

# Appetizers

## Clubhouse Steamers...\$10.99

One dozen wild caught little neck clams sautéed with confetti vegetables deglazed with white wine  
Finished with black-peppercorn-fresh herb compound butter, garnished with grilled French bread

## Roasted Oysters Rockefeller...\$11.99

Fresh half shell oysters topped with smoked bacon sautéed with sweet onions, garlic and baby  
spinach deglazed with a touch of Sambuca finished with a Parmesan cream

## Honey-Chipotle Shrimp...\$10.99

Honey Chipotle glazed grilled shrimp in a warm tortilla with melted pepper jack cheese and fresh  
tomato relish

## Tuna Tataki with Wakame...\$10.99

Black pepper encrusted and lightly seared presented atop Goma Wakame seaweed salad  
Complimented with fresh wasabi aioli, soy glaze and spicy mustard

## Soup of the Day

Cup \$2.99 Bowl \$4.99 Extra Large Bowl \$9.99

## Seasonal French Onion Soup

Slow simmered onions in a rich sherry wine reduction with a little something different, chicken stock with the essence  
of fresh thyme, topped with toasted French bread and broiled with sharp white cheese  
Available in Crock only...\$5.99

## Entrée Salads

### Farmhouse Salad...\$8.99

Ice burg lettuce topped with carrots, cucumbers, onion, tomato, cheese, bacon, and hard-boiled egg  
(Chef suggests Ranch dressing)

### Apple Pear Salad...\$8.99

Romaine lettuce, craisins, diced apple, diced pear, pecans, crumbled feta cheese  
(Chef suggests Balsamic vinaigrette)

### Autumn Pearl Couscous Salad...\$8.99

Fresh spinach, pearl couscous, butternut squash, red onion, craisins, and pecans  
(Chef suggests Citrus vinaigrette)

### Taco Salad...\$8.99

Crispy taco shell filled with lettuce, tomatoes, cheese, black olives, sautéed peppers and onions,  
and Mexican spices all finished with sour cream, salsa, guacamole and green onion

## Enhance your Greens

Chicken...\$3.99 Steak...\$4.99 Hamburger Patty...\$4.99 Veal Medallions...\$4.99  
Tuna...\$5.99 Shrimp...\$5.99 Salmon...\$6.99

## HCC Entrée's

All entrees come with choice of House salad, Caesar salad, or cup of soup of the day (French Onion Soup **Not** included)

### **Char-Grilled Filet Mignon...\$24.99**

Served over a bed of roasted onion petals, finished with a Cabernet infused glace di viande, fresh tomato relish and sided with horseradish cream

### **Cast Iron New York Strip Au Poivre...\$22.99**

Smoked peppercorn encrusted and finished with a roasted garlic, green peppercorn brandy cream

### **Pork Porterhouse...\$18.99**

Finished with a maple-cider apple cranberry chutney, garnished with a haystack of fried sweet potatoes

### **Mediterranean Chicken...\$14.99**

Grilled Chicken Breast, topped with a sauté of artichoke hearts, sundried tomatoes, Kalamata olives, and baby spinach, finished with fresh basil pesto and shaved parmesan cheese

### **Grilled Veal Marsala...\$23.99**

Light citrus and rosemary marinated medallions, finished with a veal stock infused Marsala mushroom sauce

### **Seafood Coquille St Jacques...\$24.99**

Jumbo shrimp, scallops, and mushrooms simmered in a Gruyere and sherry cream served in a crispy pastry shell

### **Duck Al' Orange... \$14.99**

Marinated and pan seared duck breast finished with orange marmalade

### **Grilled Cedar Plank Salmon...\$16.99**

Cedar plank grilled, finished with a Maple-bourbon glaze and fresh pineapple relish

### **Ala Carte Sides...\$2.99**

Sautéed Baby Spinach (with fresh garlic and butter)

Broccoli Au Gratin

Green Beans Almandine

Sautéed Corn & Roasted Red Peppers

Grilled Asparagus (with roasted grape tomatoes)

Roasted Tomato Goat Cheese Tart

Braised Cabbage

(with smoked bacon and crushed red pepper)

Roasted Butternut Squash

Long Grain Brown Rice

Roasted Sweet Potatoes

Smoked Bacon Potato Hash

Red, Yellow and Purple Peruvian Fingerling Potatoes

Cornbread Casserole

(with roasted garlic, sautéed spinach and aromatic vegetables)

**Ask you Server about today's featured Dessert**