



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 42
PEARL ONIONS, APPLES AND BACON

HAP'S FULL SLAB PORK BABY BACK RIBS 42

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 38

SESAME CRUSTED AHI TUNA WITH GINGER AIOLI 40

GARLIC ROASTED SCAMPI PRAWNS 36

OVEN ROASTED AUSTRALIAN LOBSTER TAIL *Market Price*



HOUSE COMBINATIONS

7 OZ. FILET MIGNON *Market Price*
& OVEN ROASTED AUSTRALIAN LOBSTER TAIL

DRY AGED STRIP STEAK *86*
& GARLIC ROASTED SCAMPI PRAWNS

APPETIZERS

HOUSE SMOKED SALMON *19*

PRAWN COCKTAIL *22*

AHI TUNA TAR TAR *22*

NEW ENGLAND LUMP CRAB CAKES *20*

FILET MEDALLIONS WITH SAUCE DIANE *24*

HAP'S PRIME SIRLOIN CARPACCIO *21*

CALAMARI FRITTI WITH CHIPOTLE AIOLI *21*

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

GORGONZOLA STUFFED PRAWNS WRAPPED IN PROSCIUTTO *22*
WITH SWEET CHILI SAUCE

HALF DOZEN OYSTERS ON THE HALF SHELL *23*

SOUPS

FOUR ONION SOUP AU GRATIN *11*

SMOKED TOMATO SOUP *12*

CREAM OF MUSHROOM SOUP SERVED WITH ROQUEFORT
AND A PUFF PASTRY *12*

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 *13*

MASHED POTATO *11*

HOUSE FRIES *11*



STEAK FRIES 11

MACARONI & CHEESE 13

SAUTÉED SPINACH 10

THICK CUT ONION RINGS 10

SAUTÉED SEASONAL MUSHROOMS & ONIONS 12

ASPARAGUS 12

BRUSSELS SPROUTS 13

HAP'S DESSERTS

CRÈME BRÛLÉE 12
HOUSEMADE WITH VANILLA BEAN

CHOCOLATE CRÈME BRÛLÉE 13.00
HOUSEMADE WITH VANILLA BEAN AND WARM CHOCOLATE FUDGE

HOT FUDGE SUNDAE 11.50
VANILLA BEAN ICE CREAM, HOT FUDGE, CHANTILLY CREAM AND CANDIED ALMONDS

FRUIT CRISP 12.50
SEASONAL FRUIT TOPPED WITH A THICK BROWN SUGAR OATMEAL CRUNCH,
SERVED WITH A SCOOP OF VANILLA BEAN ICE CREAM

CHOCOLATE FUDGE CAKE 13
A DECADENT SIX LAYER CHOCOLATE CAKE DRIZZLED WITH OUR HOT FUDGE SAUCE

BERRIES AND CHANTILLY CREAM 13

BREAD PUDDING 14
HOUSEMADE BRIOCHE BREAD PUDDING

VANILLA CHEESECAKE 12
NEW YORK STYLE SERVED WITH MIXED BERRIES AND A BERRY COULIS

BANANAS CARAMEL À LA MODE 12.50
BANANAS AND WARM CARAMEL TOP OUR VANILLA BEAN ICE CREAM

CHOCOLATE SOUFFLÉ 13.00
FRESH BAKED BELGIAN CHOCOLATE SERVED WITH A SCOOP OF VANILLA BEAN ICE CREAM

