




Small **PLATES**

Three Cheeses from Scardello	12 ½
Truffle Mousse Paté Traditional Garnish	12
The Avocado Lobster, Wisconsin Cheese, Deep Fried, Cilantro Cream	13 ½
Tiger Shrimp on Anson Mills Cheddar Grits Tabasco Vinaigrette 	12
Chicken Fried Chicken Liver Caramelized Cipolline Onions, Blackstrap Molasses Vinaigrette 	9
Beer Braised Pork Ribs Smokey Peach BBQ Sauce 	13 ¾
Lobster Caviar Deviled Eggs 	10
Lamb Chop Lollipops Texas Chimichurri Sauce 	16
Shrimp and Hominy Cakes Roasted Jalapeño Aioli 	12 ½
Grilled Flatbread Pizza Chef's Daily Selection of Toppings 	9 ¾
Soup of the Day	7 ¾

 *This menu item is available in an appetizer or entree size*

Green PLATES

Mixed and Marinated Mesclun Mix, Shaved Parmesan, Red Pepper, Tomato, Red Onion, Dijon-Garlic Herbed Vinaigrette	8 ¾
Spinach Salad Applewood Smoked Bacon, Pickled Red Onions, Blue Cheese, Spicy Nuts, Honey Dijon Dressing	8 ½
Hector's Favorite Creamy, Dreamy, Herby Vinaigrette, Spicy Greens, Aged Cheddar, Diced Avocado	7 ¾

Try an Entrée Salad for Additional Amount:

Grilled Chicken \$7.50

Grilled Shrimp \$10.50

Grilled Salmon \$9.00

Be Aware of Raw or Undercooked Seafood. Fish and shellfish when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults, and those with compromised immune systems are particularly vulnerable.

*Hector Garcia, Host. Jorge Cruz, Chef. Chris Chapman, Assistant Manager. Chelsea Davis, Assistant Manager
18% gratuity applied to parties of 8 or more.*

BIG PLATES

Chicken Fried Chicken Breast Butter Whipped Potatoes, Sautéed Green Beans, Herbed Pan Gravy	23 ¼
Not My Mama's Meatloaf Applewood Smoked Bacon, Sweet-Hot Tomato Glaze, Lacquered Baby Carrots, White Truffle-Whipped Potatoes	24 ¾
Mixed Grill Pork Chop, Chicken and Sausage, Dried Cherry Wild Rice, Asparagus, Mushroom Demi	32 ½
Idaho Rainbow Trout Cornmeal Crusted, Avocado-Pico de Gallo, Butter Whipped Potatoes, Sautéed Green Beans, Lemon Beurre Blanc	21
Grilled Prime Beef Burger Sliced Avocado, Applewood Smoked Bacon, Spicy Pepper Jack Cheese	10
Pan Seared Sea Bass White Cheddar Risotto, Lobster Bisque	35 ½
Hector's Stack Sirloin Steak, Grilled Sour Dough, Jalapeño Hash Browns, Fried Egg, Cayenne Hollandaise	27 ¾
Chef's Four Course Tasting Menu	50

LIGHT PLATES

Grilled Fresh Atlantic Salmon Saffron-Orange Sauce, Garlicky Sautéed Spinach	25
Petit Filet of Beef 7.5 oz Tenderloin, Rosemary-Roasted Yukon Potatoes, Gorgonzola Compound Butter	29
Very Veggie A Vegetarian Delight, Grilled Vegetables, Basil Pesto, Savory Cous-Cous	18

Side PLATES

Fried Onion Strings Horseradish Aioli	6
Shoestring Sweet Potatoes Lemon Zest, Cayenne, and Lemon Remoulade	6
Creamed Corn	4 ¾
Jalapeño Hash Browns	4 ½
White Cheddar Risotto	4 ¾
Rosemary-Roasted Yukon Potatoes	5 ½
Spicy Fried Okra Jalapeño Buttermilk Sauce	6
Corn Fritters	4 ¼
Anson Mills Cheddar Grits	5 ¼
Grilled Asparagus	6
Mac 'n' Cheese	5

Let Hector's on Henderson Cater Your Event!