

# HANK'S

FINE STEAKS & MARTINIS

Steve Short, Executive Chef

## SEAFOOD JUMBO JACKPOT

Maine Lobster, Oysters, Alaskan Crab, Jumbo Prawns, Sweet Maryland Jumbo Lump Crab, Fresh Seasonal Crab Claw ...mkt

### STARTERS

Oysters on the Half Shell	...16
Oysters Rockefeller	...17
Lump Crab Meat Cocktail	...17
Crispy Rock Shrimp Tempura	...15
Jumbo Lump Crab Cake	...18
Tuna Poke	...15
Carpaccio of Beef	...13
Chilled Jumbo Shrimp Cocktail	...16

### SOUPS

Traditional French Onion Soup	...8
Lobster, New Potato Corn Chowder	...11

### SALADS

The Wedge	...12
California Chopped Salad	...12
Tomato and Mozzarella	...12
Caesar Cardini	...12
Spinach Salad	...12
Mixed Greens with Goat Cheese	...12
Steak House Salad	...12
Mixed Berry with Candied Pecan Salad	...13

### SIDES

Mashed Potatoes ~ horseradish, garlic or gorgonzola	
Colossal Baked Potato	
Au Gratin Potatoes	
French Fries	
Hash Browns	
Jumbo Baked Yam	
Broccoli Steamed	
Jumbo Asparagus	
Creamed Corn	
Green Beans ~ steamed or almandine	
Fresh Spinach ~ steamed, creamed or sautéed	
Broccoli & Potato Pancakes	
Mac & Cheese	
Grilled Tomatoes with Spinach and Cheese	
Home Style "Tater Tots" ~ Plain or Truffle	
Roasted Wild Mushrooms	all...10

### SEAFOOD

Australian Tail ~ 32oz	...149
Australian Tail ~ 12oz	...69
Salmon	...35
Swordfish	...40
Dover Sole	...49
Ahi Tuna	...39
Steamed Alaskan King Crab	...77
Nantucket Day Boat Scallops	...33

### ON THE BONE

Bone-In Ribeye 28 oz.	...49	Lamb Chops	...59
Bone-In N.Y. Strip 20 oz.	...49	T-Bone for Two	...99
		Rack of Lamb Provençal for Two	...82

### ENTREES

Filet Mignon 12 oz.	...45
Petite Filet Mignon 8 oz.	...36
Surf and Turf	...99
Chateaubriand for Two	...98
Buttermilk Fried Chicken	...28
Rotisserie Chicken	...32
Smoked Porter Braised Short Ribs	...39
Pork Chop	...32
Strauss Veal Chop	...42

### SAUCES (available upon request)

Creamy Horseradish/ Peppercorn/ Red Wine
Bleu Cheese / Hollandaise/ Béarnaise

### Complement Your Steak

Seared Foie Gras	...19
Supreme Oscar	...16
Au Poivre	...6
Gorgonzola Crust	...6

All our beef selections are USDA Prime, 28-day aged, hand-cut and cooked over our 800 degree mesquite charcoal broiler

An 18% gratuity will be added to parties of 8 or more. A 10% entertainment tax will be added to lounge and bar guests.