

Soups

Soup du Jour

French Onion

Mock Turtle

Vegetable

Cup 3.50 Bowl 5

Bar Bites & Appetizers

Loaded Nachos GF

Topped with Shredded Iceberg, Tomato, Scallions, Red Onions, House made Queso Sauce over Tortilla Chips with sides of Salsa, Sour Cream & Guacamole 5

Add Chicken +7 Add Steak +12

Bone-In Chicken Wings or Boneless Chicken Wings

Choice of Buffalo, BBQ or Garlic Parmesan with sides of Celery & Ranch

6 for 6 12 for 12

BBQ Badger's Shrimp

5 Gulf Shrimp, Spicy Jack Cheese Filling, Bacon Wrapped, Brown Sugar Coated, & Fried with Maple Chipotle Glaze 14

Brazilian Steak Kabobs GF

3 Beef Tenderloin Tips, Marinated and skewered with Peppers, Onions & Mushrooms with a Sesame-Teriyaki Glaze 9

Santa Fe Chicken Egg Rolls

2 Egg Rolls stuffed with Black Beans, Roasted Corn, Spinach, Monterey Jack Cheese & Jalapeno 9

Shrimp Cocktail GF

5 Jumbo Chilled Shrimp with Cocktail Sauce & Lemon Wedges 12

Sweet Thai Crispy Calamari

Kentucky Kernal seasoned and fried with Sweet Thai Chili & served with House made Remoulade 12

Garden Fresh Bruschetta V

House made Bruschetta on French Baguette with Roma Tomato, Basil, Mozzarella, Lemon Agrumato & Balsamic Reduction 7

Vegetarians

Artichoke-Spinach Florentine Dip V

Spinach, Artichoke, Cream Cheese, Vermont Cheddar, Parmesan, Fresh Basil & Oregano with Naan Flatbread 9

Roasted Au Gratin Brussel Sprouts V

Crispy Brussel Sprouts, Creamy Alfredo & Parmesan 6

Flatbread V

Choice of Pesto Caprese, Pepperoni & Salami with Marinara, or Mediterranean Olives & Pesto 9

GF- Gluten Free Item V- Vegetarian Item

*some items are served rare, raw or contain shellfish and seafood. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Products containing allergens (e.g. peanuts, fish, eggs, dairy, soy, wheat, tree nuts, shellfish, etc.) are used in this restaurant and may come in contact with your food. Fried foods may be exposed to gluten and allergens. Before placing your order, please inform your server if a person in your party has a food allergy.

Salads

House

Spring Mix, Red Onion, Carrot, Cucumber, Tomato and choice of French, Green Goddess, Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette or Caesar Dressing **6**

Chef^{GF}

Chopped Iceberg, Turkey, Ham, Bacon Bits, Grape Tomatoes, Cucumbers, Eggs, Avocado & Cheddar Cheese **8/12**

Caesar

Romaine, Parmesan, Croutons & Caesar Dressing **6/9**

Maurice^{GF}

Chopped Iceberg, Diced Turkey, Ham, Swiss, Pickle Relish, Tomato, Egg & Chantilly Dressing **7/10**

Wedge^{GF}

Wedge Iceberg, Grape Tomatoes, Bleu Cheese Crumbles, Bacon Bits, Hard Boiled Egg & Bleu Cheese Dressing **6/9**

BLT

Chopped Romaine, Grape Tomatoes, Bacon Bits, Croutons & Ranch **6/9**

Southwest Santa Fe^V

Romaine, Red Onions, Grape Tomatoes, Black Beans, Red Bell Peppers, Roasted Corn, Avocados, Cheddar Jack Cheese, Crispy Tortilla Strips & BBQ-Ranch Dressing **7/11**

Asian Chopped Chicken Teriyaki^{GF}

Napa & Red Cabbage, Chopped Romaine, Red Bell Peppers, Shredded Carrots, Red Onions, Cucumber, Sesame Ginger Vinaigrette & Vegetable Spring Rolls **12**

Nut & Berry^{GF V}

Spinach, Strawberries, Blueberries, Blackberries, Candied Pecans, Feta & Raspberry Vinaigrette **7/11**

Seared Ahi Tuna*

Sashimi Grade Ahi Tuna, Napa & Red Cabbage, Spring Mix, Red Bell Peppers, Pickled Onions, Shredded Carrots, Cucumbers, Crispy Wonton Strips & Sesame Ginger Vinaigrette **15**

Brussel Sprout & Kale^{GF V}

Baby Kale, Roasted Brussel Sprouts, Romaine, Grape Tomatoes, Roasted Corn, Dried Cranberries, Candied Pecans, Feta Cheese & Citrus Vinaigrette **8/12**

Additions

7 oz Steak **12***

6 oz Chicken **7**

6 oz Halibut **15**

5 Shrimp **12**

6 oz Salmon **11***

6 oz Grouper **15**

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Sandwiches

All Sandwiches served with one side item and on Brioche Bun unless otherwise noted. Gluten Free Buns available upon request.

