



# THE FINAL TOUCH

## **HOT APPLE CRISP**

Our award winning recipe made with fresh apples, cinnamon and brown sugar topped with French Vanilla ice cream.

## **FRESH FRUIT PARFAIT**

Fresh vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

## **CHOCOLATE MOUSSE LAYER CAKE**

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

## **KEY LIME PIE**

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

## **DEEP FRIED ICE CREAM**

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

- Hot Fudge and Grated Coconut -

or

- Caramel Rum Sauce with Bananas and Pecans -

## **TURTLE CHEESECAKE**

Creamy cheesecake in a graham cracker crust topped with caramel and chopped pecans.

## **WHITE CHOCOLATE CRÈME BRULÉE**

Cool silky smooth white chocolate custard topped with caramelized sugar. Served with whipped cream and a fresh berry.

## **CHOCOLATE FUDGE BROWNIE SUNDAE**

A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

## **SWISS CHOCOLATE BREAD PUDDING AU CARAMEL**

Rich chocolate custard baked with French bread and served warm with caramel rum sauce. Garnished with fudge sauce, fresh whipped cream and pecans.

## **STRAWBERRY SHORTCAKE**

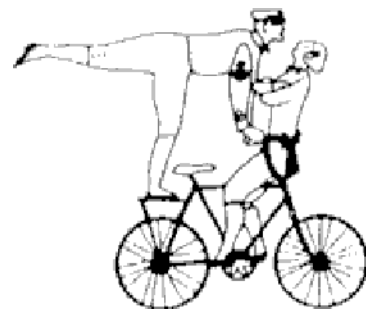
A fresh baked strawberry biscuit with fresh strawberries, strawberry sauce and sweetened whipped cream.

## **ICE CREAM or SORBET**

A dish of our ice cream or sorbet topped with Strawberry Sauce or Hot Fudge.

# *The Hardcover*

## *Café Menu*



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## FOR STARTERS

**SOUP OF THE DAY** CUP/BOWL

**CLAM CHOWDER** CUP/BOWL

**FRENCH ONION SOUP** CROCK

## SALADS

### GARDEN SALAD

*Crisp mixed greens with tomato, cucumber, onions, carrots, and green pepper. Choice of dressing.*

### GRILLED CHICKEN SALAD

*Your choice of grilled, lemon pepper or Cajun chicken on a crisp garden salad. Choice of dressing.*

### ALL YOU CAN EAT SALAD BAR

### CAESAR SALAD

*Crisp romaine leaves tossed with croutons, dressing, black olives and sprinkled with parmesan cheese.*

*Available with or without anchovies.*

**WITH GRILLED OR BLACKENED CHICKEN BREAST**

**WITH GRILLED OR BLACKENED SHRIMP**

**Additional charge for a bowl of soup or crock of onion with any of our salads.**

## APPETIZERS

### POTATO SKINS

*Deep fried potato skins baked with a blend of cheese, bacon bits, and scallions. Topped with Béarnaise sauce.*

### BUFFALO WINGS

*Chicken wings crispy fried and tossed in Louisiana hot sauce, served with Bleu cheese dressing, carrots and celery sticks.*

### CHICKEN FINGERS

*Chicken tenderloins deep fried and served with a choice of sauce.*

### BUFFALO FINGERS

*Our chicken fingers flavored with Louisiana hot sauce. Served with Bleu cheese dressing, celery and carrots sticks.*

## SINGLE MALT SCOTCHES

### GLENFIDDICH

**GLENLIVET** (12 YEAR OLD)

**MACALLAN** (12 YEAR OLD)

**TALISKER** (10 YEAR OLD)

**GLENMORANGIE** (10 YEAR OLD)

### OBAN

**LAGAVULIN** (16 YEAR OLD)

**GLENLIVET** (18 YEAR OLD)

## BOURBONS

### MAKER'S MARK

### WOODFORD RESERVE

### BOOKER'S

## AFTER DINNER SPECIALTIES

### SPECIAL COFFEES

All topped with fresh whipped cream and served in a unique sugar glazed glass.

