

NEPTUNE ENTRÉES

BROILED COLD WATER LOBSTER TAILS - 12 OZ.

Each tail is broiled to perfection, served with lemon
and drawn butter to be quoted

SURF & TURF

Aged 6 oz. filet with your choice of:

- ◆ 12 oz. Lobster Tail ◆ 1 lb. Alaskan King Crab legs
- ◆ Crab Cake(s) ◆ 1/2 lb. Alaskan King Crab legs

..... to be quoted

ALASKAN KING CRAB LEGS - 1 LB.

The largest variety available, broiled and split for your convenience.

Served with drawn butter.....to be quoted

TUSCAN SEAFOOD PASTA

Wild-caught shrimp, sea scallops, Alaskan crabmeat and crab claws, lobster,
littleneck clams, and P.E.I. mussels sautéed in a white clam sauce with artichoke hearts
chopped San Marzano tomatoes and roasted red peppers over capellini \$35

LOBSTER RISOTTO

A truffle risotto with cold water lobster and wilted greens \$38

CARLEIGH'S CRAB CAKES

Made with Maryland lump crabmeat, served with tartar sauce..... 4 per order \$29

PAN-SEARED GROUPE

Served over cremini mushroom risotto, topped with citrus compound butter \$36

WASABI - ENCRUSTED FAROE ISLAND SALMON

Lightly brushed with wasabi horseradish, coated in panko bread crumbs and pan seared.
Served over bok choy and topped with an Asian plum sauce and sesame seeds \$33

BROILED SEA SCALLOPS

Large, day boat scallops broiled in butter, white wine, lemon and garlic, over chipotle lime
red quinoa pilaf with fire-roasted vegetables, and a side of remoulade sauce \$35

All Turf and Neptune entrées come with your choice of starch, (except where included)
and a fresh garden salad. Your choice of homemade dressing: Creamy French, Italian,
Thousand Island, Olive Oil & Balsamic Vinegar, Parmesan Peppercorn, Tomato-Basil
Vinaigrette, Cucumber Wasabi, Buttermilk Ranch or Creamy Bleu Cheese

The **Hedges' Original Caesar** or **Iceberg Wedge** with **Creamy Bleu Cheese** is offered
for an additional \$6 with each entrée ~ or an entrée salad is \$10.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness



TURF ENTRÉES

We strictly purchase choice cuts of beef of the finest possible quality available and age
them a minimum of 30 days. Our Chef cuts and trims our steaks and chops daily.

ROASTED PRIME RIB OF BEEF

Aged Choice beef is slow-roasted to capture all the flavor and juices. Petite Cut 14 oz. \$29
Seasoned with sea salt, fresh herbs and garlic Generous Cut 18 oz. \$33
Hedges' Cut 26 oz. \$42

FILET MIGNON

A thick cut of Aged Choice beef broiled to perfection, served over Regular Cut 6 oz. \$34
beef demi-glace. Roasted garlic compound butter by request Large Cut 10 oz. \$38

BROOKE'S TWIN MEDALLIONS

Aged Choice beef filet, served over steamed baby spinach, topped with butter-poached \$42
Maine lobster claws and served with lemon butter sauce..... Austin's half order \$35

PRIME KANSAS CITY STRIP - 16 OZ.

Aged, bone-in steak, with Cayuga Blue Cheese finishing butter \$48

FRENCH CUT VEAL CHOP - 14 OZ.

Grilled, served over garlic mashed potatoes, and topped with mushroom-cognac sauce..... \$48

PRIME RACK OF LAMB - 16 OZ.

Cumin spice-rubbed prime rack of lamb. Served with mint pesto..... \$36

BRINED EDEN FARMS PORK CHOPS

24-hour brined Berkshire heirloom pork, served with an apple compote Two 8 oz. Chops \$31
made with Jonagold apples from DeFisher Farms in Williamson, NY..... One Chop \$26

CHICKEN CUTLET

Organic chicken breast crusted with panko & puffed wild rice. Served over arugula
dressed in a lemon vinaigrette. Topped with shaved parmesan..... \$20

KOBE BURGER - 12 OZ.

Kobe beef is renowned for its flavor, tenderness and marbled texture. Topped with bourbon bacon
jam, caramelized onions, and Cuba, NY cheddar cheese. Served with beer battered onion rings \$21

CHICKEN BRITTANY

Traditional Chicken French, using organic chicken. Served with sautéed \$24
mushrooms, escarole and aged asiago cheese.....Half order \$18

VEGETABLE RISOTTO

Creamy risotto with wilted greens, mushrooms, roasted red peppers,
artichoke hearts and edamame \$21

HEDGES' SPICY BLACK BEAN BURGER

Southwestern veggie burger with black beans, corn & tomatoes. Topped with cusabi coleslaw.
Served with sweet potato fries \$15