

Appetizers

Fire Roasted Artichoke 10

with 2 sauces and fresh parmesan cheese

Crispy Calamari and Shrimp 11.25

with fire and ice dipping sauce and traditional cocktail sauce

Asian Pot Stickers 9.25

tender pork dumplings served on a light Thai salad with Bangkok peanut dipping sauce

BBQ Chicken Quesadilla 11.25

filled with bbq chicken, onions, pepper jack, cheddar and smoked gouda cheese. Served with sour cream and chipotle salsa

Zucchini Zircles 9.25

fried with Italian herbed breadcrumbs served with tangy apricot sauce, chipotle salsa and ranch dressing

Hamlet Chicken Wings 9.75 or 13.75

southern fried with a side of apricot sauce or tangy buffalo sauce (8 or 16)

Cajun Chicken Strips 10.25

bbq, ranch and honey mustard dipping sauces

Ultimate Nachos 9.95

tortilla chips, 2 cheeses, chili, guacamole and pico de gallo

Munchies Munchies Munchies 14.95

platter of crispy calamari and shrimp, zucchini zircles, potstickers and bbq chicken quesadilla

Potato Skins 9.25

four golden skins; one filled with cheddar cheese and bacon, one with chicken, bbq sauce and cheddar/jack blend, one with chili and pepper jack cheese and one with a sour cream chipotle dipping sauce

Ceviche 10.50

scallops, shrimp, tomato, bell pepper, onion, cilantro, Serrano pepper and avocado marinated in a zesty citrus juice

Salads

California Market Salad 14.75 1/2 11.25

romaine, arugula, candied pecans, cashews, toybox tomatoes, cranberries, chicken, avocado, red onion and goat cheese in a roasted cashew vinaigrette

Chicken Caesar Salad 14.75 1/2 11.25

romaine, toasted croutons, classic Caesar dressing and fresh parmesan cheese

Mediterranean Chop Salad 14.75 1/2 11.25

romaine, roast turkey, red onion, peppers, feta cheese, cucumbers, Kalamata olives, tomatoes, garbanzo beans in a lemon oregano vinaigrette

Classic Cobb Salad 14.75 1/2 11.25

baby lettuce, roast turkey, blue cheese, bacon, tomato, cucumber, avocado and egg with blue cheese dressing

Santa Fe Chicken Salad 14.75 1/2 11.25

romaine, bbq chicken breast, corn, black beans, scallions, tortilla strips, tomato, pepper jack cheese and Poblano ranch dressing

Chicken Waldorf Salad 14.75 1/2 11.25

chicken, grapes, romaine, apple, pecans, celery and cranberries in a citrus dressing

Coldwater Scallops 17.25 1/2 13.25

marinated scallops, spinach, bacon, cashew, egg, apple, red onion and a lemon and spice dressing

Baby Field Greens 7.75

apple, blue cheese and pecans in a balsamic vinaigrette

Sides

Steak Fries 5.00

Regular, Mesquite or Garlic Fries 4.50

Sautéed Vegetables 4.50

Gratin Potatoes 4.50

Sautéed Spinach 4.50

Kennebec Mashed Potatoes 4.50

Baked Beans 4.50

Potato Salad 4.50

Coleslaw 4.50

Little Fried Onions 4.50

Sweet Potato Fries 6.50

BURGERS

- 8 oz angus chuck
- turkey, or vegetarian patty
- regular, mesquite or garlic fries
- sweet potato fries add 2.00

1. Classic Cheeseburger 11.95

American cheese, tomato, onion, iceberg, pickle and thousand island

2. Caliente Burger 12.50

pepper jack cheese, tomato, grilled onion, iceberg and Serrano chili pesto

3. Hickory Burger 12.50

onion rings, bbq sauce, bacon, cheddar cheese, tomato, iceberg and onion

4. Marilyn Burger 12.50

avocado, jack cheese, tomato, onion, iceberg, pickle and Dijon mayonnaise

5. Mushroom Burger 12.50

caramelized mushrooms, tomato, onion and cheddar cheese

6. Napa Valley Burger 12.50

arugula, tomato, goat cheese, roasted garlic and basil pesto

7. Steakhouse Blue Burger 12.50

pepper crusted patty, blue cheese, onion, horseradish sauce and A1 sauce

8. Bunless Bacon and Cheese 14.95

12 oz patty, choice of cheese and fries or vegetables

9. Baby Cheeseburgers 12.95

four baby cheeseburgers with American cheese and thousand island

10. Gourmet Sliders 13.50

mini versions of steakhouse blue, caliente, classic and hickory

5★ BURGERS

- served on a Portuguese bun
- sweet potato fries

11. Parmesan Burger 12.50

6oz angus chuck served medium rare with shitake mushrooms, sautéed onions, parmesan crisp and tomato

