

At **HAP'S ORIGINAL**, we select only  Certified Angus Beef®.

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

MEDIUM RARE
RED, WARM CENTER

MEDIUM WELL
SLIGHTLY PINK IN CENTER

RARE
VERY RED, COOL CENTER

MEDIUM
PINK 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. 42 10 OZ. 60

BONE-IN FILET MIGNON 12 OZ. 72

BONE-IN RIBEYE 22 OZ. 76

SMOKED BONE-IN RIBEYE 22 OZ. 78
WITH PORT CARAMELIZED ONIONS

STRIP STEAK 14 OZ. 54

AUSTRALIAN LAMB CHOPS 44

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

HAP'S FULL SLAB PORK BABY BACK RIBS 40

LEMON & HERB MARINATED CHICKEN 29

SAUCES

4.00 each

BORDELAISE

BEARNAISE

ROQUEFORT FROMAGE

BRANDY PEPPERCORN

BEEF PAN GRAVY

FISH & SEAFOOD

CEDAR PLANKED KING SALMON WITH HERB BUTTER 36

SESAME CRUSTED AHI TUNA WITH GINGER AIOLI 38

GARLIC ROASTED SCAMPI PRAWNS 33

OVEN ROASTED AUSTRALIAN LOBSTER TAIL *Market Price*

HOUSE COMBINATIONS

7 OZ. FILET MIGNON *Market Price*

& OVEN ROASTED AUSTRALIAN LOBSTER TAIL

STRIP STEAK 83

& GARLIC ROASTED SCAMPI PRAWNS



APPETIZERS

HOUSE SMOKED SALMON 19

PRAWN COCKTAIL 20

AHI TUNA TAR TAR 21

NEW ENGLAND LUMP CRAB CAKES 20

FILET MEDALLIONS WITH SAUCE DIANE 24

HAP'S PRIME SIRLOIN CARPACCIO 21

CALAMARI FRITTI WITH CHIPOTLE AIOLI 20

CAJUN LAMB CHOPS WITH POINT REYES BLEU CHEESE AIOLI 23

GORGONZOLA STUFFED PRAWNS WRAPPED IN PROSCIUTTO 21
WITH SWEET CHILI SAUCE

HALF DOZEN OYSTERS ON THE HALF SHELL 22

SOUPS

FOUR ONION SOUP AU GRATIN 11

SMOKED TOMATO SOUP 11

CREAM OF MUSHROOM SOUP SERVED WITH ROQUEFORT
AND A PUFF PASTRY 11

SALADS

HAP'S CAESAR 12
HAP'S CLASSIC CAESAR DRESSING

HAP'S ORIGINAL 12
MIXED GREENS WITH HONEY CHILI VINAIGRETTE

SPINACH SALAD 12
BACON VINAIGRETTE

CHILLED ICEBERG WEDGE 12
POINT REYES BLEU CHEESE DRESSING

POTATOES & VEGETABLES

BAKED POTATO 11

SCALLOPED POTATO 12

MASHED POTATO 11

HOUSE FRIES 11

STEAK FRIES 11

MACARONI & CHEESE 12

SAUTÉED SPINACH 10

THICK CUT ONION RINGS 10

SAUTÉED SEASONAL MUSHROOMS & ONIONS 12

ASPARAGUS 11

BRUSSELS SPROUTS 12

