

## Start -

<p>Our Soup of the Day ..... 5</p> <p>New England Clam Chowder ..... 7</p> <p>Parmesan Fried Calamari ..... 11 tossed with Kalamata olives, scallions, cheery tomatoes and hot peppers in warm lemon vinaigrette</p> <p>HCC Wings ..... 10 jumbo roaster wings, crisp fried prepared to order Buffalo — served with carrots, celery and blue cheese dressing dip Asian — served with sweet chili sauce</p> <p>Jumbo Crab, Lobster &amp; Corn Cakes ..... 13 seared spinach &amp; creamed corn sauce</p> <p>Oyster on the half shell* ..... 13 lemon, cocktail sauce, champagne mignonette</p>	<p>Tuna Tartare* ..... 13 Thai peanut sauce, avocado, sweet soy sauce</p> <p><b>Native Maine Mussels ..... 12</b> steamed with lemon, thyme, white wine and roasted tomatoes with garlic crostini</p> <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 &amp; 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
Oriental Spinach and Japanese Eggplant Salad ..... grilled Japanese eggplant with baby spinach, bean sprouts, wasabi peas, sweet peppers and ginger in a sherry-caraway seed vinaigrette	6	10
Mixed Green Salad ..... 4		7
Apple, Fennel and Arugula Salad ..... 5 with oven crisped apples, spiced walnuts, nasturtiums and mustard seed vinaigrette		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 ..... 9 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 ..... 10 peppers, onions, cheddar-jack cheese, lettuce and tomato</p> <p>Buffalo Chicken Wrap ..... 9 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 ..... 9 triple-decker turkey, lettuce, Swiss cheese, bacon and tomato served on choice of toasted white or wheat</p> <p>HCC's Best Angus Burger* ..... 9 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>Seared Tuna BLT ..... 14 blackened Ahi tuna served rare with heirloom tomatoes, pickled onions, lettuce and roasted red pepper aioli on a toasted challah bun</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

Porketta & Spinach Pizza ..... 16  
house made porketta, marinara, sweet peppers, spinach, mozzarella

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

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## Brunch

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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

Roasted Vegetable & Crab Hash\* ..... 13  
two poached eggs served atop roasted vegetable and crab hash, topped with hollandaise sauce.  
served with applewood smoked bacon.

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, Lobster & Corn Cakes with Eggs\* ..... 15  
two crab, lobster & corn 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

Crab Meat and Avocado Omelet ..... 12  
local farm eggs lightly whipped with jumbo lump crab, avocado, sweet peppers and cream cheese.  
served with home fried potatoes and apple wood smoked bacon

Pesto Broiled Salmon\* ..... 16  
with basil mint pesto served atop seared leeks with heirloom cherry tomato sauce

Shrimp, Scallop and Lobster Manicotti ..... 14  
in spinach pasta with roasted tomato sauce

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

Blackened Swordfish\* ..... 16  
with black bean salsa, sautéed sweet and poblano peppers, plantain chips and jasmine rice

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