

Hamilton's

Dinner

APPETIZERS

FRIED GREEN TOMATOES & GRILLED SHRIMP 9

Tempura battered green tomato slices with grilled shrimp and a balsamic beurre blanc

STUFFED MUSHROOMS 6

Fontina cheese and horseradish stuffed baked fresh mushrooms

CRAB CAKES 12

Jumbo lump crab cakes pan seared and oven baked topped with horseradish sauce

SPINACH & ARTICHOKE DIP 8

A blend of spinach, artichoke hearts, and cheeses served with homemade tortilla chips

CRAB & SHRIMP DIP 10

Served with homemade tortilla chips

HUMMUS 9

A Middle-Eastern blend of chick peas, tahini, garlic, olives, parsley, and olive oil; served with flat cracker pieces topped with pickled red onion, olives, banana peppers, and paprika

SALADS

ASIAN 9

Grilled salmon atop mixed greens with tomatoes and carrots tossed in a Thai lime cilantro

WEDGE 6

Iceberg wedge with blue cheese crumbles, tomatoes and chopped jalapeño smoked bacon

SPINACH 7

Spinach tossed with bacon and blue cheese crumbles in a raspberry chipotle vinaigrette

CHICKEN CAESAR 8

Chopped hearts of romaine tossed in a creamy Tuscan Caesar dressing with grilled or blackened chicken

HOUSE 4

Mixed greens, tomatoes, carrots, and parmesan cheese

Add: Shrimp 5 Chicken 3 Salmon 4

Dressings: Thai Lime Cilantro, Roasted Garlic Blue Cheese, Caesar, Raspberry Chipotle Vinaigrette, Ranch, Oil & Vinegar, or Homemade Thousand Island

ENTRÉES

CHAR-GRILLED PORK TENDERLOIN 20

Pork tenderloin char-grilled and drizzled with a roasted garlic chipotle BBQ sauce served over whipped potatoes

SHRIMP AND GRITS 24

Shrimp sautéed with andouille sausage and tossed in a pepper gravy over cheese grits

RIB-EYE 25

12 oz char-grilled USDA choice rib-eye served alongside whipped potatoes and topped with wild mushroom and onion ragoût

FILET MIGNON 27

Char-grilled USDA choice filet mignon topped with a Roquefort sauce and served with whipped potatoes and seasonal vegetables

PORK CHOP 21

12 oz bone-in pork chop paired with whipped potatoes and topped with jalapeño mustard cream sauce and served with seasonal vegetables

RACK OF LAMB 27

New Zealand rack of lamb crusted with Dijon mustard and seasoned bread crumbs seared then baked and served with whipped potatoes and seasonal vegetables

CHICKEN PROVENCAL 17

Breasts of chicken dusted in bread crumbs, pan seared, then oven baked and served over angel hair pasta and topped with a tomato beurre ragoût

SEARED TUNA 21 (subject to availability)

Sesame seed crusted #1 Ahi grade tuna pan seared and topped with wasabi vinaigrette served with a side of wild rice

THE NAKED BURGER 14

A char-grilled ground chuck patty topped with a wild mushroom and onion ragoût served alongside whipped potatoes and seasonal vegetables

BLACKENED CHICKEN FETTUCCHINI 17

Blackened breast of chicken served over fettuccini pasta tossed in a creamy parmesan sauce topped with green onions and tomatoes

SCALLOPS 22 (subject to availability)

Pan seared diver scallops served atop smoked gouda andouille sausage grit cakes and topped with a chili rajas

HONEY GINGER SALMON 18

Atlantic salmon filet baked in our very own honey ginger marinade served over wild rice

HALIBUT AND SHRIMP SAUTÉ 24

Pan sautéed halibut served over wild rice and topped with shrimp in a white wine caper butter sauce

Add: Homemade macaroni & cheese, cream spinach, or French fries 2

SOUP CALENDAR

MON Black Bean 4

TUE White Chicken Chili 4

WED Vegetable Beef 4

THUR Loaded Baked Potato 4

FRI Lobster & Crab Bisque 4

SAT Firehouse Chili 4

SANDWICHES & SUCH

CAJUN ROAST BEEF ROLL 8

Rolled lahvosh stuffed with Cajun roast, pepper Jack cheese and lettuce

SPICY TURKEY ROLL 9

Salsalito turkey roll with pepper Jack cheese and lettuce in a soft lahvosh

CHICKEN TEMPURA 9

Chicken strips deep-fried in a light sweet tempura butter

CLUB SANDWICH 9

Turkey, ham and American cheese with hickory smoked bacon served with roasted garlic mayo, lettuce and tomatoes on white bread

CHEESEBURGER 9

Fresh ground chuck patty char-grilled and topped with your choice of cheese

All sandwiches come with a pickle, coleslaw and your choice of chips or fries

Substitute a side salad 2

DESSERTS

Bread Pudding 6

Cheesecake 6

Crème Brulee 6

Chocolate Cake 6

French Silk Pie 6

DRAFT

Bud Lite 4

Miller Lite 4

Sierra Nevada 4

Sweet Water 420 4

Good People 4

Shock Top 4

BOTTLED

Budweiser 3

Bud Light 3

Miller Lite 3

Odouls 3

Coors Light 3

Heineken 3

Michelob Ultra 3

Amstel Light 4

Bass 4

New Castle 4

Guinness 4

Corona 4

Corona Light 4

Specialties

Please notify us of any food allergies

Food items are cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Parties of eight or more may be subject to an 18% gratuity