAW PASTA 24 Fettuccine pasta tossed with roasted red peppers, broccoli and Alfredo sauce topped with shrimp or grilled chicken</p> <p>COUNTRY FRIED STEAK 19 Buttermilk battered steak with mashed potatoes and country gravy garnished with green beans</p> <p>GRILLED DOUBLE BONE-IN PORK CHOPS*^{GF} 24 Topped with cherry gastrique, served with mashed potatoes, garnished with green beans</p>
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HAND CUT STEAKS & PRIME RIB

Allow our chef to personally hand cut your steak to a desired size. Proudly Serving locally sourced



Served with choice of signature side dish. Add a small salad or cup of soup for \$2.

STEAK COMPLEMENTS \$3  Black Pepper & Bleu Cheese Crumbles^{GF} ~ Onion and Bacon Jam^{GF}
 Dijon Mustard & Brown Sugar Glaze^{GF} ~ Blackened with Garlic Butter^{GF} ~ Shallot Demi-Glace

 **THE KANSAS CITY STRIP***^{GF}
12oz. 34 | 16oz. 42

THE RIBEYE*^{GF}
12oz. 32 | 14oz. 35

 **COWBOY RIBEYE***^{GF}
24oz. bone-in cut 48

TOP SIRLOIN*^{GF} | 14oz. 27

 **PRIME RIB***^{GF}
12oz. 30 | 16oz. 38

BACON WRAPPED MEDALLIONS*^{GF}
Twin 5oz. cuts 24

PORTERHOUSE STEAK*^{GF} | 22oz. 56

FILET MIGNON*^{GF}
7oz. 34 | Add 2 extra ounces 8

STEAK ENHANCEMENTS

8oz. LOBSTER TAIL | 30

FIVE GRILLED SHRIMP | 10

OSCAR STYLE | 11

BÉARNAISE SAUCE^{GF} | 4

Temperature Guide

RARE
cool red center

MEDIUM RARE
warm red center

MEDIUM
hot pink center

MEDIUM -WELL
slight pink center

WELL DONE
cooked throughout

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Dinner for Two

FOUR COURSES ~ \$75

THREE COURSE WINE PAIRING ~ \$15 per Person, 3 oz. Pours

ACT I share an appetizer

CALAMARI
Pine Ridge, Chenin Blanc

SPINACH &
ARTICHOKE DIP
William Hill, Chardonnay

Ⓜ STUFFED MUSHROOMS
Hogue Cellars, Merlot

STEAK & MOZZARELLA
CROSTINI*
Sea Glass, Pinot Noir

ARTICHOKE HEARTS
William Hill, Chardonnay

ACT II select one per guest

Your choice of house recipe dressing: Ⓜ Creamy Italian ~ Ⓜ Creamy Cheddar Cheese ~ Shallot Vinaigrette
Ranch ~ Honey Mustard ~ Fat Free Italian ~ Warm Bacon Vinaigrette ~ Balsamic Vinaigrette

Ⓜ ORIGINAL HOUSE SALAD
Caposaldo, Pinot Grigio

Ⓜ CAESAR SALAD
Charles & Charles, Rosé of Syrah

Ⓜ STEAK SOUP - a Hereford House tradition
Doña Paula "Estate", Malbec

SOUP DU JOUR - the Chef's special recipe
Ask Server

ACT III select one entrée per guest

*CHOICE OF SIDE DISH: Baked Potato^{GF} ~ Steakhouse Fries ~ Sautéed Spinach^{GF} ~ Twice Baked Potato ~ Cheddar Ranch Potatoes
Mashed Potatoes^{GF} ~ Sautéed Portobella Mushrooms^{GF} ~ Broccoli^{GF} ~ Sautéed Asparagus^{GF}

7oz. FILET MIGNON*^{GF}

*CHOICE OF SIDE

Louis M. Martini, Cabernet Sauvignon

Ⓜ HEREFORD HOUSE RIBS

A FULL SLAB OF PORK RIBS, HOUSE-MADE BARBEQUE
SAUCE AND STEAKHOUSE FRIES

RAVENWOOD "OLD VINE", ZINFANDEL

Ⓜ 12oz. PRIME RIB*^{GF}

*CHOICE OF SIDE

Kendall-Jackson "Avant Red", Red Blend

OUTLAW PASTA

FETTUCCHINE, ROASTED RED PEPPERS, BROCCOLI, ALFREDO
SAUCE WITH CHOICE OF GRILLED SHRIMP OR CHICKEN

Hogue Cellars, Merlot

SEASONAL FAVORITE ENTREE

ASK SERVER

BACON WRAPPED MEDALLIONS*^{GF}

*CHOICE OF SIDE

Clos du Bois, Merlot

Ⓜ 12oz. KANSAS CITY STRIP*^{GF}

*CHOICE OF SIDE

Carnivor, Cabernet Sauvignon

GRILLED SALMON*^{GF}

FILET OF SALMON WITH Ⓜ SIGNATURE RUB TOPPED WITH
GARLIC BUTTER, SERVED WITH MASHED POTATOES,

GARNISHED WITH GRILLED ASPARAGUS

Sea Glass, Pinot Noir

ACT IV share a dessert

CHOCOLATE
TOWER CAKE
Ruby Port, 2 oz.

Ⓜ CARROT CAKE
Ruby or Tawny Port, 2 oz.

Ⓜ WHITE CHOCOLATE
BREAD PUDDING

~ Served flambé style \$2 supplement
Ménage à Trois, Moscato, 2 oz.

CRÈME BRÛLÉE^{GF}

Ménage à Trois, Moscato, 2 oz.

VANILLA CHEESECAKE
Ménage à Trois, Moscato, 2 oz.

Ⓜ PEACH COBBLER
A LA MODE
Tawny Port, 2 oz.

Price not reflective of sales tax and gratuity. Dinner price per person \$37.50.
Up to 12 guests ordering from this menu. Odd number may choose between an appetizer or dessert.

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