



HADSTEN HOUSE

INN | BISTRO | SPA

APPETIZERS

LOBSTER BISQUE

OVEN-BAKED WITH A GOLDEN PUFF PASTRY TOP & ACCENTED WITH A DASH OF SHERRY WINE 10

CHEF'S SOUP DU JOUR

PREPARED DAILY USING LOCAL FARM FRESH, ORGANIC & SEASONAL INGREDIENTS 10

HOUSE CHIPS

CRISPY, WAFFLE-CUT RUSSET POTATOES, SEA SALT, SHAVED PARMESAN, WHITE TRUFFLE OIL 8

FRIED CALAMARI

BUTTERMILK-MARINATED & SERVED WITH CHIPOTLE AIOLI 12

CHARCUTERIE & CHEESE BOARD

CHEF'S SELECTION OF ARTISAN CHEESES SERVED WITH CURED MEATS, WHOLE GRAIN MUSTARD, DRIED FRUIT & NUTS 16

SALADS

HOUSE SALAD

MARKET FRESH GREENS, TOMATO, CUCUMBER, GOAT CHEESE IN A HOUSE-MADE SHERRY VINAIGRETTE 10

HADSTEN CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN & CROUTONS IN A CREAMY HOUSE-MADE CAESAR DRESSING 9

WARM SPINACH

BABY SPINACH, RED ONION, CAVE-RIPENED BLUE CHEESE & CANDIED PECANS IN A HOUSE-MADE BACON-BALSAMIC VINAIGRETTE 12

ADD GRILLED FREE RANGE CHICKEN TO ANY SALAD FOR AN ADDITIONAL \$8, ADD TIGER SHRIMP FOR AN ADDITIONAL \$10 OR WILD CAUGHT SALMON FOR AN ADDITIONAL \$12

PASTAS

PASTA LEOPOLDO

BABY SPINACH, ROASTED TOMATO, TOASTED PINE NUTS, GOAT CHEESE, GARLIC-INFUSED EXTRA VIRGIN OLIVE OIL, PENNE PASTA & BALSAMIC REDUCTION 24

CHICKEN FETTUCINE

SHAVED PARMEGIANO-REGGIANO, GRILLED FREE RANGE CHICKEN BREAST & FETTUCINI IN CREAMY SHALLOT ALFREDO 27

WILD TIGER SHRIMP PASTA

ANGEL HAIR PASTA, CREAMY WHITE WINE & ROASTED CLAM SAUCE, MUSHROOMS, SMOKED BACON, WILD TIGER SHRIMP, SHAVED PARMESAN & ROASTED TOMATOES 28

GOURMET BURGERS

BACON BLEU BURGER

BACON, TOMATO, AVOCADO, SHROPSHIRE BLUE-CHEDDAR CHEESE 18

HADSTEN HOUSE “ALL THE WAY” BURGER

BACON, AVOCADO, FIRE-ROASTED RED BELL PEPPERS, CARAMELIZED ONION, SAUTÉED MUSHROOM, BABY SPINACH, EGG OVER-EASY, CHEDDAR, SWISS, JACK & GOAT CHEESES 18

VEGETARIAN SANDWICH

PORTABELLA MUSHROOM CONFIT, OVEN-DRIED TOMATOES, CARAMELIZED ONION, FLAME ROASTED RED BELL PEPPER, BABY SPINACH, AVOCADO, CHEDDAR, JACK, SWISS & GOAT CHEESES 16

PESTO CHICKEN SANDWICH

GRILLED CHICKEN BREAST, PROSCIUTTO, HOUSE-MADE PESTO SAUCE, FIRE ROASTED TOMATO, FRESH SPINACH & MELTED JACK CHEESE 16

OUR SIGNATURE BURGERS ARE PROUDLY 100% SNAKE RIVER FARMS 1/2 POUND AMERICAN KOBE BEEF SERVED ON A TOASTED ARTISAN BRIOCHE BUN WITH A CHOICE OF CAESAR SALAD, GARLIC FRIES OR HOUSE CHIPS

SEA

PAN-SEARED DIVER SCALLOPS

WITH PARMESAN RISOTTO, FRESH GREENS, HOUSE PICKLED ONIONS & WHITE TRUFFLE OIL 32

FISH & CHIPS

MARKET FRESH FISH, TEMPURA BATTER, GARLIC & HERB FRIES, TARTAR SAUCE & LEMON 18

WILD CAUGHT SALMON

PAN-SEARED WITH CRISPY HERB-CRUSTED BABY RED POTATOES, SAUTÉED SPINACH & FENNEL RAGOUT IN A LEMON BEURRE BLANC 30

BUTCHER BLOCK

RIB-EYE STEAK

HAND-CUT 10OZ. IN A CABERNET REDUCTION, CRÈME FRAICHE MASH & SEASONAL VEGETABLES 33

FILET MIGNON

8 OZ. FILET MEDALLION WITH SEASONAL FRESH VEGETABLES & CRÈME FRAICHE MASHED POTATOES 39

OVEN BRAISED SHORT RIBS

ROASTED ROOT VEGETABLES & MASHED POTATOES IN A BORDELAISE SAUCE TOPPED WITH MICRO GREENS 29

PORK CHOP

GRILLED 10 OZ. TOPPED WITH AN APRICOT FIG CHUTNEY. SERVED WITH HERB-CRUSTED BABY RED POTATOES & GRILLED MARKET-FRESH VEGETABLES 32

CHICKEN PARMIGIANA

PARMESAN & HERB-BREADED CHICKEN BREAST BAKED WITH MOZZARELLA CHEESE & MARINARA SAUCE SERVED WITH PENNE PASTA & SEASONAL VEGETABLES 28

PARTIES OF 6 OR MORE WILL RECEIVE AN AUTOMATIC GRATUITY OF 18%

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.