

Dinner Menu

Appetizers

Beefsteak Tomato & Onion or Mozzarella

thick sliced fresh tomato & red onion \$10 or fresh mozzarella with a balsamic vinaigrette \$13

Shrimp Cocktail

4 chilled jumbo shrimp served with a horseradish tomato cocktail sauce \$17

Baked Clams Oreganata

½ dozen fresh tender littleneck clams stuffed with oreganata breadcrumbs baked & drizzled with a white wine lemon butter sauce \$13

Hunter's Chicken Wings

pick your flavor

Hot Buffalo Sauce

Hickory Smoked BBQ Sauce

Sweet & Tangy Honey Glaze

all served with a blue cheese dipping sauce & celery sticks \$12

Homemade Crab Cakes

three herbed lump crab cakes served with our special recipe tartar sauce \$17

Oysters on the Half Shell

succulent blue point oysters served with cocktail & mignonette sauces \$3 per oyster, no minimum

Fried Calamari

deep fried calamari tubes, served with a spicy marinara sauce \$13

Mozzarella Sticks

mozzarella in a crispy spring roll, with marinara sauce \$12

Sandwiches

served with french fries

Triple Decker Chicken Club

chicken breast, lettuce, tomato, crispy bacon & mayonnaise \$15

Sirloin Steak Sandwich

with caramelized onion & swiss cheese \$18

Hunter's Supreme Burger, 10 oz

with lettuce, tomato, red onion & pickle \$14
cheddar, swiss, american, mozzarella, or blue cheese + \$1
bacon, sautéed mushrooms, or sautéed onions + \$1

Comfort Food

Fish & Chips

sole filet in a beer batter served with french fries & our special recipe tarter sauce \$24

Shepherds Pie

the classic, topped with toasted mashed potatoes \$19

Chicken Pot Pie

chicken & vegetables in a creamy sauce \$18

Chicken Tenders

with French Fries & a honey mustard dipping sauce \$17

Chicken Francese

chicken breasts sautéed in a lemon, white wine sauce \$23

Sautéed Chicken Marsala

chicken breasts sautéed with mushrooms in a marsala sauce \$23

Chicken Parmigiana

the classic, over a bed of linguini \$26

Lite Fare

add grilled chicken breast to any salad or pasta \$5

add pan seared salmon to any salad or pasta \$8

add grilled shrimp to any salad or pasta \$10

Soup du Jour

our chef's selection made fresh daily \$7

French Onion Soup

served in a crock with garlic croutons & smothered with melted swiss cheese \$8

Caesar Salad

crisp heart of romaine lettuce tossed with garlic croutons & caesar dressing \$12

Classic Spinach Salad

fresh spinach leaves tossed with balsamic, bacon pieces, hard-boiled egg & red onions \$13

Mixed Greens

with balsamic vinaigrette or blue cheese dressing \$9

Penne Ala Vodka

in a pink vodka sauce \$17

Linguini With Clam Sauce

little neck clams with garlic, white wine & olive oil \$21
or little neck clams with garlic marinara sauce \$21

Penne with Blackened Chicken

Cajun spiced, blackened chicken pieces with roasted peppers, diced tomatoes, scallions & garlic \$21

Shrimp Scampi

shrimp sautéed in a lemon garlic butter sauce, served over linguini \$26

Vegetarian Pasta Primavera

penne pasta with seasoned mixed vegetables sautéed in olive oil, garlic \$16

Drunken Mussels

mussels complemented with bacon in an aromatic beer, white wine and lemon sauce \$14

Hunter's Land & Sea

all entrees are served with mixed julienne vegetables or sautéed spinach & a starch (french fries, baked potato, mashed potato, garlic mash, or saffron rice)

Porterhouse Steak, 26 oz

(dry aged on the premises) \$52

T-bone Steak, 22 oz

(dry aged on the premises) \$45

Rib Eye Steak, 20 oz

topped with herbed butter \$41

New York Sirloin, 16 oz \$41

Filet Mignon, 10oz

served with a red wine mushroom sauce \$49

Steak Au Poirve, 10oz

pepper crusted filet mignon served with a creamy, green peppercorn sauce \$49

Sirloin Steak Teriyaki, 16 oz

served on a sizzling platter with peppers, onions, green & yellow squash \$43

Surf & Turf

6oz lobster tail & 6oz filet mignon \$58 or
4 panko breaded jumbo shrimp & 6oz filet mignon \$52

Twin Lobster Tails

served with lemon & drawn butter \$59

Pan Seared Salmon

with garlic butter & lemon \$25

Stuffed Filet of Sole

with crabmeat \$35

Broiled Filet of Sole

with lemon butter sauce \$29

Deep Fried Shrimp

with Panko breadcrumbs & wasabi mayonnaise \$25