

## Starters

Our Soup of the Day .....	5
New England Clam Chowder.....	7
Loaded Potato Skins .....	10
filled with scallions, bacon and cheddar jack cheese with sour cream dip	
Parmesan Fried Calamari .....	11
tossed with Kalamata olives, scallions, cherry tomatoes and hot peppers in warm lemon vinaigrette	
<b>HCC Wings .....</b>	<b>10</b>
<b>jumbo roaster wings, crisp fried prepared to order</b>	
<b>Buffalo — with carrots, celery and blue cheese dip</b>	
<b>Asian — served with sweet chili sauce</b>	
Oysters on the half shell* (6) .....	13
with lemon, cocktail sauce and champagne mignonette	
California Roll.....	11
crab meat, cucumber and avocado rolled in seaweed and served with pickled ginger	

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

**Jumbo Crab, Lobster & Corn Cakes..... 13**  
**seared spinach & creamed corn sauce**

Jumbo Shrimp Cocktail (4) .....

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,  
pita chips

Native Maine Mussels .....

12  
steamed with lemon, thyme, white wine and roasted  
tomatoes with garlic crostini

## Salads

	Small Plate/Dinner Plate
Classic Caesar Salad.....	5      8
herb croutons, fresh grated parmesan	
Mixed Green Salad.....	4      7
<b>Oriental Spinach and Japanese Eggplant Salad .....</b>	<b>6      10</b>
grilled Japanese eggplant with baby spinach, bean sprouts, wasabi peas, sweet peppers and ginger, sherry - caraway seed vinaigrette	
Apple, Fennel and Arugula Salad .....	6      11
with oven crisped apples, spiced walnuts, nasturtiums and mustard seed vinaigrette	
Heirloom Tomato & Mozzarella Salad.....	11
local heirloom tomatoes and Jansen valley fresh mozzarella with basil, balsamic drizzle and olive oil	
<b>Blackened Chicken Cobb Salad.....</b>	<b>14</b>
blackened breast of chicken with iceberg, romaine, hardboiled egg, applewood smoked bacon, tomatoes, cucumbers, avocado and crumbled blue cheese	
Grilled Steak Salad* .....	15
marinated steak, over romaine, cucumbers, cherry tomatoes, black olives, blue cheese and balsamic vinaigrette	

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, proscuitto, tomatoes, fontina cheese	
HCC Margarita.....	12
fresh mozzarella, marinara, basil chiffonade	
Chicken Sausage.....	14
caramelized onions, kalamatta olives, fontina cheese, rosemary	
Porketta & Spinach Pizza.....	16
house made porketta, marinara, sweet peppers, spinach, mozzarella	
Pepperoni & Sausage.....	13
marinara, mushrooms, mozzarella	

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## Relaxed Favorites

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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, American cheese or blue cheese: additional toppings \$.75 extra: sautéed onions, bacon, mushrooms, bbq sauce, spinach	

Seared Tuna BLT.....	14
blackened Ahi tuna served rare with heirloom tomatoes, bacon, pickled onions, lettuce and roasted red pepper aioli on a toasted Challah bun	

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; 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	

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

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## Seafood

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Served with a mixed green salad and the accompaniments shown.

Pesto Broiled Salmon\* ..... 24  
with basil mint pesto served atop seared leeks with heirloom cherry tomato sauce

**Moroccan Seared Tuna\* ..... 25**  
**with carrot ginger sauce, sweet soy drizzle, roasted vegetables, steamed rice and vegetable spring rolls**

Potato Encrusted Halibut\* ..... 26  
with fennel arugula salad, chanterelle tempura and English peas sauce

Blackened Swordfish ..... 25  
with black bean salsa, sautéed sweet and poblano peppers, plantain chips and jasmine rice

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## From the Grill & Pan

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Served with a mixed green salad and the accompaniments shown.

Provencal Marinated Statler Chicken ..... 20  
pan roasted with heirloom tomatoes, mashed potatoes and lemon, parsley and garlic sauce

14 oz New York Strip\* ..... 30  
pan blackened with HCC steak sauce, tomato red onion salad, mashed potatoes and onion rings

Grilled Filet Mignon\* ..... 29  
served with mushroom ragout, choice of rich red demi glace or au poivre sauce,  
mashed red potatoes and broccoli crowns

Hanger Steak\* ..... 22  
with mashed potatoes, roasted shallots and gorgonzola cream

Grilled Double Lamb Chops\* ..... 28  
marinated chops served with mashed potato and vegetable finished in a thyme demi glace with blackberry relish

**Guava & Papaya Glazed Baby Back Ribs\* ..... Half rack 20 Full Rack 25**  
**spice rubbed and smoked with apple and black cherry wood. served with cole slaw, baked beans & fries**

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## Combos

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Served with a mixed green salad and the accompaniments shown.

Grilled Hanger Steak\* with Black Pepper Seared Scallops ..... 24  
served with rice pilaf and red wine shallot demi

Roast Salmon Filet and Grilled Shrimp\* ..... 27  
organic Scottish salmon with basil mint pesto served atop seared leeks with heirloom cherry tomato sauce

Chicken and Shrimp ..... 25  
breast of chicken in a lemon, parsley and garlic sauce, served with rice pilaf

## Pastas

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		
Roasted Vegetable & Sundried Tomato Pansotti.....	21	
sautéed cherry tomatoes, basil, garlic, mushrooms and sweet peppers, finished with lemon and olive oil		
Penne Marinara .....	8	16
penne pasta topped with marinara and shaved parmesan		
Seafood Manicotti .....		24
shrimp, lobster, scallop and ricotta stuffed spinach pasta in a roasted tomato sauce		

## Sides

Choice \$4

Broccoli Crowns  
Sautéed Mushrooms  
French Fries  
Steamed Asparagus

Baked Idaho Potato  
Mashed Red Potatoes  
Small Onion Ring Side Plate  
Sweet Potato Hash

## Kids

for our junior members under age 12.

all basics are served with a beverage and choice of: mashed red potatoes, fresh fruit, carrot sticks, grapes, broccoli, French fries or potato chips; along with ice cream for dessert

Basics \$8

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

Upgrades

Kids New York Sirloin\* 6oz -12  
Chicken Parmesan -14  
Spaghetti & Meatballs -11  
Grilled Salmon 6oz -13  
Vegetable Stir-Fry -10  
Sugar Stick Shrimp -14

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