

# Hickory Pit

S T E A K H O U S E

## APPETIZERS

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| <b>Oysters Rockefeller</b> .....\$11.99<br>Half dozen baked oysters topped with creamed spinach and hollandaise sauce. | <b>Oysters on the Half Shell</b> .....\$11.99<br>Half dozen chilled oysters served with horseradish cocktail sauce.            |
| <b>Spinach and Artichoke Dip</b> .....\$8.99<br>Served hot with toasted baguette bread.                                | <b>Pan Seared Scallops</b> .....\$11.99<br>With a pear and balsamic reduction.   |
| <b>Shrimp Cocktail</b> .....\$11.99<br>Served with horseradish cocktail sauce.   | <b>Jumbo Lump Crab Cake</b> .....\$11.99<br>Served with a raspberry vinaigrette.   |
| <b>Coconut Beer Battered Shrimp</b> .....\$11.99<br>Served with a spicy orange dipping sauce.                          | <b>Calamari</b> .....\$10.99<br>Lightly battered and fried, served with our house-made marinara sauce.                         |
| <b>Stuffed Mushroom</b> .....\$10.99<br>Jumbo mushroom cap stuffed with fresh seafood and herb breadcrumbs.            | <b>Beef Carpaccio</b> .....\$11.99<br>Thinly sliced tenderloin with capers, fresh arugula and shaved parmesan.                 |
| <b>Cheese Stuffed Garlic Bread</b> .....\$5.99<br>Focaccia bread filled with mozzarella and topped with garlic butter. | <b>Chilled Seafood for Two</b> .....\$55.99<br>Live Maine lobster, shrimp cocktail, fresh oysters and crab legs served on ice. |

## SOUPS AND SALADS

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| <b>French Onion Soup</b> .....\$5.99<br>Our signature steakhouse soup.   | <b>Soup du Jour</b> .....\$4.99<br>Chef's soup of the day.                             |
| <b>Caesar Salad</b> .....\$8.99<br>A classic Caesar dressing and chilled hearts of romaine lettuce with garlic seasoned croutons.<br>Add Chicken .....\$4.99<br>Add Shrimp .....\$5.99 | <b>Steakhouse Caprese</b> .....\$8.99<br>Vine ripened tomatoes and buffalo mozzarella. |
|  | <b>Spinach Salad</b> .....\$8.99<br>Served with a hot bacon dressing.                  |

## ITALIAN FAVORITES

All Italian entrées include house salad or soup du jour and angel hair pasta with marinara sauce.

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| <b>Veal Marsala</b> .....\$21.99<br>Tender cutlets of veal sautéed with mushrooms, garlic and marsala wine.                  | <b>Spaghetti and Meatballs</b> .....\$15.99<br>Al dente pasta with a bolognese sauce and freshly made meatballs. |
| <b>Osso Buco</b> .....\$32.99<br>Braised veal shank in a red wine demi-glaze with fresh vegetables.                          | <b>Mangia Lasagna</b> .....\$14.99<br>Our house specialty topped with bolognese sauce.                           |
| <b>Bistecca Sinatra</b> .....\$26.99<br>Filet of beef topped with sautéed onions and peppers.                                | <b>Baked Rigatoni</b> .....\$13.99<br>Oven baked with Italian sausage, marinara sauce and a three cheese blend.  |
| <b>Chicken Parmigiana</b> .....\$17.99<br>A breaded cutlet topped with mozzarella and marinara sauce.                        | <b>Eggplant Parmigiana</b> .....\$13.99<br>Breaded and fried topped with provolone cheese and marinara sauce.    |
| <b>Chicken Blondes</b> .....\$17.99<br>Tender chicken breast sautéed in white wine, cream, garlic, bacon bits and mushrooms. | <b>Chicken Piccata</b> .....\$17.99<br>Sautéed with garlic and capers in a lemon butter sauce.                   |

# Hickory Pit

S T E A K H O U S E

## STEAKS, CHOPS AND RIBS

All steak entrées include house salad or soup du jour and your choice of baked potato, rice pilaf, twice baked potato, roasted garlic mashed potatoes or baked yam.

<b>Filet Mignon</b> .....\$27.99 Our leanest and most tender cut.	<b>Rack of Lamb Provençal</b> .....\$26.99 Honey mustard basted and encrusted with seasoned parsley bread crumbs.
<b>Petite Filet Mignon</b> .....\$23.99 A smaller but equally tender filet.	<b>Queen Cut Prime Rib</b> .....\$23.99 Slow roasted and served with au jus.
<b>Porterhouse Steak</b> .....\$26.99 Combines the rich flavor of a strip with the tenderness of a filet.	<b>King Cut Prime Rib</b> .....\$26.99 A larger cut of the steakhouse classic.
<b>New York Steak</b> .....\$22.99 A center cut flavorful strip.	<b>Baby Back Ribs</b> .....\$22.99 Served with our house-made barbeque sauce.
<b>Bone In Ribeye Steak</b> .....\$24.99 Well marbled for peak flavor.	<b>Half Rack of Ribs</b> .....\$16.99 Half the ribs with all the flavor.
<b>Certified Angus Beef Delmonico Rib Steak</b> ..\$36.99 This perfectly marbled steakhouse classic is wet aged for 21 days.	<b>Pork Chop</b> .....\$19.99 A double center cut pork chop seasoned and braised to perfection.

## FRESH FISH AND SEAFOOD

All fish entrées include house salad or soup du jour and your choice of baked potato, rice pilaf, twice baked potato, roasted garlic mashed potatoes or baked yam.

<b>Fried Jumbo Shrimp</b> .....\$18.99 Served with horseradish cocktail sauce.	<b>Ahi Tuna</b> .....\$17.99 Pan seared encrusted with black sesame seeds and served with a ponzu and wasabi glaze.
<b>Halibut</b> .....\$23.99 Grilled and topped with diced tomato, basil, garlic, onions and parmesan cheese.	<b>Farm Raised Salmon</b> .....\$18.99 Spice rubbed and oven baked.
<b>King Crab Legs</b> .....\$49.99 A pound and a half of steamed Alaskan crab legs with drawn butter.	<b>Filet and Lobster Tail</b> .....\$49.99 Our classic combination.
<b>Shrimp Scampi</b> .....\$19.99 A traditional garlic butter sauce and jumbo prawns served over angel hair pasta.	<b>Lobster Tail</b> .....\$37.99 A tender tail served with drawn butter.
	<b>Twin Lobster Tails</b> .....\$49.99 Twice as good.

### Live Maine Lobster

Served baked or steamed.

1½ Pound - \$39.99 • 2½ Pound - \$49.99

## SIDE DISHES

<b>Asparagus with Hollandaise</b> .....\$3.99	<b>Sautéed Mushrooms</b> .....\$3.99
<b>Creamed Spinach</b> .....\$3.99	<b>Garlic Mashed Potatoes</b> .....\$3.99
<b>Steak Fries</b> .....\$3.99	<b>Seasonal Vegetables</b> .....\$3.99
<b>Beer Battered Onion Rings</b> .....\$3.99	<b>Baked Yam</b> .....\$3.99
<b>Angel Hair Marinara</b> .....\$3.99	<b>Macaroni and Cheese</b> .....\$3.99

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.