



HADSTEN HOUSE



starters



HOUSE CHIPS

Waffle-cut russet potatoes; deep fried and tossed with sea salt, cracked black pepper, white truffle oil and parsley then topped with parmesan cheese. 6

HERB & GARLIC FRIES

Golden fries topped with garlic and herbs. Served with a rosemary & thyme aioli. 6

BAKED BRIE

Brie stuffed with apricots and figs; baked inside a puff pastry and topped with a drizzle of port wine reduction and candied pecans. Served with crostinis. 11

CHICKEN TORTILLA SOUP

Shredded chicken served with a rich spiced tomato broth; topped with jack and cheddar cheeses and fried tortilla strips. 8

FRIED CALAMARI

Buttermilk-marinated calamari; fried with fennel and green beans. Served with a spicy chipotle aioli. 10

STUFFED SCALLOPS

Baked on the half shell, our sweet bay scallops are topped with fresh herbs, crispy prosciutto and bread crumbs. 9

MUSSELS SICILIANO

Steamed green-lipped mussels in marinara with fennel, garlic, shallots, white wine and herbs. Served with grilled crostinis. 13

LOBSTER BISQUE

With chunks of sweet lobster, this classically creamy soup is topped with a puff pastry and accented with a splash of sherry wine. 8



salads



CLASSIC CAESAR SALAD

Thinly chopped hearts of romaine tossed with herbs, parmesan cheese and a creamy Caesar dressing. 7

With chicken 12

With salmon 14

WARM SPINACH SALAD

Fresh spinach tossed with a warm balsamic dressing, candied pecans, red onions, bacon and cave-ripened blue cheese. 7

With chicken 12

With salmon 14

MEDITERRANEAN SALAD

Fresh sliced mozzarella served with mixed greens and fresh basil. Tossed with cherry tomatoes, kalamata olives, and a white balsamic dressing. 10

With chicken 15

With salmon 17

HOUSE SALAD

Baby mixed greens, cucumbers, diced tomatoes and goat cheese tossed with a light sherry vinaigrette. 7

With chicken 12

With salmon 14



sandwiches



*All of our signature sandwiches are served with your choice of Caesar Salad or House Chips.

HH BURGER

A ½ lb. burger grilled and topped with bacon, avocado, roasted red peppers, onions, mushrooms, spinach, a fried egg, swiss, cheddar, and jack cheeses on a housemade bun. 16

PORTABELLO SANDWICH

Savory grilled Portabello mushrooms topped with roasted tomatoes, onions, roasted red peppers, spinach, a fried egg, fresh mozzarella and cheddar cheeses and served on a housemade bun. 14

BARBECUE CHICKEN SANDWICH

Grilled chicken breast topped with a housemade chipotle-barbecue sauce, jack cheese, red onions, cilantro and lettuce. 13



entrées



BACON-WRAPPED PORK CHOP

Brined pork chop wrapped in apple wood smoked bacon. Served with crispy red potatoes and an apricot and fig chutney. 25

FISH & CHIPS

Tempura battered fish served with garlic herbed fries, grilled lemon and a fresh tartar sauce. 15

FILET MIGNON

8oz filet topped with a cabernet reduction and served with a twice-baked potato and grilled asparagus. Your choice of bacon wrapped, peppercorn crusted, topped with blue cheese, or “go all the way!” 36

DIVER SCALLOPS

Pan seared diver scallops served with a white truffle vegetable risotto and finished with chive oil. 25

GRILLED RIB-EYE

12oz of juicy grilled rib-eye steak seasoned with a housemade rub and topped with a red wine reduction. Served with a twice-baked potato and fresh green beans. 29

CHICKEN FETTUCINI ALFREDO

Fettucini pasta tossed in freshly prepared Alfredo sauce and topped with grilled chicken. 21

BALSAMIC BRAISED SHORT RIBS

Slow cooked short ribs served with garlic mashed potatoes, roasted root vegetables, and a bordelaise sauce. 25

PASTA LEOPALDO

Penne pasta tossed with roasted tomatoes, fresh spinach, olive oil, roasted garlic, goat cheese and finished with a drizzle of balsamic reduction. 18

CHICKEN MARSALA

Sautéed chicken breast served in a creamy mushroom marsala sauce. Your choice of penne pasta or whipped potatoes. 20

FRESH VEGETABLE RAVIOLO

Single large ravioli stuffed with spinach, roasted tomatoes, mushrooms, roasted garlic, onions, and goat and parmesan cheeses. Served with choice of marinara or pesto cream sauce. 15

GRILLED ATLANTIC SALMON

Fresh Atlantic salmon; grilled to perfection and served on a bed of red potatoes, grilled with fennel, red onion, fresh tomato and spinach and drizzled with beurre blanc. 23

With chicken 20