

## Starters

Served With Bread and Butter

<b>Carpaccio of Beef</b> Olive Oil, Soy, Yuzu and Parmesan	<b>51</b>
<b>Crusted Entrecote</b> with Herbs	<b>48</b>
<b>Shrimps in Garlic Butter</b> Parsley and White wine	<b>25/49</b>
<b>Chopped Vegetable Salad</b> with Tahini	<b>54</b>
<b>Caesar salad</b> Parmesan	<b>45</b>
<b>Green Salad</b> Almonds and Goat Cheese	<b>54</b>
<b>Bread and Butter</b>	<b>9/17</b>

## Entrees

Served With a Side Dish \*

<b>Beef Skewer</b> Mushrooms, White Wine and Gramulata *	<b>94</b>
<b>Grilled Salmon</b> sweet hot Mustard Glaze *	<b>85</b>
<b>Caesar Salad &amp; Grilled Chicken</b> Parmesan	<b>58</b>
<b>Grilled Chicken</b> Breast *	<b>65</b>
<b>Chicken Thigh Provencal</b> with Roasted Tomatoes *	<b>75</b>

## Hamburger & Sandwiches

Served With a Side Dish

<b>Slider Burger</b> 150 gr.	<b>54</b>
<b>Hudson Burger</b> 200 gr.	<b>62</b>
<b>Butcher's Premium select Burger</b> 250 gr.	<b>77</b>
<b>"Philly" Cheese Steak Sandwich</b> Gouda Cheese with fried Chili Onions	<b>69</b>

### TOPPINGS

Cheddar - 11 | Gauda - 10 | Entrecote - 11 | Bacon - 11  
Fried Egg - 7 | Jalapeno - 6 | Fried Chili Onions - 6

## Side Dishes

<b>Caesar Salad</b>	<b>19</b>
<b>Green Salad</b>	<b>15</b>
<b>"Moti" Tomatoes Salad</b>	<b>21</b>
<b>Vietnamese Coleslaw</b>	<b>17</b>
<b>Baked Potato with sour cream</b>	<b>15</b>
<b>Mashed Potatoes</b>	<b>18</b>

## AGED BEEF



Hudson ages its premium Israeli beef under optimal conditions. Each day we shall offer you only the cuts that have reached their prime stage. Special cuts can be ordered in advance. The Aged Beefs Served with a Side Dish.



## Special Cuts

<b>Sirloin</b> Long Island	<b>Fillet</b> Hudson Cut, Chateaubriand
<b>Bone-in Sirloin</b> New York, Delmonico	<b>Entrecote</b> Ribeye
<b>Bone-in Fillet&amp;Sirloin</b> T-Bone, Porterhouse	<b>Bone-in Entrecote</b> Prime Rib, Tomahawk

## Steaks

<b>Sirloin</b> 250/300 gr.	<b>121/144</b>
<b>Sirloin "Manhattan"</b> 400 gr.	<b>185</b>
<b>Entrecote</b> 300 gr.	<b>166</b>
<b>Beef Fillet</b> 220 gr.	<b>164</b>

In this special menu for the gluten intolerant we use only gluten free certified ingredients; Our kitchen, however is not gluten free and we cannot guarantee 100% gluten free food. We spare no effort in keeping the working environment gluten free by using separate cooking utensils and cookware. We will be happy to provide you with additional information at your request.