### HARDCOVER

*Baileys & Frangelico*

### SPANISH

*Brandy, Kahlua & Cointreau*

### DEPOT

*Baileys, Kahlua & Amaretto*

### JAMAICAN

*Tia Maria*

### KEOKE

*Brandy, Kahula & Dark Cocoa*

### FRENCH

*Anisette*

### ITALIAN

*Amaretto*

### ROMAN

*Galliano*

### MONTE CARLO

*Frangelico*

### IRISH

*Jameson, Irish Mist & Demerara Sugar*

### BRAZILIAN

*Brandy, Tia Maria & Gran Marnier*

### MEXICAN

*Kahlua*

## COFFEE/CAPPUCCINO

*We serve freshly brewed regular and decaffeinated coffee.*

**BOTTOMLESS CUP  
ESPRESSO  
CAPPUCCINO**

## IMPORTED CORDIALS

AMARETTO DI SARONNO	<i>Almond Liqueur</i>
BAILEYS IRISH CREAM	<i>Irish Whiskey w/Fresh Cream</i>
B & B	<i>Benedictine with Cognac</i>
CAMPARI	<i>Bittersweet Italian Aperitivo</i>
CHAMBORD	<i>Black Raspberry Liqueur</i>
COINTREAU	<i>Orange Liqueur</i>
DRAMBUIE	<i>Scotch Liqueur with Heather Honey</i>
FRANGELICO	<i>Hazelnut Liqueur</i>
GALLIANO	<i>Licorice Liqueur</i>
GRAN MARNIER	<i>Cognac-Based Orange Liqueur</i>
IRISH MIST	<i>Irish Whiskey Liqueur</i>
KAHLUA	<i>Coffee Liqueur</i>
MIDORI	<i>Melon Liqueur</i>
SAMBUCA ROMANA	<i>Anise Liqueur</i>
SAMBUCA ROMANA BLACK	<i>Black Anise Liqueur</i>
TIA MARIA	<i>Jamaican Coffee Liqueur</i>

## PORTS & GRAPPA

SANDEMAN RUBY  
COCKBURN'S SPECIAL RESERVE  
GRAHAM'S SIX GRAPES  
GRAPPA

## COGNACS, ARMAGNACS & SPECIAL CORDIALS

METAXA 5 STAR  
HENNESSY VS  
LARRESSINGLE ARMAGNAC VSOP  
COURVOISIER VSOP  
REMY MARTIN VSOP  
MARTELL VSOP  
COURVOISIER NAPOLEON  
MARTELL CORDON BLEU  
COURVOISIER XO IMPERIAL  
GRAND MARNIER CENTENAIRE (100 YEARS OLD)  
GRAND MARNIER CENT CINQUANTENAIRE  
(150 YEARS OLD)

## APPETIZERS CONTINUED

### VEGGIE NACHOS

*Crispy tortilla chips topped with a blend of cheeses, jalapenos, lettuce, tomato and onion. Served with salsa and sour cream.*

**WITH GRILLED OR CAJUN CHICKEN**

### BACON BEEF WELLINGTONS

*Beef tenderloin tips wrapped in bacon, served in puff pastry shells, with a cabernet and caramelized onion demi-glace.*

### SHRIMP COCKTAIL

*Five large chilled shrimp served with a zesty cocktail sauce.*

### SHRIMP SCAMPI

*Jumbo shrimp baked with a hint of tomato in a rich garlic butter sauce.*

### CRAB CAKES

*A special blend of lump crabmeat and spices served with a zesty Dijon sauce for dipping.*

### SCALLOPS WRAPPED IN BACON

*Tender sea scallops wrapped in sugar cured bacon.*

### CRAB STUFFED MUSHROOMS

*Fresh mushroom caps stuffed with crab stuffing and baked with a light cheese topping.*

### ESCARGOT

*Six plump snails baked in garlic butter with a light cheese topping.*

### FRIED CALAMARI

*Rings of calamari deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.*

### TOMATO AND MOZZARELLA

*Fresh mozzarella and vine ripened beef steak tomatoes topped with basil, extra virgin olive oil and a balsamic reduction.*

### CLAMS CASINO

*Five hard shell clams baked on a half shell with red and green peppers, onion, bacon and seasoned bread crumbs.*

### SEAFOOD SAMPLER FOR TWO

*A sampling of our favorites featuring; Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.*

**\*\*\*\*Please inform your server if anyone in your party has a food allergy.\*\*\*\***

## SANDWICHES

All sandwiches are served with lettuce, tomato, red onion, pickle and your choice of baked potato, rice pilaf, French fries or fresh steamed vegetables.

### \*THE HARDCOVER BURGER

Half pound of char-grilled, chopped sirloin served on a freshly baked bun.

### \*CHEDDAR BURGER

Our hamburger topped with melted cheddar cheese.

### \*BACON & CHEDDAR BURGER

Our hamburger topped with melted cheddar cheese and crisp, sugar cured bacon.

### \*MUSHROOM CHEDDAR BURGER

Our hamburger topped with cheddar cheese and sautéed mushrooms.

### \*CAJUN BURGER

Our hamburger dusted with Cajun spices and topped with tomato pepper mayonnaise.

### MEATLOAF SANDWICH

A half pound of moist "American Pâté" served on French bread and topped with a cabernet and caramelized onion demi-glace.

### CAJUN CHICKEN SANDWICH

Boneless chicken breast blackened with Cajun spices and served on French bread with tomato pepper mayonnaise.

### CAFÉ CLUB SANDWICH

Grilled boneless breast of chicken served on French bread with lettuce, tomato, crisp smoked bacon and chipotle mayonnaise.

### HARDCOVER CHICKEN SANDWICH

Grilled chicken sandwich layered with melted cheddar cheese, tomatoes, lettuce, and topped with tomato pepper mayonnaise. Served on French bread.

### SANTE FE CHICKEN SANDWICH

Blackened boneless breast of chicken served on French bread with lettuce and tomato highlighted with a spicy honey chipotle sauce.

