



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
Joel Gott, Riesling, Columbia Valley, WA	\$9	\$34
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

APPETIZERS

CALAMARI | 10

Spicy marinara, cherry peppers and fried spinach

NEW **STEAK & MOZZARELLA CROSTINI*** | 15

Chilled sirloin, crostini, basil pesto, tomatoes and mozzarella

Ⓢ **SEA HOGS^{GF}** | 16

Six bacon wrapped shrimp with zesty horseradish cocktail sauce

NEW **ARTICHOKE HEARTS** | 10

Flash fried and served with lemon caper aioli

NEW **GRILLED OYSTERS** | 15

Topped with Pernod butter, garlic, shallots and panko

Ⓢ **STUFFED MUSHROOMS** | 11

Crab, shrimp and gruyere cheese

NEW **CLAMS DIAVOLA** | 14

Littlenecks, cherry peppers and tomato garlic sauce

SPINACH & ARTICHOKE DIP | 11

Parmesan Reggiano and toast points

NEW **OYSTERS ON THE HALF SHELL*^{GF}**

Spicy cocktail sauce and mignonette sauce

Half Dozen 9 | Dozen 17

NEW **CRAB CAKES** | 15

Pan seared and served with roasted garlic aioli

SHRIMP COMBO PLATTER | 49

A dozen sea hogs and 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: **Ⓢ** Creamy Italian ~ **Ⓢ** Creamy Cheddar Cheese ~ Maytag Bleu Cheese Ranch ~ Honey Mustard ~ Fat Free Italian ~ **NEW** Warm Bacon Vinaigrette ~ 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

Ⓢ **KNIFE AND FORK CAESAR SALAD** | 6

Romaine hearts, house-made Caesar dressing, parmesan cheese and house-made croutons

THE "WEDGE" SALAD^{GF} | 6

Iceberg lettuce, grape tomatoes, Maytag bleu cheese dressing, bacon, and chives

SPINACH SALAD^{GF} | 6

Mushrooms, eggs, shaved red onion and Maytag bleu cheese crumbles, tossed in warm bacon vinaigrette

Ⓢ **STEAK SOUP** - A Hereford House tradition

Cup 5 | Bowl 6

GRILLED STEAK SALAD*^{GF} | 17

Mixed greens, balsamic vinaigrette, sliced petite tenderloin, Maytag bleu cheese crumbles, red onions, tomatoes and eggs

ULTIMATE KNIFE & FORK CAESAR SALAD | 18

Romaine hearts, house-made Caesar dressing, parmesan cheese and house-made croutons, topped with grilled salmon

NEW **HEREFORD HOUSE COBB SALAD^{GF}** | 16

Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and Ranch dressing with grilled chicken breast

NEW **FOUR BERRY SALAD^{GF}** | 18

Mixed greens, four berry vinaigrette, grilled shrimp, Maytag bleu cheese crumbles, red onions, toasted almonds and fresh berries

SOUP DU JOUR - Chef's special recipe

Cup 5 | Bowl 6

Ⓢ Selections marked with this icon represent **HEREFORD HOUSE SIGNATURE ITEMS**

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. ^{GF} gluten free

HAND CUT STEAKS & PRIME RIB

Allow our chef to personally hand cut your steak to a desired size.
Served with choice of signature side dish. Add a small salad or cup of soup for \$2.

Steak Enhancements Ala Carte Lobster Tail 26 ~ Five Grilled Shrimp 10 ~ Foie Gras Butter 4 ~ Oscar Style 11 ~ Béarnaise Sauce^{GF} 4

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

THE RIBEYE*^{GF}
12oz. 32 | 14oz. 38

Ⓢ COWBOY RIBEYE*^{GF} | 24oz. bone-in cut 40

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

Ⓢ PRIME RIB*^{GF}
12oz. 30 | 16oz. 35

BACON WRAPPED MEDALLIONS*^{GF} | 23

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

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

Temperature Guide

RARE
cool red center

MEDIUM RARE
warm red center

MEDIUM
hot pink center

MEDIUM -WELL
slight pink center

WELL DONE
cooked throughout

SIGNATURE SIDE DISHES

ALL SIDE DISHES \$5

Baked Potato^{GF}
Sautéed Green Beans
with Bacon^{GF}
Roasted Red Potatoes^{GF}
Sautéed Spinach^{GF}
Cheddar Ranch Potatoes

Broccoli^{GF}
Parmesan Fries
Sautéed Asparagus^{GF}
Mashed Potatoes^{GF}
Sautéed Portobella^{GF}
Mushrooms

STEAK COMPLEMENTS

STEAK COMPLEMENTS \$3

Ⓢ Black Pepper & Bleu Cheese Crumbles^{GF}
NEW Onion and Bacon Jam^{GF}
Ⓢ Dijon Mustard & Brown Sugar Glaze^{GF}
Blackened with Garlic Butter^{GF}

