

STARTERS

HEDGES’ ORIGINAL CLAMS CASINO

Cherrystone clams stuffed with our own unique mixture of clams, shrimp, lobster, scallops and crabmeat ..... Half Dozen \$13 Dozen \$20

STEAMED LITTLENECK CLAMS

Farm raised, served with drawn butter and broth..... Dozen \$15

FRESH OYSTERS ON THE HALF SHELL

Long Island Blue Point, well known as the ‘world’s best oyster’ ..... Half Dozen/ Dozen Market

CARLEIGH’S CRAB CAKES

Made with Maryland lump crabmeat, served with tartar sauce..... 2 per order \$14

HERB-POACHED JUMBO SHRIMP COCKTAIL

Wild-caught and poached in our house seasonings. Served with cocktail sauce..... 4 per order \$14

APRICOT AND SRIRACHA DUCK LEGS

Sweet and spicy petite duck legs. Served with creamy bleu cheese..... 3 per order \$7 6 per order \$13

OLIVE TAPENADE

A variety of finely chopped imported olives and sun-dried tomatoes. Served with grilled flat bread, topped with shaved parmesan cheese and drizzled with balsamic glaze..... \$12

BRUSCHETTA

Toasted Italian bread topped with chopped beefsteak tomatoes, red onions, provolone and bleu cheese..... per piece \$2

HEDGES’ BAKED ONION SOUP

Vidalia onions, sourdough crouton, topped with provolone and broiled to perfection ..... \$7

SALADS

HEDGES’ ORIGINAL CAESAR SALAD

Tossed with asiago and parmesan cheeses, topped with croutons. Anchovies optional..... \$8

ICEBERG WEDGE WITH CREAMY BLEU CHEESE

with bacon, tomatoes, red onion, and creamy bleu cheese dressing..... \$8

Homemade Dressings: Creamy French, Italian, Thousand Island, Parmesan Peppercorn, Raspberry Vinaigrette, Cucumber Wasabi, Buttermilk Ranch, Creamy Bleu Cheese or Olive Oil & Balsamic Vinegar

ONTARIO

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. \$28 Generous Cut 18 oz. \$32 Seasoned with sea salt, fresh herbs and garlic ..... Hedges’ Cut 26 oz. \$41

FILET MIGNON

A thick cut of Aged Choice beef broiled to perfection, served over beef demi-glace. Roasted garlic compound butter by request ..... Regular Cut 6 oz. \$34 Large Cut 10 oz. \$37

BROOKE’S TWIN MEDALLIONS

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

KOBE MEATLOAF

Renowned for its flavor and tenderness, topped with a port wine demi-glace and served over garlic mashed potatoes ..... \$22

PRIME LAMB SHANK

Slow-roasted, 20 ounce shank, in a lamb demi-glace served over garlic mashed potatoes..... \$30

BRINED EDEN FARMS PORK CHOPS

24-hour brined Berkshire heirloom pork, served with an apple compote made with Jonagold apples from DeFisher Farms in Williamson, NY..... Two 8 oz. Chops \$30

ONE-HALF LONG ISLAND DUCK

Slow-roasted, stuffed with homemade stuffing and topped with an orange ginger glaze ..... \$24

CHICKEN CUTLET

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

CHICKEN & SHRIMP PARMESAN

Full chicken breast, two shrimp, panko-breaded, topped with marinara and provolone ..... \$28 Half breast, one shrimp, panko-breaded, topped with marinara and provolone..... Half Order \$23

CHICKEN BRITTANY

Traditional Chicken French, using organic chicken. Served with sautéed mushrooms, escarole and aged asiago cheese..... \$23 Half order \$18

VEGETABLE RISOTTO

A creamy, cheesy risotto, chocked-full of artichoke hearts, roasted red peppers, sautéed mushrooms and spinach..... \$20