Peroni Beer Fried Cod

Peroni Beer Battered Cod, Leaf Lettuce, Tomato & Red Onion **14**

HPCC Burger*

Half lb. Steak Burger, Green Leaf Lettuce, Tomato & Red Onion **12**

Hyde Park Steak Sandwich

8oz NY Strip on Sourdough Bread, Green Leaf Lettuce, Tomato & Red Onion **17**

Country Club Decker

Triple Decker of Ham, Turkey, Bacon, Tomato, Lettuce & Swiss **7/11**

Deli Sandwich or Wrap

Served with Lettuce & Tomato with your choice of Roast Beef, Bavarian Ham, Turkey, Tuna Salad or Chicken Salad **7/10**

Memphis Style BBQ Pulled Pork Sliders

3 Pulled Pork Shoulder Sliders, Memphis-Style BBQ & Cole Slaw **11**

Pacific Halibut Sandwich

Grilled, Blackened, Broiled or Fried on Green Leaf Lettuce & Tomato **17**

Hot Sicilian Focaccia

Deli Pepperoni, Genoa Salami, Hot Capicola, Shredded Iceberg, Tomato, Red Onion, Provolone, Italian Vinaigrette & 16 Brix Focaccia Squares **12**

Hot Tuna Melt

Albacore Tuna Salad on Thomas English Muffin, Grilled Tomato Slice & topped with Cheddar **8/12**

Blackened Black Grouper

Blackened Grouper, Remoulade, Lettuce & Tomato **17**

Montreal Chicken

Montreal Seasoned 6 oz Chicken Breast, Green Leaf Lettuce, Tomato & Red Onion **10**

Vegan & Vegetarian

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Impossible Burger v

100% Vegan, Plant-Based Burger, seasoned and grilled, Green Leaf Lettuce, Tomatoes & Red Onion **13**

Grilled Portobello Mushroom v

Portobello Mushroom, Fire Roasted Red Peppers, Wilted Spinach, Sriracha-Aoili & Provolone Cheese **10**

Chipotle Black Bean Burger v

Burger made of Black Beans, Brown Rice, Corn, Peppers & Onions **10**

Sandwiches come with choice of

Additional Side 3.50

Chips	Sweet Potato Fries	Cole Slaw	Fresh Fruit
Fries	Tater Tots	Hot Slaw	Cottage Cheese

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April 2019

Entrees

All entrees include your choice of Caesar, House, Greek or Spinach Salad

Prime House

New York Steak GF*

New York Steak, Sautéed Mushrooms & Onions, Whipped Potatoes & Veg du Jour

8 oz 24 14 oz 31

Filet Mignon GF*

Filet Mignon, Whipped Potatoes, Veg du Jour & Onion Straws

6 oz 27 8 oz 32

Italian Encrusted Pork Chop*

Italian Breaded 10 oz Duroc Pork Chop, Mushroom Duxelle-Risotto,

Whole Grain Mustard Demi-Glace & Veg Du Jour 24

Chef's Pot RoastGF

6 oz. Chuck Flap, Braised Celery, Pearl Onions, Petite Carrot, Brown Onion Gravy & Roasted Yukon 17

Lemon Herbed Thyme Chicken GF

Herbed Roasted Bone-In Chicken Breast, Sautéed Red Onions, Fire Roasted Red Peppers,

Buttered Rice Pilaf, Lemon Thyme Cream Sauce & Veg Du Jour 19

Southern Fried Chicken GF

2pc Fried Chicken over Whipped Mashed Taters, Veg du Jour, Thyme Chicken Gravy 19

Fish Market

Faroe Island Salmon GF*

Sautéed with Wilted Spinach & Mushroom Quinoa, Crispy Carrot Strings,

Lemon Buerre Blanc, Julienne Spring Veg Medley 27

Bristol Bay Sea Scallops GF

3 Sea Scallops over Smoked Speck Prosciutto-Parmesan Risotto,

Broccoli Florets & Fire Roasted Pepper Cream Sauce 28

Ahi Tuna Takamine

Sesame Seared Ahi Tuna, Sesame Green Beans, Red Cabbage,

Crispy Fried Carrots, Sushi Rice, Cilantro, Teriyaki-Ponzu Sauce 29

Pacific Halibut GF

Seared Halibut, Mushroom-Duxelle Risotto, Brussel Sprout Au Gratin, Lemon Buerre Blanc 31

Hyde Park Pasta

Spaghetti & Meatballs

4 Italian Meatballs, Romano, Parmesan, Basil & Marinara 15

Chicken Fettuccini Alfredo

Grilled Montreal Chicken, Broccoli, Shredded Carrots, tossed with Alfredo 19

Cajun Shrimp Scampi

5 Jumbo Shrimp, Andouille Sausage, Peppers, Celery, Red Onion,

Fire-Roasted Tomato Sauce, Angel Hair Pasta 22

Russo's Ravioli Portobello Ravioli Primavera v

5 Handmade Stuffed Portobello Mushroom Ravioli with Fire Roasted Pepper Cream Sauce

topped with Sautéed Vegetable Slaw & Parmesan 17

Vegetarian Eggplant Parmesan v

Breaded Eggplant layered with Marinara, Boursin & Mozzarella served over Angel Hair Pasta 15

Veg du Jour

Broccoli

Asparagus

Haricot Verts

Sautéed Spinach

Brussel Sprouts

Zucchini-Squash Medley

Sides Dishes

Mashed Potatoes 4

Buttered Rice 4

Hot Slaw 3,5

Baked Potato 4

Parmesan Risotto 5

Bacon Mac & Cheese 5

Your Choice Side
Vegetable 4