New Albany

HUDSON 29
KITCHEN + DRINK

Dinner Nightly

SUSHI

SWEET POTATO ROLL *tempura sweet potato, cream cheese, avocado* 17

VOLCANO *tempura shrimp, cucumber, cream cheese, crab salad* 22

SPICY TUNA* (GF) *#1 ahi tuna, avocado, serrano* 24

HAMACHI* (GF) *tuna, salmon, mango, crunchy garlic relish* 26

KING KONG* *warm spicy scallops, crab, avocado, cucumber, togarashi* 19

SURF & TURF* *filet mignon, tempura shrimp, cream cheese, scallion* 25

HAWAII FIVE-O* *spicy #1 ahi tuna, crab, avocado, scallion, tobiko* 23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS 16

SMOKED TROUT DIP (GF) *everything seasoning, crostini* 21

CHICKEN MEATBALLS *sweet chili BBQ , pickled vegetables, honey roasted peanuts* 19

CHILLED JUMBO SHRIMP (GF) *cocktail sauce, remoulade* 26

AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini* 24

QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips* 19

TODAY'S SOUP 11

CAESAR (GF) *romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing* 13

HOUSE (GF) *mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette* 13

CITRUS SALAD (GF) *hearts of palm, almonds, goat cheese, golden balsamic dressing* 13

ROASTED CHICKEN SALAD (GF) *avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette* 23

CHOPPED SALAD (GF) *smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing* 19

SHRIMP WEDGE (GF) *iceberg, tomato, avocado, tarragon, louie sauce* 25

THAI STEAK SALAD* *pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette* 27

SANDWICHES

HUDSON 29 CHEESEBURGER* (GF) *ground daily, American cheese, sweet pickle mayonnaise, LTO* 19

CRISPY BUTTERMILK CHICKEN *pickle kale slaw, tomato, Havarti, poppy seed bun* 19

BLACK BEAN BURGER (GF) *white cheddar, kale, pickled onion, roasted tomato aioli* 17

BLACKENED FISH SANDWICH (GF) *cabbage slaw, pickled red onion, remoulade, poppy seed bun* 24

FRENCH DIP* (GF) *thinly sliced prime rib, French roll, Havarti, horseradish cream, au jus* 26

sandwiches above served with French fries

HOUSE SPECIALTIES

WOOD GRILLED SALMON* *couscous, raisins, almonds, cucumber, radish, citrus vinaigrette* 44

SEARED SCALLOPS* (GF) *beets, avocado, hearts of palm, croutons, Campari tomatoes, balsamic* 52

RIGATONI BOLOGNESE *slow braised beef ragu, parmigiano reggiano* 33

SHANGHAI SEA BASS *sesame sticky rice, wild mushrooms, bok choy, ginger garlic broth* 58

PAN FRIED FISH *Ritz cracker crust, French fries, remoulade, coleslaw* 37

GERBER FARMS CHICKEN (GF) *half roasted chicken, roasted corn & avocado, natural jus* 33

CENTER CUT FILET* (GF) *grilled beef tenderloin, herb butter, marinated Campari tomatoes and feta* 61

RIBEYE* *USDA prime marinated ribeye, loaded baked potato* 59

ST. LOUIS BBQ RIBS *French fries, coleslaw, BBQ sauce* 39

SIDES

Roasted Corn & Avocado (GF) 7 | *Couscous Salad* 9 | *Tomatoes & Feta* (GF) 8 | *Loaded Baked Potato* (GF) 9 | *French Fries* (GF) 6

NICK HARNESS *General Manager* | MATTHEW WEIBEL *Executive Chef*

(GF) ***Gluten-free friendly option available with modifications*** **Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.* 10.9.26

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