12. Succulent Pork Burger 12.50

bacon, garlic, shallots, green apple and parsley served with cranberry aioli

13. Maryland Crabcake Burger 13.95

lump crab meat with egg, breadcrumbs, mustard, tabasco, mayonnaise, parsley and old bay seasoning served with a sweet chili aioli

Sandwiches

Smoked Salmon Caprese 13.95

smoked salmon, tomato, fresh mozzarella cheese, arugula, red onion, pesto, rustic roll

Warm Sonora Flatbread Sandwich 12.95

grilled chicken, avocado, pico de gallo, iceberg, cheddar, pepper jack cheese and Serrano cilantro pesto

Classic Reuben 12.25

pastrami, sauerkraut, Swiss cheese, thousand island, grilled light rye bread

French Dip 15.95

angus sirloin, French bread, provolone cheese, horseradish sauce, au jus

California Chicken 13.95

cajun chicken breast, jack cheese, avocado, lettuce, tomato, onion, ranch dressing, rustic roll

Patty Melt 12.50 **Tuna Melt** 11.95

-hamburger patty, cheddar cheese, caramelized onion
-albacore, jack cheese, ripe tomato
served with coleslaw and fries

Soups and Chili

French Onion Soup Bowl 8.75 Cup 7.25

aromatic broth of caramelized onion, French bread and bubbling Gruyere cheese

Hamlet Lobster Bisque Bowl 8.95 Cup 7.50

rich and creamy, with a touch of brandy

Soup of the Day Bowl 8.95 Cup 7.50

your server will present the day's selection

Roadhouse Chili Bowl 8.95 Cup 7.50

a sweet and spicy favorite garnished with cheddar cheese and sour cream

Sandwiches (cont'd)

Morgan 12.25

turkey, mushrooms, parmesan cheese, Dijon mayonnaise and avocado on sourdough bread

Blackened Salmon BLT 13.95

blackened salmon, bacon, lettuce, tomato and mayonnaise on rustic bread

Open Faced Sandwich 10.95

tomato, basil, garlic, provolone cheese, red onion, Kalamata olives and spinach in a balsamic vinegar reduction on artisan bread

Meatloaf Sandwich 14.95

mashed potatoes topped with meatloaf, garlic bread, gravy and onion rings

Club 12.95

turkey, bacon, lettuce, tomato, Swiss cheese and black pepper aioli on toasted wheat bread

The Stella

a cup of onion soup or soup of the day served with a baby green salad and half a sandwich*

13.95

*meatloaf sandwich and salmon BLT not included

Beverages

Coke, Diet Coke, Orange Fanta, Root Beer, Sprite 2.95

Iced tea 2.95

Panna water 4

Pellegrino sparkling water 4

Lemonade 2.95

Juice sm 4 lg 6

Entrees

Chicken

Rotisserie Chicken 16.95

gratin potatoes, sautéed vegetables, spiced apricot glaze

Yucatan Chicken Fajitas 16.95

citrus and chili spiced chicken breast, fresh peppers, sweet onion, tortillas, guacamole, sour cream, cilantro, chipotle salsa

Chicken Paillard 16.95

lemon and herb marinated chicken breast, sautéed green beans, gratin potatoes, fresh arugula salad

Pan Roasted Chicken 17.25

a de-boned half chicken with sautéed vegetables, garlic fries and a wild mushroom sauce

Beef

16 oz Angus Rib Eye Steak 28.95

garlic parmesan cheese fries, sautéed vegetables and herb butter

Baby Back Ribs Full 24.95 Half 17.95

served with potato salad, bbq baked beans and sweet and tangy bbq sauce

Hamlet's Meatloaf 16.95

beef, onion, garlic, tomato, ketchup, bbq sauce, Kennebec mashed potatoes, sautéed vegetables

