



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 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 30 1/2 BOARD 16

HOUSE CHIPS

CRISPY, WAFFLE-CUT RUSSETS, SEA SALT, SHAVED PARMESAN & WHITE TRUFFLE 10

BRIE EN CROUTE

APRICOT-FIG CHUTNEY, CANDIED PECANS, PORT REDUCTION & PASTRY WRAP 13

SALADS

WARM SPINACH

BABY SPINACH, RED ONION, CAVE-RIPENED BLUE CHEESE & CANDIED PECANS IN A HOUSE-MADE BACON-BALSAMIC VINAIGRETTE 10

HADSTEN CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN & CROUTONS IN A CREAMY HOUSE-MADE CAESAR DRESSING 12

HOUSE SALAD

MARKET FRESH GREENS, TOMATO, CUCUMBER, GOAT CHEESE IN A HOUSE-MADE SHERRY VINAIGRETTE 9

HEIRLOOM BURRATA

ARTISAN BURRATA CHEESE & FARM-FRESH HEIRLOOM TOMATO WITH FRESH BASIL, OLIVE OIL, ITALIAN SEASONINGS & BALSAMIC REDUCTION 14

*ADD GRILLED FREE RANGE CHICKEN TO ANY SALAD FOR AN ADDITIONAL \$8 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



IN THE BUN

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

BRIE MELT BURGER

CABERNET MARINADE, CARAMELIZED ONIONS, SAUTÉED SEASONAL MUSHROOMS & BRIE CHEESE 18

PESTO CHICKEN SANDWICH

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

VEGETARIAN SANDWICH

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

OUR BURGERS ARE PROUDLY 100% SNAKE RIVER FARMS 1/2 POUND AMERICAN KOBE BEEF

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

LAND

GRILLED RIB-EYE STEAK

HAND-CUT 12OZ. IN A CABERNET REDUCTION, CRÈME FRAICHE MASH & SEASONAL VEGETABLES 36

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

BRINED & ROASTED PORK TENDERLOIN

SERVED WITH HERB-CRUSTED BABY RED POTATOES & GRILLED MARKET-FRESH VEGETABLES DRIZZLED WITH A CHERRY RED WINE REDUCTION 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%