

Starters

Our Soup of the Day5

New England Clam Chowder7

Loaded Potato Skins10
filled with tomatoes, scallions, bacon and cheddar jack cheese with sour cream dip

Buttermilk & Herb Fried Calamari..... 11
tossed with fresh lemon, hot peppers, parsley with a chipotle garlic aioli

HCC Wings 10
jumbo roaster wings, crisp fried prepared to order
Buffalo — with carrots, celery and blue cheese dip
Asian — served with sweet chili sauce

Native Maine Mussels..... 10
with onions, cherry tomatoes, bacon in a garlic butter with grilled crostini

Fondue for Two 14
with emmental cheese, toasted baguettes

Grilled Tomato & Tomatillo Bruschetta 11
tossed in balsamic vinaigrette served atop grilled crostini with fresh mozzarella

Jumbo Crab and Salmon Cakes..... 13
lemon caper sauce, seared spinach

Jumbo Shrimp Cocktail..... 11
lemon, baby greens, Absolut Citron cocktail sauce

Ginger Seared Scallops* (3) 14
citrus reduction, baby greens salad

Batter Fried Mozzarella..... 10
marinara sauce on the side for dipping

Tuna Tartare* 13
Thai peanut sauce, avocado, sweet soy reduction, toasted soba noodles

HCC Sampler 15
buffalo wings (3), deep fried mozzarella (3) and baked potato skins (3)

Salads

	Small Plate	Dinner Plate
Classic Caesar Salad..... herb croutons, fresh grated parmesan	5	8
Mixed Green Salad.....	4	7
Roasted Beet & Chevre Salad served over arugula and baby greens with Vermont goat cheese, Pinenuts and orange thyme vinaigrette	5	9
Hopkinton Wedge Salad organic iceberg wedge, gorgonzola vinaigrette, diced tomatoes, cucumbers, pancetta crisps	6	10
Heirloom Tomato & Mozzarella Salad..... local heirloom tomatoes and Jansen valley fresh mozzarella with basil, balsamic drizzle and olive oil	11	
Spinach and Pear Salad with gorgonzola cheese, red and green pears, baby greens, endive, sugar roasted pecans and roasted pear vinaigrette	9	
Grilled Steak Salad* marinated steak, over romaine, cucumbers, cherry tomatoes, black olives, blue cheese and balsamic vinaigrette	15	

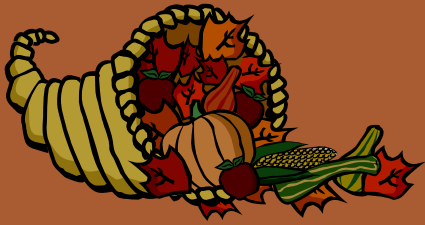
Add one of the following to any salad for the additional price shown:
 Grilled Breast of Chicken 5-
 Marinated Shrimp Skewer 9-
 Sesame Seared Salmon* 9-

Grilled Pizzas

Portobello..... 15
garlic cream, baby spinach, prosciutto, tomatoes, fontina cheese

HCC Margarita 12
fresh mozzarella, marinara, basil chiffonade

Chicken Sausage 14
caramelized onions, kalamata olives, fontina cheese, rosemary



Barbeque Chicken Pizza 14
With Fontina cheese, sweet peppers, roasted corn and green onions

Pepperoni & Sausage Pizza 13
With marinara sauce, mushrooms and mozzarella

R e l a x e d F a v o r i t e s

Sandwiches listed below are served with French fries, potato chips or fresh fruit — your choice!

HCC's Best Angus Burger* 9
hand-formed and lightly seasoned angus beef, char-grilled to order and served on a soft roll, with choice of Swiss, cheddar or American cheese

Pan Roasted Statler Chicken 20
Roasted with Apple Cider glaze. Served with autumn vegetables and butternut squash risotto.