Prime Rib 10oz 23 14oz 27.50

gratin potatoes, sautéed vegetables, horseradish sauce, au jus

*available Fri and Sat after 5 PM

Oak Plank 15.75

12 oz hamburger steak, mushrooms, peppers, onions and Kennebec mashed potatoes with brown gravy

Entrees (cont'd)

Pasta

Fresh Tomato Pasta 15.95

cappellini pasta, spinach, basil Kalamata olives, cherry tomatoes, capers, white wine, pine nuts, balsamic reduction

Seafood Linguini 22

clams, mussels, salmon, cod, tiger shrimp, butter, white wine, garlic, shallots, marinara sauce

Cajun Shrimp Pasta 18.95

angel hair pasta, spiced jumbo shrimp, pomodoro sauce, fresh parmesan cheese

Chicken Alfredo Pasta 15.95 1/2 10.95

rotisserie chicken, linguine noodles, creamy alfredo sauce

Fish

Grilled Cajun Scallops 19.95

mushroom mashed potatoes, grilled asparagus, wine, butter, shallots, butter burgundy sauce

Baja Fish Tacos 15.95

three flour or corn tortillas stuffed with cabbage, pico de gallo, avocado, served with black bean and corn relish

Fried Shrimp 15.95

breaded shrimp, mesquite fries and coleslaw served with cocktail sauce and tartar sauce

Sesame Ginger Salmon 18.95

sautéed spinach, basmati rice, roasted peppers and sesame ginger glaze

House Made Fish and Chips 15.95

crispy light beer batter, fresh cut fries, coleslaw, dill tartar sauce

Desserts

Creamy Vanilla Custard 7.95

egg-less vanilla bean custard with bourbon and seasonal berries

Sorbet Taster 6.95

mango, lemon and wild berry

Fun Funnel Fries 6.95

funnel cake fries served with warm caramel dipping sauce

Caramel Apple Cobbler 7.95

served warm with a scoop of vanilla ice cream

Hot Fudge Sundae sm 6.25 lg 9.75

vanilla ice cream, hot fudge, whipped cream, pecans

Ultimate Cake for 2 9.75

three layer chocolate cake, vanilla ice cream, hot fudge, whipped cream

Cheesecake 7.95

white chocolate raspberry cheesecake, raspberry sauce

Mudd Pie 8.25

Kona coffee ice cream, oreo cookies, whipped cream and fudge

Shakes

Oreo Shake 6.25

oreo cookies, vanilla ice cream, chocolate syrup

Orangesicle 6.25

fresh orange juice, vanilla ice cream

Mango Madness 6.25

mango puree and fruit juice

Fresh Fruit Shake 6.25

sherbet, bananas, strawberries, pineapple

Old Fashioned 6.25

vanilla, chocolate or strawberry

Root Beer Float 6.25

vanilla ice cream, Barq's root beer

The Wine List

White

Beringer White Zinfandel	6.75	24.50
S.A.Prum Riesling	7.75	29.75
Gabbiano Pinot Grigio	6.75	28.75
Brancott Sauvignon Blanc	7.75	29.75
Chateau St. Jean Fume Blanc	8.75	30.75
Alexander Valley Chardonnay	8.75	29.50
Beringer Napa Chardonnay	8.75	29.50
Sonoma Cutrer Chardonnay	10.75	41.75
Delicato Chardonnay	6.75	22.75

Red

Cambria Pinot Noir	8.75	31.75
Guigal Cotes du Rhone	9.00	32.00
Delicato Merlot	7.75	22.75
Rodney Strong Merlot	9.75	36.75
Banfi Chianti Classico	8.75	31.75
Ravenswood Zinfandel	8.50	34.00
Jacob's Creek Shiraz	7.75	24.75
Sterling Cabernet	8.75	32.75
Penfolds Bin 407 Cabernet	12.00	46.00
Delicato Cabernet	6.75	22.75

Bubbles

Freixenet Cava Brut	7.75	
Korbel Brut		22.95
Veuve Cliquot Half Bottle		38.95
Veuve Cliquot Whole Bottle		75.95

Let Hamburger Hamlet cater your next event. Add sophistication to your party with our celebrated menu and ambiance. See the manager for catering and event planning details.