*Salad bar is available with all sandwiches for an additional charge*

\*All of our burgers, steaks and chops are cooked to order. Consuming raw or undercooked meats may increase the risk of food borne illness.

#### Grilling Instructions

- **Pittsburgh:** Black Outside – Raw Inside
- **Rare:** Red Cool Center
- **Medium Rare:** Red Warm Center
- **Medium:** Pink Hot Center
- **Medium Well:** Trace of Pink in Center
- **Well Done:** Cooked Throughout

## ENTREES

All entrees are served with your choice of baked potato, rice pilaf, French fries or fresh steamed vegetables.

### \*PRIME RIB

Ten ounces of award winning slow cooked prime rib. (While it lasts)

### \*TOP SIRLOIN

Nine ounces of the steak that made us famous! No fat, no bone. Just great taste!

### MEATLOAF

One pound of "American Pâté" topped with a cabernet and caramelized onion demi-glace.

### \*TENDERLOIN TIPS

Char-grilled seasoned tenderloin tips. *Teriyaki or Southwestern*

### \*IOWA HAWKEYE

Char-grilled top sirloin thinly sliced served open face on French bread with garlic butter.

### \*NEW YORK SIRLOIN

A tender 14 ounce boneless strip aged to perfection.

### \*PORK CHOP

Grilled 10 oz boneless center cut pork chop served with maple honey mustard.

### BAKED SCALLOPS

Tender sea scallops with sherry butter and seasoned crumbs.

### BAKED STUFFED SHRIMP

Three jumbo shrimp stuffed with a rich clam stuffing and lightly topped with seasoned crumbs.

### BAKED HADDOCK

A New England classic, baked in sherry butter and lightly topped with seasoned crumbs.

### GRILLED CHICKEN

Two boneless chicken breasts char-grilled.

*Try it Cajun or Southwest (spicy honey chipotle sauce)!*

### GRILLED CHICKEN PAPPARDELLE

Fresh pappardelle pasta topped with a sage mushroom cream sauce, chicken and grilled asparagus. *Try it Cajun style!*

### CHICKEN FLORENTINE

Breast of chicken stuffed with spinach, mushrooms and aged cheddar cheese, wrapped in a flaky puff pastry. Served with sundried tomato and fresh basil cream.

### A LA CARTE ACCOMPANIMENTS

*Baked Stuffed Potato*

*Roasted Garlic Smashed Potatoes*

*Sautéed Wild Mushrooms.*

Salad bar is available with all entrees for an additional charge  
The complete dining room menu is also available.

## **BY THE BOTTLE**

Amstel Light  
Bass Ale  
Becks  
Beer of the Month  
Bud Light  
Budweiser  
Coors Light  
Corona  
Corona Light  
Guinness Stout Can  
Heineken  
Heineken Light  
Michelob Ultra  
Miller Lite  
Newcastle  
Rolling Rock  
Sam Adams Light

*Ask about our Beer Specials*

## **ON TAP-16 oz.**

Sam Adams  
Seasonal  
Microbrew  
Monthly Selection

## **NON ALCOHOLIC**

O'Doul's  
O'Doul's Amber  
Chardonnay  
White Zinfandel  
Perrier Sparkling Water 11oz.  
Saratoga Spring Water 28oz.

## **MARTINIS**

### ***APPLETINI***

*Vodka and Sour Apple Pucker*

### ***BABY BLUE***

*Hypnotiq, a tropical passion fruit liqueur and Vanilla vodka blended with pineapple juice*

### ***BLUEBERRY-TINI***

*Blueberry vodka, blueberry syrup mixed with cranberry juice*

### ***CHOCOLATE DREAM***

*Vanilla vodka combined with Dark Cocoa and cream*

### ***CREAMSICLE***

*Liquor 43, orange juice and cream*

### ***HARDCOVER METROPOLITAN***

*Raspberry vodka, Triple Sec and cranberry juice*

### ***JOLLY RANCHER***

*Raspberry vodka, Watermelon and Sour Apple Pucker*

### ***LEMON DROP***

*Citron vodka and Limoncello served in sugar rimmed glass*

### ***PAMA TINI***

*Citron vodka and pomegranate juice*

### ***PEARTINI***

*Absolut Pear, Pear Schnapps mixed with pear juice*

*Ask about our Martini Specials*

## **WINES BY THE GLASS**

Round Hill Chardonnay  
Fetzer Valley Oaks Chardonnay  
Kendall-Jackson Chardonnay  
Monkey Bay Sauvignon Blanc  
Talus Pinot Grigio  
Beringer White Zinfandel  
Round Hill Cabernet Sauvignon  
Fetzer Valley Oaks Cabernet Sauvignon  
Rodney Strong Cabernet Sauvignon  
Bogle Zinfandel  
Bogle Merlot  
Blackstone Pinot Noir  
Ruffino D.O.G.C. Chianti  
Great Western Extra Dry Champagne

*Ask about our Wine Specials*