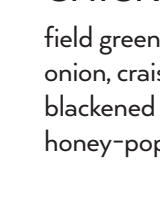




QUICK BITES

- ARANCINI & RAVIOLI** \$10
house-made arancini & 3-cheese ravioli with rosé sauce (V)
- SOFT PRETZELS** \$8
cheese dip & spicy mustard (V)
- CORKSCREW SHRIMP** \$13
butterflied and lightly fried shrimp, served with sweet chili aioli or cocktail sauce
- MEATBALLS MARINARA** \$10
house-made beef & pork meatballs served with marinara (GF)
- SALT & PEPPER CALAMARI** \$13
breaded & gently fried, served with tartar sauce or marinara
- SESAME CRUSTED AHI** \$16
sushi-grade ahi tuna, sesame crust, flash-seared, wasabi, soy sauce, pickled ginger, spicy mayo. (GF)
- TOMATO BRUSCHETTA** \$10
marinated tomatoes, garlic, basil, oven-toasted with mozzarella & provolone, balsamic reduction drizzle (V)



FIELD OF GREENS

- HAMILTON'S FINEST CHICKEN BERRY SALAD** \$16
field greens, fresh berries, candied pecans, red onion, raisins, bacon, bleu cheese, grilled or blackened chicken, served with house-made honey-poppysseed dressing. (GF)
- HIGH STREET SALMON SALAD** \$16
field greens, grape tomatoes, candied pecans, bacon, red onions, feta cheese, topped with blackened salmon, served with balsamic vinaigrette (GF)
- CLASSIC WEDGE** \$11
iceberg wedge, bleu cheese crumbles, diced tomato, red onion, bacon, bleu cheese dressing (GF)
ADD GRILLED SHRIMP, SALMON OR CHICKEN \$5
- GATSBY STEAK CAESAR** \$22
classic caesar topped with sautéed beef tenderloin, onions, peppers, tomatoes, soy sauce, butter & penne pasta
- TEMPURA CHICKEN SALAD** \$16
field greens, strawberries, mandarin oranges, carrots, toasted almonds, and tempura battered chicken drizzled with asian honey mustard dressing.
- BUFFALO CHICKEN SALAD** \$16
romaine, tomato, celery, red onion, bacon, bleu cheese crumbles topped with tempura chicken tossed in buffalo sauce with bleu cheese or ranch dressing

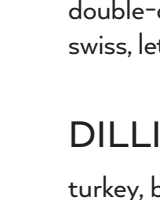
HOUSE MADE DRESSING OPTIONS
ranch, bleu cheese, balsamic vinaigrette, caesar, honey poppyseed, french, raspberry vinaigrette

CHILI

cup \$4 bowl \$7
add cheese, onions, or sour cream
to top off chili for .50¢ each

DAILY SOUP

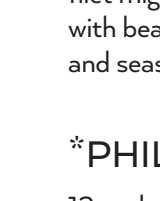
cup \$4 bowl \$7



HAND HELDS

served with potato dippers, saratoga chips, fresh fruit or onion rings
add cup of soup \$4 | add small house or caesar salad \$5

- STOCKTON CLUB** \$14
double-decker stacked with turkey, bacon, swiss, lettuce, tomato & mayonnaise
- DILLINGER** \$14
turkey, bacon, tomato & provolone cheese sandwiched between toasted sourdough covered in fresh guacamole
- HIGH HATS** \$13
two mini croissant sandwiches, choice of tuna or chicken salad, lettuce & tomato
- * **THE BIG JUICY** \$15
8oz. chargrilled beef patty, choice of cheese, lettuce, tomato, onion, pickle, country bun
- * **FOUNDERS CHICKEN SANDWICH** \$13
grilled or blackened chicken, choice of cheese; served atop a country roll bun with lettuce, tomato & onion
- THE TITANIC** \$15
bigger than the bun portion of cold-water pollock, battered and deep fried, lettuce, tomato, onion, house-made tartar sauce
- SHRIMP PO' BOY** \$15
corkscrew shrimp, shredded lettuce, diced tomatoes, hoagie roll, house-made remoulade sauce (V)
- COACH HOUSE RUEBEN** \$15
griddled corned beef or turkey, sauerkraut, swiss, dijonnaise on toasted sourdough
- THE BOSS** \$14
flour tortilla, seasoned chicken, cheddar, mozzarella, provolone, sour cream, salsa, house-made guacamole
sides not included



MAIN EVENTS

available after 4 p.m.
add cup of soup \$4 | add small house or caesar salad \$5

- * **JOE'S FILET** \$34 4oz
filet mignon flame-grilled to order, served with bearnaise sauce, baked potato and seasonal vegetables (GF) \$40 8oz
- * **PHIL'S RIBEYE** \$30
12oz choice ribeye flame-grilled and served with a baked potato and seasonal vegetables (GF)
- * **KING OF CHOPS** \$22
9oz, bone-in french-style pork chop served with garlic mashed potatoes and seasonal vegetables (GF)
- * **AMY'S SHORT RIBS** \$35
beef short ribs slow braised in red wine, served with garlic mashed potatoes and sautéed broccolini
- SIMPLY SALMON** \$25
fresh 6oz atlantic salmon prepared blackened, pan-seared, or grilled, lemon-white wine cream sauce, garlic mashed potatoes, sautéed broccolini (GF)
- LANGOSTINO LOBSTER MAC N' CHEESE** \$26
langostino lobster meat tossed with house-made cheese sauce & cavatappi pasta topped with a herb-breadcrumb crust, served with seasonal vegetables
- * **CASHEW ENCRUSTED HALIBUT** \$34
fresh halibut coated with cashews, pan-seared, drizzled with garlic cream beurre blanc, served with garlic mashed potatoes and sautéed broccolini (GF)
- * **SCelta DI POLLO** \$24
lightly breaded chicken cutlet prepared your way: piccata, milanese or parmesan, served with linguini and seasonal vegetables



KIDS MENU

age 10 years & under
served with choice of potato dippers, saratoga chips, fresh fruit or onion rings

- * **HAMBURGER/ CHEESEBURGER** \$8
- GRILLED CHEESE** \$8
- CHICKEN FINGERS** \$8
- MINI CHICKEN CORN DOGS** \$8
- SPAGHETTI & MEATBALLS** \$8
- BUTTERED PASTA** \$8
- HOT DOG** \$8

(V) vegetarian / vegetarian option available
(GF) gluten-free / gluten-free option available

20% gratuity included for parties of 8 or more.

*Items cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness.