



Appetizers

Fried Oysters \$11

Crispy fried oysters // baby arugula // Fuji apple slaw // spicy remoulade

Cevapi \$9

Grilled meatballs // roasted artichokes // Ajuar // cherry tomatoes // flatbread // EVOO

Wild Mushroom Tart \$8

Cremini, Shiitake, Porcini mushrooms // caramelized onion // Applewood smoked bacon // Gruyere // flaky pastry // bourbon apple chutney



Salads

HMCC Wedge \$7

Crisp iceberg // cherry tomatoes // Applewood smoked bacon // red onions // Danish bleu // cucumbers // buttermilk ranch.

Charred Broccoli Salad \$8

Grilled broccoli florets // crispy bacon // raisins // Cranberries // candied pecans // carrot ribbons // Apple cider vinaigrette

Roasted Beet Salad \$10

Baby beets // arugula // Smoked Moody Bleu // toasted pumpkin seeds // cherry tomatoes // toasted garlic crostini // cranberry vinaigrette

Soup & House Salad Combo \$9.00

Select your favorite bowl of soup from todays selection and add a house salad dressed with your favorite dressing.

Add to any Salad:

*Grilled Chicken for additional \$5.00
Shrimp Skewer for additional \$7.00
Pan Seared Salmon for additional \$9.00*





Soups

Soup du jour

Broccoli Cheddar



Entrees

Catch of the Day \$Market Price

Today's feature catch prepared with seasonal vegetables .

Prime Pork Chop \$26

Cast iron seared, bone-in loin chop // roasted sweet potatoes // grilled squash // charred asparagus // chimichurri // Fuji slaw

Chicken Paillard \$18

Grilled thinly pounded chicken breast // baby arugula // cherry tomatoes // artichokes // parmesan // EVOO // lemon juice

Filet Mignon

6 oz. \$30 10 oz. \$38

Charbroiled certified angus tenderloin // mashed redskin potatoes // grilled asparagus // roasted mushrooms // grilled squash // roasted garlic butter // crispy shallots

Pan Seared Salmon \$26

Pan Seared Faroe Island salmon // sticky rice // charred broccoli // roasted shiitake // carrot almond salad // hoisin glaze.

Shrimp Linguini \$21

Grilled jumbo shrimp // linguini // cherry tomatoes // spinach // garlic // parmesan // grilled vegetables



**Ask your server about our Chef's fresh seasonal vegetarian and vegan creations!
All entrees will be presented with fresh bread, your choice of house salad or soup cup.**