



Lunch Menu

Appetizers

Bacon-wrapped South Georgia Quail with Balsamic Glaze 14

Three boneless quail breasts wrapped in Applewood-smoked bacon with white wine barley risotto & balsamic glaze

Pan-Seared Ahi Tuna 12

Pan-seared tuna with fried rice noodles, Asian cucumber salad made up of roasted red bell pepper, pickled ginger, with a black sesame seed & wasabi dressing

Lobster, Spinach & Artichoke Dip & Chips 13

A creamy dip made with lobster, fresh spinach, artichoke hearts & homemade Boursin cheese

Fried Pickles 6

Fried pickles with garlic dipping sauce

Beer battered cheese curd 7

Local farm fresh mozzarella cheese hand dipped in a light beer batter and fried golden brown served with a smoked marinara

Fists full of chicken fingers 7

Butter milk soaked chicken strips, hand breaded, tossed in our fried chicken seasoning and served with our signature Hamilton's sauce

Wings 8

6 Deep fried or baked in American Market sauce

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Soups and salads

Creamy tomato basil \$6

Soup of the Day \$6

Ask your server about the day's selection

California salad \$10

A bed of Romaine and spring mix lettuces topped with fresh strawberries, candied pecans, mandarin oranges & blue cheese crumbles

Tossed Greek salad \$8

Bed Romaine lettuce topped with onions, pepperoncini, kalamata olives and feta cheese

Tossed Caesar salad \$5

Bed of romaine lettuce topped with parmesan, creamy Caesar dressing and croutons

House salad \$5

Bed of mix greens topped with onion, tomato, cucumber, blue cheese or **cheddar**

Large portions of salads, add 4

Choice of chicken, salmon, or shrimp on any salad add 7

Dressings

Ranch, Honey mustard, Italian, Caesar, Greek, 1000 island, Blue cheese

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Sandwiches

Kentucky hot brown \$9

Grilled ham and turkey on an open faced sandwich covered in white cheese sauce topped with cheddar, house made bacon, roma tomatoes and paprika

Southern style Philly cheese steak \$9

Thinly sliced oven roasted beef topped with pickled peppers and onions, smothered in pimento cheese sauce on French Bread

Sunday morning chicken sandwich \$8

Crispy fried buttermilk chicken tossed in our blend of spices with sweet and spicy pickles and a cracked pepper mayo

Cuban \$11

Sweet ham, pulled pork, homemade pickles and a creamy garlic mustard on Cuban bread

Slow roasted pulled pork sandwich \$8

Dry rubbed pork but roasted for twelve hours topped with a tangy apple slaw smothered in a calvados brandy bbq sauce on a onion bun

Your way chicken sandwich \$8

Herb marinated chicken breast with your choice of cheese, bread, vegetables, and sauce

Prime burger \$12

Two house ground hand padded Ribeye burgers topped with caramelized onions, Swiss cheese, creamy horsey sauce served with aus ju

Gourmet burger \$10

Fresh ground Ribeye char broiled to order with choice of cheese, spring lettuce, roma tomatoes sweet onions and house made pickles on a onion bun with our Hamilton's signature sauce and a choice of fries, onion rings or sweet pot fries

Cajun po-boy \$9

Four jumbo butterflied shrimps breaded deep fried and tossed lightly in blacken seasoning, shredded cabbage, sliced tomatoes smothered in our remoulade on a hoagie bun

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Pasta

Chicken Parmesan 15

Italian-crust chicken topped with marinara, muenster & parmesan cheese served with fettuccine pasta.

Fettuccine Alfredo 11

Fresh pasta tossed in roasted garlic Alfredo sauce

Add chicken, shrimp or salmon 7

Shrimp Scampi 14

Grilled Argentina red shrimp sautéed in white wine butter sauce tossed with fettuccini

Arancini 15

Fried risotto balls with house made Italian sausage, peppers and onions topped with mozzarella cheese and finished in our wood fired pizza oven

Grill

Bistro filet 14

Aged angus chuck filet grilled and sliced served with a cognac crème sauce served with a vanilla cauliflower puree, roasted red potatoes and shaved salted radishes

Salmon with Lemon Pepper Caper Cream Sauce 12

Served with herb roasted cherry tomatoes, barley risotto and grilled garlic and basil marinated squash

Island tropical shrimp 14

Six tail-on Butterflied Jumbo Shrimp, crispy fried in lemon-lime tempura batter, served with grilled pineapple, caramelized onions, roasted tomatoes, mandarin oranges and mixed greens topped with a sweet & tangy shrimp sauce

Chicken Piccata 13

Lightly-breaded chicken breast topped with a caper cream sauce served with white wine barley risotto

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