



HECTOR'S
on Henderson

RESTAURANT WEEK 2009

August 14 & 15, 17-22, 24-29, and August 31 – September 6

\$35 per Person

small PLATES

Tiger Shrimp on Anson Mills Grits,
Petite Greens, Tabasco Vinaigrette

Chicken Fried Chicken Livers

Caramelized Cippolini Onions, Blackstrap Molasses Vinaigrette

Hector's Favorite

Creamy, Dreamy, Herby Vinaigrette, Spicy Greens, Aged Cheddar, Diced Avocado

Spinach Salad

Applewood Smoked Bacon, Pickled Red Onions, Blue Cheese, Spicy Nuts,
Honey Dijon Dressing

The Avocado

Lobster, Wisconsin Cheese, Deep Fried, Cilantro Cream – Additional \$9.00

Central Market Course

Shrimp Hominy Cakes

Roasted Jalapeño Aioli

Additional \$13.75 or Present Your Central Market Coupon (one per person)

BIG Plates

Hector's Stack

Sirloin, Grilled Sourdough, Spicy Bacon Hash Browns, Fried Egg, Cayenne Hollandaise

Chicken Fried Chicken Breast

Butter Whipped Potatoes, Ham "Hocked" Green Beans, Herbed Pan Gravy

Grilled Fresh Atlantic Salmon

Saffron-Orange Sauce, Garlicky Sautéed Spinach

Pan Seared Sea Bass

White Cheddar Risotto, Lobster Bisque – Additional \$9.00

Petit Filet of Beef with Grilled Veggies

7.5 oz Tenderloin, Rosemary-Roasted Yukon Potatoes, Gorgonzola Compound Butter – Additional \$13.00

Sweet Plates

White Chocolate Banana MoonPie

Tiramisu

Triple Chocolate Chip Brownie, Fresh Whipped Cream

Candied Apple Crème Brûlée, Cinnamon Creme, Cajeta Caramel – Additional \$6.50



Welcome to Restaurant Week 2009

Hector's on Henderson is proud to participate in Restaurant Week 2009 benefiting the **North Texas Food Bank and the Lena Pope Home**. For every \$35 Restaurant Week meal sold, restaurants give \$7 to the beneficiaries.

Last year, Restaurant Week raised over \$430,000 to provide meals for North Texans in need!

Chef Jorge Cruz has prepared a terrific **Restaurant Week Menu** with choices. Four popular items from our regular menu are also served with a slight surcharge. Three wine pairings in 4 oz. **Tasting Portions** are offered with the meal for an additional \$7.00 per glass.

The Restaurant Week Menu consists of a choice of appetizer (small Plate), entrée (BIG Plate), and Dessert (*Sweet Plate*). There are no substitutions or exchanges in courses.

We do not split a dinner between two guests. We will not accept other promotional coupons during these weeks.

The **Central Market Course** is offered free only if the coupon is given to the server as you order. We are sorry but cannot accommodate forgotten coupons. The Shrimp and Hominy Cakes are the only items available with this special Central Market promotion. No other item on the menu qualifies. The coupon does not allow for a reduction from the \$35 fixed price.

Our regular **Summer Menu is not offered these weeks**. If you'd like to read our regular menu, please let your server know.

If you enjoy our restaurant, visit us on the web and sign up for our newsletter. We will notify you of upcoming events and give you the latest food and wine information. You can also find us on Facebook and Twitter. Our website is: **hectorsonhenderson.com**

Thank you for participating in Restaurant Week 2009!

Custom lights by Henry C. Potter, c. 1927. Custom metal works by Roberto Da Silva, 2004. Art by Matt Sunderman, 2004.

Hector Garcia, Host. Jorge Cruz, Chef. Chris Chapman, Assistant Manager. Chelsea Davis, Assistant Manager

18% gratuity applied to parties of 8 or more.

Let Hector's on Henderson cater your event!

