



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  
 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. *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



**DRY AGED STRIP STEAK 83  
& GARLIC ROASTED SCAMPI PRAWNS**

## **APPETIZERS**

**HOUSE SMOKED SALMON 19**

**PRAWN COCKTAIL 19**

**AHI TUNA TAR TAR 20**

**NEW ENGLAND LUMP CRAB CAKES 19**

**FILET MEDALLIONS WITH SAUCE DIANE 24**

**HAP'S PRIME SIRLOIN CARPACCIO 20**

**CALAMARI FRITTI WITH CHIPOTLE AIOLI 19**

**CAJUN LAMB CHOPS WITH POINT REYES BLEU CHEESE AIOLI 23**

**GORGONZOLA STUFFED PRAWNS WRAPPED IN PROSCIUTTO 20  
WITH SWEET CHILI SAUCE**

**HALF DOZEN OYSTERS ON THE HALF SHELL 21**

## **CAVIAR**

**RUSSIAN OSETRA GOLDEN 1oz 168  
WHITE STURGEON, QUEEN'S RESERVE 1oz 94**

## **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 10**

**SCALLOPED POTATO 12**

**MASHED POTATO 10**



**HOUSE FRIES 10**

**STEAK FRIES 10**

**MACARONI & CHEESE 12**

**SAUTÉED SPINACH 10**

**THICK CUT ONION RINGS 10**

**SAUTÉED SEASONAL MUSHROOMS & ONIONS 12**

**ASPARAGUS 11**

**BRUSSELS SPROUTS 12**

