

## *Appetizers*

### **Beefsteak Tomato & Onion or Mozzarella**

thick sliced fresh tomato & red onion or fresh mozzarella with a balsamic vinaigrette \$8/10

### **Shrimp Cocktail**

4 chilled jumbo shrimp served with a horseradish tomato cocktail sauce \$14

### **Baked Clams Oreganata**

½ dozen fresh tender littleneck clams stuffed with oreganata breadcrumbs baked & drizzled with a white wine lemon butter sauce \$10

### **Hunter's Chicken Wings**

*pick your flavor*

Hot Buffalo Sauce

Hickory Smoked BBQ Sauce

Sweet & Tangy Honey Glaze

*all served with a blue cheese dipping sauce & celery sticks \$10*

### **Homemade Crab Cakes**

three herbed lump crab cakes served with our special recipe tartar sauce \$12

### **Oysters on the Half Shell**

succulent blue point oysters served with cocktail & mignonette sauces \$2 per oyster, no minimum

### **Fried Calamari**

deep fried calamari tubes, served with a spicy marinara sauce \$10

### **Mozzarella Sticks**

mozzarella in a crispy spring roll, served with marinara sauce \$8

## *Sandwiches* *served with french fries*

### **Triple Decker Chicken Club**

chicken breast, lettuce, tomato, crispy bacon & mayonnaise \$13

### **Sirloin Steak Sandwich**

with caramelized onion & swiss cheese \$15

### **Hunter's Supreme Burger, 10 oz**

with lettuce, tomato, red onion & pickle \$12  
cheddar, swiss, american, mozzarella, or blue cheese + \$1  
bacon, sautéed mushrooms, or sautéed onions + \$1

## *Comfort Food*

### **Fish & Chips**

sole filet in a beer batter served with french fries & our special recipe tarter sauce \$18

### **Shepherds Pie**

the classic, topped with toasted mashed potatoes \$17

### **Chicken Pot Pie**

chicken & vegetables in a creamy sauce \$17

### **Chicken Tenders**

with French Fries & a honey mustard dipping sauce \$15

### **Chicken Francese**

chicken breasts sautéed in a lemon, white wine sauce \$18

### **Sautéed Chicken Marsala**

chicken breasts sautéed with mushrooms in a marsala sauce \$18

### **Chicken Parmigiana**

the classic, over a bed of linguini \$20

## *Lite Fare*

*add grilled chicken breast to any salad or pasta \$5*

*add pan seared salmon to any salad or pasta \$6*

*add grilled shrimp to any salad or pasta \$6*

### Soup du Jour

our chef's selection made fresh daily \$7

### French Onion Soup

served in a crock with garlic croutons & smothered with melted swiss cheese \$8

### Caesar Salad

crisp heart of romaine lettuce tossed with garlic croutons & caesar dressing \$10

### Classic Spinach Salad

fresh spinach leaves tossed with balsamic, bacon pieces, hard-boiled egg & red onions \$11

### Mixed Greens

with balsamic vinaigrette or blue cheese dressing \$8

### Penne Ala Vodka

in a pink vodka sauce \$14

### Linguini With Clam Sauce

little neck clams with garlic, white wine & olive oil \$17  
or little neck clams with garlic marinara sauce \$17

### Penne with Blackened Chicken

Cajun spiced, blackened chicken pieces with roasted peppers, diced tomatoes, scallions & garlic \$17

### Shrimp Scampi

shrimp sautéed in a lemon garlic butter sauce, served over linguini \$24

### Vegetarian Pasta Primavera

penne pasta with seasoned mixed vegetables sautéed in olive oil, garlic \$16

### Drunken Mussels

mussels complemented with bacon in an aromatic white wine sauce \$12

## *Hunter's Land & Sea*

*all entrees are served with mixed julienne vegetables or*

*sautéed spinach & a starch (french fries, baked potato,*

*mashed potato, garlic mash, or saffron rice)*

### Porterhouse Steak, 26 oz

(dry aged on the premises) \$43

### T-bone Steak, 22 oz

(dry aged on the premises) \$37

### Rib Eye Steak, 20 oz

topped with herbed butter \$33

### New York Sirloin, 16 oz \$34

### Filet Mignon, 10oz

served with a red wine mushroom sauce \$37

### Steak Au Poirve, 10oz

pepper crusted filet mignon served with a creamy, green peppercorn sauce \$37

### Sirloin Steak Teriyaki, 16 oz

served on a sizzling platter with peppers, onions, green & yellow squash \$35

### Surf & Turf

6oz lobster tail & 6oz filet mignon \$41 or  
4 panko breaded jumbo shrimp & 6oz filet mignon \$38

### Twin Lobster Tails

served with lemon & drawn butter \$39

### Pan Seared Salmon

with garlic butter & lemon \$23

### Stuffed Filet of Sole

with crabmeat \$29

### Broiled Filet of Sole

with lemon butter sauce \$24

### Deep Fried Shrimp

with Panko breadcrumbs & wasabi mayonnaise \$21