

## Appetizers

### **Seafood Au Gratin \$12.99**

Shrimp and Crabmeat sautéed with garlic, fresh herbs, deglazed with sherry wine, folded into a cream sauce and topped with cheese and bread crumbs then baked sided with focaccia crostini

### **Shrimp Cocktail \$10.99**

Jumbo Shrimp boiled in our secret spices than chilled and served with spicy cocktail sauce

### **Spring Rolls \$7.99**

Vegetable filled and deep fried on a bed of Asian vegetables finished with sweet Thai chili and spicy mustard

### Salads

Side house salad **\$2.99** Side Caesar **\$2.99**

### Soup of the Day

Cup **\$2.99** Bowl **\$4.99**

## HCC Staple Entrees

### **Filet Mignon...\$22.99**

USDA choice beef tenderloin grilled to desired preference finished with a red wine infused glace de viande

### **Atlantic Salmon...\$16.99**

Pan seared salmon filet finished with a shrimp cream sauce

### **Maryland Crab Cakes**

Pan seared finished with fresh citrus hollandaise sauce  
As Appetizer (1cake)...**\$10.99** As Entrée (2 cakes)...**\$18.99**

## Chef's Seasonal Selections

### **Garlic Rosemary Chicken...\$14.99**

Pan seared chicken breast topped with roasted garlic rosemary au jus

### **Asian Stir Fry...\$12.99**

Asian vegetables and deglazed in our zesty stir-fry sauce served over wheat noodles  
Chicken...**\$3.99** Steak...**\$4.99** Shrimp...**\$5.99**

### **Seafood Victoria**

Scallops and Shrimp, Lump Crab sautéed with baby spinach, roasted red peppers, mushroom and caramelized onion with corkscrew pasta all simmered in a Cajun blush

Full order...**\$20.99**

Half Order...**\$15.99**

### Ala Carte Sides...\$2.00

Vegetable Medley Wilted Baby Spinach Grilled Asparagus Steamed Broccoli Green Beans  
Mashed Potatoes Baked Potato Aromatic Rice Roasted Red Bliss Potatoes

**All entrees include choice of cup of soup of the day or house or Caesar salad  
Prices on ala carte entrees do not include sides**