



Hampton Club Menu

APPETIZERS

Soup Du Jour

Chef's soup prepared daily

Side Salad

Crisp chopped lettuce, cherry tomatoes, cucumber

Fresh Baked Croissant Plate

Warm mini croissants brushed with honey butter

Jonas Crab Claws

Steamed claws served with drawn butter

SALADS

Monterey Chicken

BBQ glazed grilled sliced chicken, diced bacon, Monterey jack cheese, tomatoes, green onions, chopped romaine

Honey Crisp Apple

Sliced apples, candied walnuts, goat cheese crumbles, cranberries, spinach

BUILD YOUR OWN BRICK OVEN PIZZA

Fresh 9oz rolled dough topped with your choice of the following toppings:

Mozzarella, pepperoni, black olives, ham, ground sausage, mushrooms, tomatoes, peppers, onions, spinach

FROM THE GRIDDLE

Comes with your choice of French fries or onion rings

Bourbon Ham Melt

Texas toast, bourbon ham, smoked cheddar, honey mustard sauce

Pastrami

Sliced pastrami on toasted Rye, thousand island dressing, swiss cheese, sauerkraut

***London Broil**

Sliced London broil beef topped with horseradish white cheddar cheese served on a hoagie with au jus

***Sirloin Burger**

Charbroiled served with lettuce, tomato, onion

Additions available: bacon, mushrooms, cheddar cheese, horseradish white cheddar

PASTA

Shrimp Cappelli D'Angelo

Sautéed shrimp with garlic, prosciutto ham, tomatoes, fresh basil, Chardonnay wine, olive oil

Chicken Yaki

Ponzu marinated chicken, Soba noodles, mandarin oranges, green onions, teriyaki sauce

Italian Rigatoni

Mild Italian sausage, sautéed peppers, marinara, mozzarella cheese

BUTCHER'S CHOICE

Served with house salad, baked potato and seasonal vegetable

***Ribeye-** 12oz. Dry aged ribeye, garlic-herb compound butter

***Sirloin** - 10oz center cut, Cabernet glaze

***Foods are cooked to order: Advisory: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**