



THE HATCHERY

- FINE STEAKS AND SEAFOODE -

Appetizers

STUFFED MUSHROOMS 9
assorted wild mushrooms, sautéed in a white wine butter sauce with herbs

FRENCH ONION SOUP 7
a heartwarming bowl of minced onions and stock of beef topped with melted cheese

SPINACH AND ARTICHOKE DIP 10
Chopped spinach and artichoke hearts in a blend of cheeses, cream and garlic. Served with fresh fried corn tortilla chips.

BACON WRAPPED SCALLOPS 13
tortilla chips with house-made salsa or guacamole or pita chips with spinach artichoke dip

CALAMARI 12
Tender calamari rings and tentacles lightly dusted with a zesty salt and pepper breading then fried. Served with sweet chili sauce.

SHRIMP COCKTAIL 14
Chilled jumbo shrimp served with our signature cocktail sauce.

BLACK AND BLUE TUNA 13
Ahi tuna blackened with cajun seasonings and served with our signature tuna sauce, pickled ginger and wasabi.

SESAME TUNA 13
Ahi tuna coated with black and white sesame seeds then pan seared and served with spicy ginger sauce, pickled ginger and wasabi.

Soups

THE HATCHERY FRENCH ONION 6.49
Caramelized onions and rich broth in a crock topped with toasted French bread and melted Swiss cheese.

MAINE LOBSTER BISQUE 6.99/ 9.99
Minced sweet Maine lobster simmered with rich cream and sherry.

Salads

ROASTED GOAT CHESE 7.49 / 11.99
Mixed greens, tomato, onion, roasted goat cheese finished with toasted almonds and dried cherries.

GREEK TOWN 7.49 / 11.99
Romaine lettuce, tomato, cucumber, red onion, black olives, banana peppers and feta cheese.

CRISPY CHICKEN 7.99 / 12.49
Mixed greens, tomato, onion, cucumber, cheddar cheese, croutons and crispy chicken breast. Grilled chicken is available upon request.

CAESAR 5.99 / 9.99
Romaine lettuce tossed with croutons, parmesan cheese and creamy Caesar dressing.
Anchovies available upon request 1.50

HOUSE SALAD 4.99
Mixed greens, tomato, onion, cucumber, cheddar cheese, and croutons.

DRESSING CHOICES
Ranch, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Blue Cheese Vinaigrette, Thousand Island, Caesar and Poppy Seed.

Accompaniments

VEGETABLE OF THE DAY 2.99

GREEN BEANS 2.79

BAKED OR GARLIC MASHED POTATOES 2.79

FRENCH BAKED POTATO 2.79

FRENCH FRIES 2.79

SAUTÉED ONIONS OR MUSHROOMS 2.79

SWEET POTATO FRIES 3.00

Entrees

Select items served with fresh baked French bread and choice of vegetable and potato. Substitute any side for a house salad for \$2.99

BOURBON GLAZED PORK RIBEYE 17.99
A tender pork rib chop grilled and topped with house made bourbon glaze, caramelized onions and apples.

BRIE CHICKEN 18.99
Tender chicken breast baked with Brie cheese, apples and tart dried cherries. Finished with aside of sweet hazelnut cream sauce.

CEDAR PLANK SALMON 21.99
Norwegian Salmon lightly seasoned then baked on a cedar plank.

ATLANTIC LOBSTER TAILS Market
Two Tender Atlantic Lobster tail served with warm clarified butter.

ENHANCE YOUR MEAL
Grilled Chicken \$4.00
Grilled or Fried Shrimp \$6.49
Atlantic Lobster Tail \$Market
6oz Sirloin \$14.00
Salmon \$14.00
Blue Cheese Crumbles \$1.50
Sautéed Onions \$2.79
Sautéed Mushrooms \$2.79

Steaks

FILET MIGNON 42.99
Tender and Flavorful 6 ounce center cut beef tenderloin grilled to perfection.

RIBEYE 40.99
16oz hand cut Black Angus Ribeye. Excellent marbling, juiciness and full of flavor.

NEW YORK STRIP 36.99
Hand cut 12oz USDA choice black angus New York Strip. Excellent marbling and flavor

Steak Temperatures

OUR STEAKS ARE PREPARED TO THE FOLLOWING TEMPERATURES:
Rare- Red cool center 120F
Medium Rare- Red warm center 126F
Medium- Hot pink center 135F
Medium well- Slight color, cooked throughout 145F
Well- No color, cooked throughout. 160F

Please allow for extra cooking time if ordering steak medium, medium well or well done.

Pasta

FETTUCCINE ALFREDO 13.99
Classically prepared Alfredo sauce served over fettuccine.

SEAFOOD PASTA 23.99
Atlantic lobster tail and shrimp in a garlic cream sauce served over fettuccine.

STEAK GORGANZOLA 19.79
A Blue Cheese lovers dream. Asparagus and sun dried tomatoes added to a creamy blue cheese sauce served over fettuccine and topped with sliced grilled steak.

Sandwiches & Platters

All sandwiches are served with deluxe garnish on a brioche bun with french fries. Platters served with french fries. Substitute baked potato or vegetable for no fee.

IMPOSSIBLE BURGER 12.49
An Impossible plant based burger topped with cheddar cheese

CLASSIC CHEESE BURGER 12.49
An American Wagyu burger topped with your choice of cheddar or Swiss.

BACON CHEESE BURGER 13.49
An American Wagyu burger topped with crisp bacon and your choice of cheddar or Swiss.

BLACK AND BLUE BURGER 14.49
An American Wagyu burger with Cajun seasoned, and topped with blue cheese, bacon jam and fried onion strows.

GREEK BURGER 13.49
An American Wagyu burger topped with black olives, feta cheese and mild pepper rings.

GRILLED CHICKEN SANDWICH 11.99
Grilled Chicken topped with crisp bacon and melted Swiss cheese.

PUB SHRIMP PLATTER 13.49
Hand breaded and fried shrimp served with our signature cocktail sauce.

CHICKEN STRIP PLATTER 10.99
Breaded Chicken strips fried to a golden brown. Served with your choice of BBQ, honey mustard, ranch dressing or blue cheese.

Beverages

COKE, DIET COKE, CHERRY, MR. PIBB, SPRITE, ROOT BEER, MELLOW YELLOW, LEMONADE 2.99

COFFEE OR TEA 2.00

ICE TEA 2.50