

fun

- small plates -

- Seared Jumbo Scallops** Sweet Corn Purée with Pimento Essence
- Ahi Tuna** Seared Ahi Tuna Wasabi Vinaigrette
- Calamari** Flashed fried with a Wasabi Sauce
- Fresh Shucked Oysters.** Half Dozen, Full Dozen
- Prime Shrimp Cocktail** Spicy Cocktail Sauce
- hh Prime Collection** King Crab, Oysters, Jumbo Shrimp, Lobster Cocktail (serves 2)
- hh Kobe Beef Sliders** Chefs Signature Sliders with Shoestring Onion Rings, Cheddar Cheese and Smoked Applewood Bacon

- from the kettle -

- Soup Du Jour**
- Lobster Bisque** with Lobster Meat and Roasted Corn
- Classic Baked Onion Soup** Laced with Dry Sherry

- greens -

- The Prime Caesar** Chicken, Shrimp
- Vine Ripened Tomato and Onion** Choice of Maytag Bleu Cheese or Fresh Mozzarella
- Spinach Salad** Marinated Mushrooms, Red Onion, Bacon, Egg, Warm Bacon Dressing
- Prime Wedge** Tomato, Bacon, Red Onion, Creamy White Peppercorn Dressing

- hh signature collection -

- Pan-Seared Duck Breast** with Glazed Fig Marmalade
- hh Prime Fish 'n Chips** Battered Cod with Thick Cut Potato Wedges
- Shrimp and Lobster Ravioli** Tender Fresh Pasta tossed in a Light Saffron Cream with Tomato, Snow Peas, and Leeks
- Braised Short Ribs** Slow Braised in a Cabernet Sauvignon Reduction
- Garlic Roasted Chicken** with a hint of Thyme. Glazed with Roasted Chicken Jus

seafood

**Dry Aged USDA Prime Graded Beef**

Our steaks feature Chef Erik's signature spice rub.  
We can also prepare your steak with one of the following:  
Au Poivre, Blackened, Porcini Dusted, or Ancho Pepper Rubbed

- 7 oz Filet Mignon**
- 10 oz Filet Mignon**
- 12 oz New York Strip**
- 12 oz Prime Rib**
- 22 oz Bone-In Ribeye**
- 22 oz Porterhouse**
- 22 oz KC Strip**

- sides -

All hh prime side dishes are prepared from scratch daily using only the highest quality ingredients and produce

- Mashed Golden Potatoes
- Roasted Asparagus
- House Creamed Corn
- Baked Potato
- Thick Cut Fries
- Creamed Spinach
- Steamed Broccoli
- Shoestring Onion Rings
- Horseradish Cheddar and Bacon Mac & Cheese
- Whole Roasted Cipollini Onions and Mushrooms
- Whole Baby Carrots with Dill Butter
- Chef's Southern style Green Beans

- seafood selections -

- Seared Tuna Steak** Seared Rare with Sweet Chili Sauce
- Alaskan King Crab Legs** Drawn Butter and Lemon.  
*From TV's "The Deadliest Catch Boat Time Bandit"*
- Jumbo Crab Cakes** 100% Fresh Jumbo Lump Crab gently blended with a little spice
- Whole Maine Lobster** Drawn Butter and Lemon
- North Atlantic Salmon "Captain's Cut"** Dry Mesquite rubbed, served with Chef's own Georgia Peach "bbq" Compote
- Market Catch** Only the Freshest Seafood makes the hh Prime Grade

**hh early bird menu**

Three Course Dinner featuring  
Prime Rib or Garlic Roasted Chicken,  
House Salad, Side Dish and your choice of Dessert.  
Includes One Complimentary Glass of House Wine

*Served between 5 pm and 6 pm only.*