

H^s LORDSHIPS

RESTAURANT

Dinner Menu

APPETIZERS

Shrimp Cocktail

Traditional style with cocktail sauce

\$9.95

Fried Rock Shrimp & Calamari

Served with Thai pepper sauce

\$9.95

Coconut Shrimp

Panko and grated coconut crusted served with Cajun marmalade

\$9.95

Buffalo Wings

Served with celery sticks and ranch dressing

\$6.95

Crab Stuffed Mushrooms

Topped with Hollandaise Sauce

\$8.95

Hs Lordships Potato Skins

Stuffed with jack and cheddar cheese, green onions & bacon bits.

Served with sour cream

\$6.95

Hs Lordships Hot Sampler

Coconut Shrimp, Buffalo Wings, Crab Stuffed Mushrooms & Hs Lordships Potato Skins

\$18.95

(Serves Two or More)

Daily Chef's Creations are available, ask your Server for the tasty details

All entrees are served with artisan bread and butter

Add a cup of Clam Chowder or Petite Seasonal Greens for \$3.95

Or add a cup of French onion soup served with gruyere cheese and croutons for \$4.95

GREAT SEAFOOD

Jumbo Shrimp Scampi

Sautéed with minced shallots, white wine and garlic butter sauce served with basmati rice and grilled vegetables

\$19.95

Seafood Collage

Lobster, shrimp, salmon, scallops, mussels and clams over angel hair pasta in a white wine cream sauce

\$27.95

Hs Lordships Salmon

Grilled Salmon with sautéed shiitake mushroom, spring onions and lemon butter sauce served with basmati rice

\$18.95

Australian Lobster Tail

Broiled and served with drawn butter and a baked potato

\$37.95

HS LORDSHIPS FAVORITES

Roast Prime Rib of Beef

Certified Angus seasoned and slow cooked, served with creamed horseradish, au jus and a baked potato

Hs Lordships 10oz Cut - \$21.95

Hs Lordships 14oz Cut - \$25.95

New York Pepper Steak

Dusted with black peppercorn, flame broiled and topped with a brandy peppercorn sauce served with a baked potato

\$25.95

Filet Mignon

Corn fed Chicago beef served with herb butter and a baked potato

\$26.95

Chicken with Dungeness Crab

Grilled breast of chicken topped with crab meat, shiitake mushrooms in a champagne sauce & served with basmati rice

\$18.95

Chicken Forester

Grilled Chicken Breast topped with a medley of shiitake, oyster and button mushrooms in a herb butter sauce served with basmati rice

\$17.95

COMBINATION PLATTERS

Filet Mignon & Shrimp Scampi

Petite filet mignon paired with jumbo shrimp scampi and served with a baked potato

\$34.95

Filet Mignon & Australian Lobster Tail

Petite filet mignon paired with cold water Australian lobster tail, served with drawn butter and a baked potato

\$48.95

PASTAS

Chicken Fettuccine Pesto

Fettuccini sautéed with garlic, basil pesto, alfredo sauce and pecorino cheese

\$18.95

Seafood Jambalaya Symphony

Shrimp, scallops and fresh fish sautéed with garlic and white wine in a Cajun cream sauce over penne pasta

\$22.95

Vegetarian Pasta

Penne Pasta, wild mushrooms, zucchini and broccoli tossed in sun dried tomato and basil pesto with artichoke

\$16.95