HEREFORD HOUSE TRADITIONS

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

NEW GARLIC STUFFED
BONE-IN CHICKEN BREASTS | 22
Mashed potatoes, shallot demi-glace and green beans

COUNTRY FRIED STEAK | 19
Mashed potatoes, green beans and country gravy

NEW GRILLED SCOTTISH SALMON*^{GF} | 27
Over artichokes, red peppers, red onions, roasted red potatoes
and parmesan cream

Ⓢ HEREFORD HOUSE RIBS | 29
A full slab of pork ribs, house-made barbeque sauce
and parmesan fries

NEW LINGUINI & CLAMS | 24
Steamed Littlenecks, garlic, white wine and red pepper flake

NEW BRAISED BEEF SHORT RIBS | 23
Mashed potatoes, portobellos and shallot demi-glace

Ⓢ THE HERF BURGER | 16
Applewood smoked bacon, cheddar cheese and fried egg served
with parmesan fries

NEW GRILLED LOBSTER OSCAR | 41
Crab cake, asparagus, roasted red potatoes and lump crab
béarnaise

OUTLAW PASTA | 24
Fettuccine pasta tossed with roasted red peppers, broccoli
and Alfredo sauce topped with grilled shrimp or chicken

GRILLED DOUBLE BONE-IN PORK CHOPS^{GF} | 24
Roasted red potatoes, cherry gastrique and green beans

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

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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

⊕ STUFFED MUSHROOMS
Hogue Cellars, Merlot

SPINACH & ARTICHOKE DIP
William Hill, Chardonnay

STEAK & MOZZARELLA CROSTINI*
Sea Glass, Pinot Noir

ARTICHOKE HEARTS
William Hill, Chardonnay

CLAMS DIAVOLA
Caposaldo, Pinot Grigio

ACT II

select one per guest

Your choice of house recipe dressing: ⊕ Creamy Italian ~ ⊕ Creamy Cheddar Cheese ~ Maytag Bleu Cheese Ranch ~ Honey Mustard ~ Fat Free Italian ~ **NEW** Warm Bacon Vinaigrette ~ Balsamic Vinaigrette

⊕ ORIGINAL HOUSE SALAD
Caposaldo, Pinot Grigio

⊕ KNIFE AND FORK 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} ~ Parmesan Fries ~ Sautéed Spinach^{GF} ~ Green Beans with Bacon^{GF} ~ Cheddar Ranch Potatoes^{GF}
Broccoli^{GF} ~ Mashed Potatoes^{GF} ~ Sautéed Portobella Mushrooms^{GF} ~ Roasted Red Potatoes^{GF} ~ Sautéed Asparagus^{GF}

7OZ. FILET MIGNON*^{GF}
*CHOICE OF SIDE
Louis M. Martini, Cabernet Sauvignon

OUTLAW PASTA
FETTUCCHINE, ROASTED RED PEPPERS, BROCCOLI,
ALFREDO SAUCE WITH GRILLED SHRIMP OR CHICKEN
Hogue Cellars, Merlot

NEW GRILLED LOBSTER OSCAR
CRAB CAKE, ASPARAGUS, ROASTED RED POTATOES
AND LUMP CRAB BÉARNAISE
Franciscan, Chardonnay

⊕ 12 OZ. PRIME RIB*^{GF}
*CHOICE OF SIDE
Kendall-Jackson "Avant Red", Red Blend

⊕ 12 OZ. KANSAS CITY STRIP*^{GF}
*CHOICE OF SIDE
Carnivor, Cabernet Sauvignon

BACON WRAPPED MEDALLIONS*^{GF}
*CHOICE OF SIDE
Clos du Bois, Merlot

NEW GRILLED SCOTTISH SALMON*^{GF}
ARTICHOKEs, RED PEPPERS, RED ONIONS, ROASTED RED
POTATOES AND PARMESAN CREAM
Sea Glass, Pinot Noir

⊕ HEREFORD HOUSE RIBS
A FULL SLAB OF PORK RIBS, HOUSE-MADE BARBEQUE
SAUCE AND PARMESAN FRIES
RAVENSWOOD "OLD VINE", ZINFANDEL

ACT IV

share a dessert

CHOCOLATE TOWER CAKE
Ruby Port, 2 oz.

⊕ CARROT CAKE
Ruby or Tawny Port, 2 oz.

⊕ PEACH COBBLER ALA MODE
Tawny Port, 2 oz.

CRÈME BRÛLÉE^{GF}
Ménage à Trois, Moscato, 2 oz.

⊕ WHITE CHOCOLATE BREAD PUDDING
~Served flambé style \$2 supplement
Ménage à Trois, Moscato, 2 oz.

VANILLA CHEESECAKE
Ménage à Trois, Moscato, 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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