

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.

HAP'S ORIGINAL cooking temperatures

black 'n blue
charred outside, cool center

rare

very red, cool center
medium rare red warm center

medium
pink center

medium well
slightly pink in center

well
no pink, hap's leather

STEAKS, CHOPS & POULTRY

ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES

HAP'S SIGNATURE PRIME RIB OF BEEF
16 OZ. 42 24 OZ. 56

CENTER CUT FILET MIGNON
7 OZ. 10 OZ. *Market Price*

BONE-IN FILET MIGNON 12 OZ. *Market Price*

BONE-IN RIBEYE 22 OZ. *Market Price*

SMOKED BONE-IN RIBEYE 22 OZ. *Market Price*
WITH PORT CARAMELIZED ONIONS

STRIP STEAK 14 OZ. 54

AUSTRALIAN LAMB CHOPS 42

SMOKED PORK CHOPS WITH CARAMELIZED 40
PEARL ONIONS, APPLES AND BACON

HAP'S FULL SLAB PORK BABY BACK RIBS 40

LEMON & HERB MARINATED CHICKEN BREAST 27

SAUCES

4.00 each

BORDELAISE BEARNAISE ROQUEFORT FROMAGE
BRANDY PEPPERCORN BEEF PAN GRAVY

FISH & SEAFOOD

CEDAR PLANKED KING SALMON WITH HERB BUTTER 33

SESAME CRUSTED AHI TUNA WITH GINGER AIOLI 38

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 83
& GARLIC ROASTED SCAMPI PRAWNS



APPETIZERS

HOUSE SMOKED SALMON *17*

PRAWN COCKTAIL *19*

AHI TUNA TAR TAR *19*

NEW ENGLAND LUMP CRAB CAKES *19*

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 *21*

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 SPINACH *10*

THICK CUT ONION RINGS *10*

SAUTEED SEASONAL MUSHROOMS & ONIONS *11*

ASPARAGUS *11*

BRUSSELS SPROUTS *12*