Grilled Portobello Sandwich..... 11
With red pepper aioli, grilled peppers, onions and heirloom tomatoes on a bulkie roll with cucumber sauce

Low Country Pulled Pork Sandwich..... 12
slow-cooked pork and barbecue sauce on a soft roll. topped with North Carolina slaw.

Turkey Club Sandwich..... 9
triple-decker turkey, lettuce, Swiss cheese, bacon and tomato. served on choice of toasted white or wheat

Chicken Quesadilla 9
diced grilled chicken, tomato, shredded lettuce and Monterey jack cheese, grilled until melted and served with salsa, guacamole and sour cream

Buffalo Chicken Wrap..... 9
boneless fried chicken breast tossed with buffalo sauce and wrapped in a flour tortilla with shredded lettuce and diced tomato

*Consuming raw or undercooked eggs, beef, chicken or seafood may increase your risk of food borne illness

Seafood

Served with a mixed green salad and the accompaniments shown.

Pan Roasted Salmon*	24
organic Scottish salmon pan roasted with braised endive, wilted spinach, pomegranate pinot noir sauce.	
Pistachio and Sesame Seared Tuna*	25
wasabi & pistachio encrusted with a pickled ginger aioli, steamed rice, sweet & sour baby bok choy, tuna spring rolls	
Blackened Swordfish*	23
crab, roasted corn and sweet pepper salsa, cucumber salad, tropical poblano sauce and steamed rice	
Spicy Asian Shrimp	25
with sweet & sour vegetables, steamed rice and ginger glaze	

From the Grill

Served with a mixed green salad and the accompaniments shown.

Coffee & Pepper Encrusted Cowboy Steak*	30
cast iron seared with coffeehouse porter & onion sauce, mashed potatoes	
Grilled Filet Mignon*	29
served atop grilled portobello, sweet peppers & onions with red pepper coulis and balsamic glaze	
Hanger Steak*	22
with mashed potatoes, roasted shallots and gorgonzola cream	
Roast Pork Tenderloin*	23
with dried cherries, port wine demi and mashed potatoes.	
Roasted Breast of Duck*	26
pan-seared and roasted with figs, apricots, port wine demi and wild rice	

Combos

Served with a mixed green salad and the accompaniments shown.

Grilled Hanger Steak* with Pepper Encrusted Scallops	24
served with rice pilaf and red wine shallot demi	
Roast Salmon Filet and Grilled Shrimp*	27
organic Scottish salmon pan roasted with braised endive, wilted spinach, pomegranate pinot noir sauce.	
Chicken and Shrimp	25
breast of chicken in a rice wine, soy and sweet chili glaze, served with rice pilaf	

P a s t a s

Small Plate/Dinner Plate

Chicken Parmesan	14	19
marinara sauce, penne pasta		
Chicken Marsala	13	18
with portobello mushrooms, spinach, linguini and marsala sauce		
Lobster Ravioli	15	21
lobster, asparagus, spinach in a roasted garlic, mascarpone sauce		
Shrimp and Wild Maine Mussels Linguini.....	24	
with artichoke, asparagus, tomatoes and garlic, finished with basil, white wine and cream		
Penne Marinara	8	16
penne pasta topped with marinara and shaved parmesan		
Pappardelle Pasta		20
mushrooms, spinach and proscuitto in a herb cream sauce served atop pappardelle pasta		

S i d e s

Choice \$4

Broccoli Crowns
Sautéed Mushrooms
French Fries
Steamed Asparagus

Baked Idaho Potato
Buttermilk Mashed Potato
Small Onion Ring Side Plate

K i d s

For our junior members under age 12.

All Basics are served with choice French fries, fresh fruit or potato chips,
beverage and ice cream for dessert

Basics \$8

Mac n Cheese
Grilled Hot Dog
Cheese Ravioli
Hamburger or Cheeseburger*
Cheese Quesadilla
Boneless Chicken Fingers

Upgrades

Kids Top Sirloin* -12
Chicken Parmesan -14

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