

# Hamilton's Food & Spirits

## APPETIZERS

### BACON WRAPPED QUAIL | \$16.00

Four boneless quail breasts wrapped in Applewood smoked bacon with balsamic glaze

### PAN-SEARED AHI TUNA | \$16.00

Drizzled with sesame oil served with wasabi, sriracha sauce and cucumber, ginger, red bell pepper salad

### SEAFOOD SPINACH & ARTICHOKE DIP | \$14.00

Spinach & artichoke dip with lobster, crab, and shrimp served with crispy tortilla chips

### CAPRESE FLATBREAD | \$11.00

Naan bread brushed with olive oil and seasonings topped with fresh mozzarella, Roma tomatoes, garlic, basil & striped with a balsamic glaze

### STUFFED MUSHROOM CAPS | \$12.00

Baby bella mushroom caps filled with Italian sausage stuffing

### KEY WEST TEMPURA SHRIMP | \$15.00

Six Jumbo gulf shrimp hand battered and crispy fried then drizzled with our house made key lime sauce

### BEER BATTERED MOZZARELLA BITES | \$9.00

Six hand breaded buffalo mozzarella chese bites with house made marinara

### FRIED PICKLES | \$8.00

Lightly breaded dill pickle chips with creamy buttermilk ranch

### CRAB CAKES | \$24.00

Jumbo lump crab cakes pan seared and plated with a horseradish sriracha sauce

### IRISH NACHOS | \$11.00

House made potato chips covered with Irish cheddar, green onion and bacon pieces. Baked and topped with sour cream

## SOUPS & SALADS

### CREAM OF TOMATO BASIL | \$7.00

### LOBSTER BISQUE | \$9.00

### SOUP DU JOUR | \$8.00

Ask your server about todays soup!

### CALIFORNIA SALAD | \$11.00

Mixed greens, strawberries, mandarin oranges, candied pecans, & bleu cheese

### GREEK SALAD | \$8.00

Romaine lettuce, onion, tomato, banana pepper, kalamata olives & feta cheese with Italian dressing

### HOUSE SALAD | \$7.00

Mixed greens, onions, tomatoes, cucumbers & bleu or cheddar cheese

### CAESAR SALAD | \$7.00

Romaine lettuce, parmesan cheese, caesar dressing & croutons

ADD CHICKEN + 7 ADD SHRIMP OR SALMON +9

DRESSINGS: BUTTERMILK RANCH, BLEU CHEESE, ITALIAN, CAESAR, 1000 ISLAND, HONEY MUSTARD & BALSAMIC VINAIGRETTE

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE LIKELIHOOD OF CONTRACTING FOOBORNE ILLNESS

## SAUTÉ & PASTA

### PASTA PRIMAVERA | \$15.00

Mixture of grilled vegetables tossed in a creamy alfredo sauce served over a bed of angel hair pasta

### STEAK AU POIVRE | \$28.00

Pepper encrusted tender bistro filet medallions in a cognac cream sauce served with broccoli & roasted potatoes

### CHICKEN PICCATA | \$18.00

Pan-seared chicken breast topped with white wine caper sauce on angel hair pasta served with bread sticks

### PORTABELLA MUSHROOM RAVIOLI | \$18.00

Ravioli stuffed with portabella mushrooms and Italian cheese topped with house made rosé sauce Add chicken - \$7 Add shrimp or salmon - \$9

### FETTUCINE ALFREDO | \$11.00

Fettuccine pasta tossed in roasted garlic alfredo sauce served with bread sticks Add chicken -\$7 Add shrimp or Salmon -\$9

### CHICKEN PARMESAN | \$18.00

Fried chicken breast topped with marinara and mozzarella cheese over a bed of angel hair pasta served with bread sticks

### SHRIMP SCAMPI | \$20.00

Jumbo gulf shrimp sauteed in a butter garlic wine sauce served over a bed of angel hair pasta

### GNOCCHI | \$16.00

Ricotta & potato dumplings in a sweet cream butter sauce with grilled tomatoes sided with bread sticks Add chicken - \$7 Add shrimp or salmon - \$9

### LASAGNA | \$16

Made with layers of pasta, mixed ricotta and Italian cheeses and house made marinara meat sauce sided with garlic knots

## GRILL

### BONE IN PORK CHOP | \$20.00

with blueberry red wine reduction served with roasted potatoes and asparagus

### \*FILET WITH MUSHROOM AU JUS | \$40.00

8 oz portion served with mashed potatoes and Brussels sprouts sauteed with bacon, red onion & balsamic glaze

### \*BLACK ANGUS NEW YORK STRIP | \$30.00

14 oz portion with mashed potatoes and grilled basil marinated squash

### SALMON WITH LEMON CAPER SAUCE | \$24.00

served with rice pilaf and basil marinated squash

### GRILLED HAVARTI CHICKEN | \$19.00

Double grilled chicken breast topped with ham and havarti cheese, served with steamed broccoli and rice pilaf

### \*HAMILTON'S HOUSE PRIME BURGER | \$14.00

Half pound burger with caramelized onions, horseradish sauce and swiss cheese with your choice of fries, sweet potato fries or onion rings

### \*GOURMET BURGER | \$12.00

Half pound burger with lettuce, tomato, onion and pickle with your choice of fries, sweet potato fries or onion rings Add bacon + 1.00 Add Cheese 1.00

\*steaks and burgers will be cooked to your preferred temperature

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE LIKELIHOOD OF CONTRACTING FOOBORNE ILLNESS