HAP’S SIGNATURE PRIME RIB OF BEEF

CENTER CUT FILET MIGNON

BONE-IN FILET MIGNON 12 OZ. 68

BONE-IN RIBEYE 22 OZ. 58

SMOKED BONE-IN RIBEYE 22 OZ. 62
WITH PORT CARAMELIZED ONIONS

STRIP STEAK 14 OZ. 52
AUSTRALIAN LAMB CHOPS 40

SMOKED PORK CHOPS WITH CARAMELIZED 38 PEARL ONIONS, APPLES AND BACON

HAP’S FULL SLAB PORK BABY BACK RIBS 38

LEMON & HERB MARINATED CHICKEN BREAST 27

SAUCES
4.00 each

FISH & SEAFOOD

CEDAR PLANKED KING SALMON WITH HERB BUTTER 29

SESAME CRUSTED AHI TUNA WITH GINGER AIOLI 37

GARLIC ROASTED SCAMPI PRAWNS 33

OVEN ROASTED NORTH ATLANTIC LOBSTER TAIL Market Price

HOUSE COMBINATIONS

7 OZ. FILET MIGNON Market Price
& OVEN ROASTED NORTH ATLANTIC LOBSTER TAIL

DRY AGED STRIP STEAK 81
& GARLIC ROASTED SCAMPI PRAWNS

HAP’S ORIGINAL cooking temperatures

STEAKS, CHOPS & POULTRY
ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES

BORDELAISE BEARNAISE ROQUEFORT FROMAGE BRANDY PEPPERCORN BEEF PAN GRAVY

At HAP’S ORIGINAL, we select only Midwestern Corn-fed Beef, aged 21 to 28 days.
We grill over a high heat open flame to seal in the natural flavors. Served to your specifications.

16 OZ. 42 24 OZ. 56

7 OZ. 42 10 OZ. 54

medium well
slightly pink in center

well
no pink, hap’s leather

medium rare
red warm center

medium
pink center

black ’n blue
charred outside, cool center
rare
very red, cool center

APPETIZERS

HOUSE SMOKED SALMON 17

PRAWN COCKT AIL 19

AHI TUNA T AR TAR 19

NEW ENGLAND LUMP CRAB CAKES 19

FILET MEDALLIONS WITH SAUCE DIANE 21

HAP’S PRIME SIRLOIN CARPACCIO 18

CALAMARI FRITTI WITH CHIPOTLE AIOLI 18

CAJUN LAMB CHOPS WITH POINT REYES BLEU CHEESE AIOLI 21

GORGONZOLA STUFFED PRAWNS WRAPPED IN PROSCIUTTO 20 WITH SWEET CHILI SAUCE

HALF DOZEN OYSTERS ON THE HALF SHELL 20

SOUPS

FOUR ONION SOUP AU GRATIN 10

SMOKED TOMATO SOUP 10

CREAM OF MUSHROOM SOUP SERVED WITH ROQUEFORT AND A PUFF PASTRY 10

SALADS

HAP’S CAESAR 11
HAP’S CLASSIC CAESAR DRESSING

HAP’S ORIGINAL 11
MIXED GREENS WITH HONEY CHILI VINAIGRETTE

SPINACH SALAD 11
BACON VINAIGRETTE

CHILLED ICEBERG WEDGE 11
POINT REYES BLEU CHEESE DRESSING

POTATOES & VEGETABLES

BAKED POTATO 10

SCALLOPED POTATO 11

MASHED POTATO 10

HOUSE FRIES 9

STEAK FRIES 9

MACARONI & CHEESE 12

SAUTEED SPI NACH 10

THICK CUT ONION RINGS 10

SAUTEED SEASONAL MUSHROOMS & ONIONS 11

ASPARAGUS 11

BRUSSELS SPROUTS 12

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