

Starters

<p>Our Soup of the Day 5</p> <p>New England Clam Chowder 7</p> <p>Buttermilk Fried Calamari 11 tossed with fresh lemon, hot peppers, parsley served with a chipotle garlic aioli</p> <p>HCC Wings 10 jumbo roaster wings, crisp fried prepared to order</p> <p>Buffalo — served with carrots, celery and blue cheese dressing dip</p> <p>Asian — served with sweet chili sauce</p> <p>Jumbo Crab & Salmon Cakes 13 lemon caper sauce, seared spinach</p>	<p>Tuna Tartare* 13 Thai peanut sauce, avocado, sweet soy sauce</p> <div style="border: 1px solid black; padding: 5px; background-color: #8B4513; color: white;"> <p>Native Maine Mussels 10 with onions, cherry tomatoes, and bacon in a garlic butter with grilled crostini</p> </div> <p>Jumbo Shrimp Cocktail 11 lemon, baby greens, Absolut Citron cocktail sauce</p> <p>Ginger Seared Scallops* (3) 14 citrus reduction, baby greens salad</p> <p>Grilled Tomato & Tomatillo Bruschetta 11 tossed in balsamic vinaigrette served atop grilled crostini with fresh mozzarella</p>
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Salads

	Small Plate/Dinner Plate	
Classic Caesar Salad herb croutons, fresh grated parmesan	5	8
Hopkinton Wedge Salad Organic iceberg lettuce with gorgonzola, tomatoes, cucumbers and pancetta crisps	6	10
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
Heirloom Tomato & Mozzarella Salad local heirloom tomatoes and Jansen valley fresh mozzarella with basil, balsamic drizzle and olive oil	11	

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-

Club Classics

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

<p>Chicken Quesadilla diced grilled chicken, tomato, shredded lettuce and Monterey Jack cheese, grilled until melted and served with salsa, guacamole and sour cream</p> <p>Shaved Steak Wrap peppers, onions, cheddar-jack cheese, lettuce and tomato</p> <p>Buffalo Chicken Wrap boneless fried chicken tenders tossed with buffalo sauce and wrapped in a flour tortilla with shredded lettuce and diced tomato</p> <p>Turkey Club Sandwich triple-decker turkey, lettuce, Swiss cheese, bacon and tomato served on choice of toasted white or wheat</p> <p>HCC's Best Angus Burger* hand-formed and lightly seasoned angus beef, char-grilled to order and served on a soft roll, choice of Swiss, cheddar or American cheese</p> <p>HCC Lobster Roll lightly seasoned Maine lobster salad served in a grilled challah roll with shredded lettuce. simple. delicious.</p>	<p>9</p> <p>10</p> <p>9</p> <p>9</p> <p>9</p> <p>17</p>
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Grilled Pizzas For One

Portobello- 8
garlic cream, baby spinach, prosciutto, tomatoes, fontina cheese

HCC Margarita 7
fresh mozzarella, marinara, basil chiffonade



Chicken Sausage 8
caramelized onions, kalamata olives, fontina cheese, rosemary

Barbeque Chicken 9
with fontina cheese, sweet peppers, roasted corn and green onions

Pepperoni & Sausage Pizza 9
with marinara sauce, mushrooms and mozzarella

Brunch

Steak and Eggs* 16
petite NY strip steak topped with two poached eggs and hollandaise sauce.
served with home fried potatoes and Applewood smoked bacon

Hopkinton CC Eggs Benedict 12
two poached eggs served atop potato latkes with spinach, caramelized onions,
smoked salmon and chive hollandaise sauce

Country Style Omelet..... 9
local farm eggs lightly whipped with cheddar, sweet peppers, onions and mushrooms.
served with home fried potatoes and Applewood smoked bacon

Chicken Sausage Hash..... 12
chicken sausage with sweet bell peppers, caramelized onions and home fried potatoes
topped with two poached eggs and hollandaise sauce

Jumbo Lump Crab & Salmon Cakes with Eggs..... 15
two crab & salmon cakes topped with poached eggs, chive hollandaise sauce and seared spinach.
served with home fried potatoes and Applewood smoked bacon

Fresh Blueberry or Chocolate Chip Pancakes 8
with New Hampshire maple syrup, fresh seasonal berries and Applewood smoked bacon

Smoked Salmon and Asparagus Omelet..... 12
local farm eggs lightly whipped with smoked salmon, asparagus, Vermont Chevre and sweet peppers.
served with home fried potatoes and Apple wood smoked bacon

Pan Roasted Salmon..... 16
with braised endive, wilted spinach and a pomegranate pinot noir sauce

Lobster Ravioli..... 14
with lobster, asparagus and spinach in a roasted garlic, mascarpone sauce

Smoked Salmon Plate..... 14
smoked salmon served with baby greens, tomatoes, red onions, capers, toasted bagel and two poached eggs

Blackened Swordfish 16
crab, roasted corn and sweet pepper salsa, cucumber salad, tropical poblano sauce and steamed rice

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