



THE HATCHERY

- FINE STEAKS AND SEAFOOD -

Appetizers

STUFFED MUSHROOMS 8.99
Hand selected caps stuffed with
Parmesan and Goat cheese.

SPINACH AND ARTICHOKE DIP 9.99
Chopped spinach and artichoke hearts in
a blend of cheeses, cream and garlic.
Served with fresh fried corn tortilla chips.

BACON WRAPPED SCALLOPS 12.99
Sea scallops wrapped in savory bacon on
a bed of Sweet Potato fries. Served with
our homemade raspberry chipotle
dipping sauce.

CALAMARI 14.49
Tender calamari rings and tentacles
lightly dusted with a zesty salt and
pepper breading then fried. Served with
cocktail sauce.

SHRIMP COCKTAIL 14.99
Chilled jumbo shrimp served with our
signature cocktail sauce.

BLACK AND BLUE TUNA 14.49
Ahi tuna blackened with cajun seasonings
and served with our signature tuna sauce,
pickled ginger and wasabi.

SESAME TUNA 14.49
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 7.49
Caramelized onions and rich broth in a crock
topped with toasted French bread and
melted Swiss cheese.

MAINE LOBSTER BISQUE 7.49/ 10.99
Minced sweet Maine lobster simmered with
rich cream and sherry.

Salads

ROASTED GOAT CHEESE 7.99 / 11.99
Mixed greens, tomato, onion, roasted
goat cheese finished with toasted
almonds and dried cherries.

GREEK TOWN 7.99 / 11.99
Romaine lettuce, tomato, cucumber, red
onion, black olives, banana peppers and
feta cheese.

CRISPY CHICKEN 8.99 / 12.99
Mixed greens, tomato, onion, cucumber,
cheddar cheese, croutons and crispy
chicken breast. Grilled chicken is available
upon request.

CAESAR 6.49/ 10.49
Romaine lettuce tossed with
croutons, parmesan cheese and creamy
Caesar dressing.
Anchovies available upon request 1.50

HOUSE SALAD 5.99
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 2.99

BAKED OR GARLIC MASHED
POTATOES 3.79

FRENCH BAKED POTATO 3.79

FRENCH FRIES 3.79

SAUTÉED ONIONS OR
MUSHROOMS 3.49

SWEET POTATO FRIES 3.99

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 19.99
A tender pork rib chop grilled and topped with house made bourbon glaze, caramelized onions and apples.

BRIE CHICKEN 20.99
Tender chicken breast baked with Brie cheese, apples and tart dried cherries. Finished with a side 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 \$6.00
Grilled or Fried Shrimp \$6.49
Atlantic Lobster Tail \$Market
6oz Sirloin \$14.00
Salmon \$15.00
Blue Cheese Crumbles \$1.50
Sautéed Onions \$3.49
Sautéed Mushrooms \$3.49

Steaks

FILET MIGNON 46.99
Tender and Flavorful 6oz center cut beef tenderloin grilled to perfection.

RIBEYE 48.99
16oz hand cut Black Angus Ribeye. Excellent marbling, juiciness and full of flavor.

NEW YORK STRIP 38.99
Hand cut 12oz USDA choice black angus New York Strip. Excellent marbling and flavor

CENTER CUT TOP SIRLOIN 21.99
8oz center cut top sirloin naturally lean and flavorful

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 pink, cooked throughout 145F
Well- No pink, cooked throughout. 160F

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

Pasta

Pastas are served with fresh baked French bread.

FETTUCCINE ALFREDO 15.99
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 22.99
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.

VEGETARIAN PASTA 14.99
Mushrooms, spinach, diced tomato and onion sauteed in garlic olive oil then served over cheese ravioli. For a vegan option, substitute fettuccine in place of cheese ravioli.

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 12.99
An Impossible plant-based burger topped with cheddar cheese

CLASSIC CHEESE BURGER 12.99
An American Wagyu burger topped with your choice of cheddar or Swiss.

BACON CHEESE BURGER 13.99
An American Wagyu burger topped with crisp bacon and your choice of cheddar or Swiss.

BLACK AND BLUE BURGER 15.49
An American Wagyu burger with Cajun seasoned, and topped with blue cheese, bacon jam and fried onion straws.

GREEK BURGER 13.99
An American Wagyu burger topped with black olives, feta cheese and mild pepper rings.

GRILLED CHICKEN SANDWICH 12.99
Grilled Chicken topped with crisp bacon and melted Swiss cheese.

PUB SHRIMP PLATTER 14.99
Hand breaded and fried shrimp served with our signature cocktail sauce.

CHICKEN STRIP PLATTER 12.99
Breaded Chicken strips fried to a golden brown. Served with your choice of BBQ, honey mustard, ranch dressing or blue cheese.