



THE HATCHERY

Fine Food and Spirits

APPETIZERS

SHRIMP COCKTAIL

Chilled shrimp served with our signature cocktail sauce. 12.99

BLACK AND BLUE TUNA

Ahi Tuna blackened in our Cajun seasoning. Served with our signature tuna sauce, pickled ginger and wasabi. 12.49

SESAME TUNA

Ahi Tuna coated with black and white sesame seeds then seared to perfection. Served with a spicy ginger sauce, pickled ginger and wasabi. 12.49

GRILLED BACON WRAPPED SCALLOPS

Sea scallops wrapped in savory bacon on a bed of Sweet Potato fries. Served with our homemade raspberry chipotle dipping sauce. 11.99

FRIED CALAMARI

Tender panko breaded calamari strips served with our house cocktail sauce. 9.49

STUFFED MUSHROOM CAPS

Hand selected caps stuffed with Parmesan and Goat cheese. 8.25

SPINACH AND ARTICHOKE DIP

Spinach and artichoke in a creamy cheese sauce. Served with fresh Tortilla chips. \$7.99

SOUPS

"THE HATCHERY" FRENCH ONION SOUP

A Hatchery specialty. French onion soup topped with toasted French bread and melted Swiss cheese. 4.99

LOBSTER BISQUE

A cup or bowl of our daily house soup selection. 5.49 / 8.49

SALADS

ROASTED GOAT CHEESE

Mixed greens, tomato, onion, roasted goat cheese finished with toasted almonds and dried cherries. 6.99 / 11.99

GREEK TOWN

Romaine lettuce, tomato, cucumber, red onion, black olives, banana peppers and feta cheese. 5.99 / 10.99

CRISPY CHICKEN

Mixed greens, tomato, onion, cucumber, cheddar cheese, croutons and crispy chicken breast. Grilled chicken is available upon request. 6.99 / 10.99

CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and creamy Caesar dressing. Anchovies available upon request. 5.49 / 9.49

HOUSE SALAD

Mixed greens, tomato, onion, cucumber, cheddar cheese, and croutons. 4.99

DRESSING CHOICES

Ranch, French, Raspberry Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Blue Cheese Vinaigrette, Thousand Island, Caesar and Poppy Seed.

ACCOMPANIMENTS

VEGETABLE OF THE DAY

2.99

GREEN BEANS 2.79

BAKED OR GARLIC
MASHED POTATOES 2.79

FRENCH BAKED POTATO
OR FRENCH FRIES 2.79

SAUTÉED ONIONS OR
MUSHROOMS 2.79

SWEET POTATO FRIES 3.00

PASTA

FETTUCCINE ALFREDO
Classically prepared Alfredo sauce served over fettuccine. 13.49

SEAFOOD PASTA

Atlantic lobster tail and shrimp in a garlic cream sauce served over fettuccine. 19.99

STEAK GORGANZOLA

A Blue Cheese lovers dream. Asparagus and sun dried tomatoes added to a creamy blue cheese sauce served over fettuccine and topped with sliced grilled steak. 17.49

VEGETARIAN PASTA

Mushrooms, spinach, diced tomato and onion sauteed in garlic olive oil then served over cheese ravioli. For a vegan option substitute fettuccine in place of cheese ravioli. \$14.99

STEAK TEMPERATURES

OUR STEAKS ARE PREPARED TO THE FOLLOWING TEMPERATURES:

Rare- Red cool center 120F

Medium Rare- Red warm center 126F

Medium- Hot pink center 135F

Medium well- Slight color, cooked throughout 145F

Well- No color, cooked throughout. 160F

Please allow for extra cooking time if ordering steak medium, medium well or well done.

STEAKS

FILET MIGNON

Tender and Flavorful 6 oz center cut beef tenderloin grilled to perfection. 28.99

RIBEYE

16 oz handcut Black Angus Ribeye. Excellent marbling & full of flavor. 33.99

USDA PRIME NEW YORK STRIP

Hand cut 12oz USDA Prime New York Strip with excellent marbling and flavor \$27.99

TOP SIRLOIN

8oz center cut top sirloin naturally lean and flavorful 18.99

ENTRÉES

Select items served with fresh baked French bread and choice of vegetable and potato. Substitute any side for a house salad for \$1.99

BOURBON GLAZED PORK RIBEYE

A tender pork rib chop grilled and topped with house made bourbon glaze, caramelized onions and apples. 16.99

BRIE STUFFED CHICKEN

Tender chicken breast baked with Brie cheese and tart dried cherries. Finished with a sweet hazelnut cream sauce 16.99

LAKE PERCH

Wild caught Lake Perch dusted and fried. Served with our signature dill and caper sauce. 16.99

CEDAR PLANK SALMON

Norwegian Salmon baked on a cedar plank then finished with lemon, dill and butter. 18.49

ATLANTIC LOBSTER TAILS

Two Tender Atlantic Lobster tail served with warm clarified butter 27.99

ENHANCE YOUR MEAL

Grilled Chicken \$3.50

Grilled or Fried Shrimp \$6.00

Three ounce Atlantic Lobster Tail \$10.00

6oz Sirloin \$12.00

Salmon \$14.00

Blue Cheese Crumbles \$1.50

Sautéed Onions \$2.79

Sautéed Mushrooms \$2.79

SANDWICHES AND PLATTERS

All sandwiches are served with deluxe garnish on a brioche bun with french fries. Platters served with french fries. Substitute baked potato or vegetable for no fee.

GREEK BURGER

A USDA Prime burger topped with black olives, feta cheese and mild pepper rings. 12.59

BLACK AND BLUE BURGER

A USDA Prime burger with Cajun seasoned, and topped with blue cheese, bacon jam and fried onion straws. 13.59

BACON CHEESE BURGER

A USDA Prime burger topped with crisp bacon and your choice of cheddar or Swiss. 12.59

CLASSIC CHEESE BURGER

USDA Prime burger topped with your choice of cheddar or Swiss. 11.99

GRILLED CHICKEN SANDWICH

Grilled Chicken topped with crisp bacon and melted Swiss cheese. 11.99

PUB SHRIMP PLATTER

Hand breaded and fried shrimp served with our signature cocktail sauce. 12.99

CHICKEN STRIP PLATTER

Breaded Chicken strips fried to a golden brown. Served with your choice of BBQ, honey mustard, ranch dressing or blue cheese. 9.99

BEVERAGES

Ask your server about our wine and beer lists

COKE, DIET COKE, CHERRY, MR. PIBB, SPRITE, ROOT BEER, MELLOW YELLOW LEMONADE 2.99

ICE TEA 2.50

MILK 2.50

COFFEE OR HOT TEA 2.00

DESSERTS

CARROT CAKE CHEESECAKE 8.59

CREME BRULEE 6.49

CHEESECAKE OF THE DAY 7.99

HOT FUDGE SUNDAE 3.99