



## Soups, Salads & Starters

- WILD GULF SHRIMP COCKTAIL** Colossal shrimp with cocktail and herb sauces \$9.95  
**CHOPHOUSE CHOWDER** Changes daily \$5.50  
**DAILY SOUP** Seasonally inspired and changes daily \$4.95  
**TOMATO, BLUE CHEESE AND ONION** Sliced Lucky tomato, crumbled blue cheese and shaved red onion \$6.95  
**CLASSIC CAESAR** Hearts of romaine, shaved parmesan and Caesar dressing \$5.95  
**BABY ICEBERG WEDGE** Iceberg lettuce, warm bacon, tomato, blue cheese and blue cheese dressing \$5.95

## Large Salads

- HSC CHEF'S SALAD**  
 Grilled chicken, Kurobuta ham, organic egg, bacon, avocado, haricot vert and cheddar-ranch dressing \$12.95  
**GINGER ASIAN STEAK SALAD**  
 New York sirloin sliced over baby spinach, radish, snap peas, cashews, soy-ginger dressing and fried noodles \$16.95  
**SPARKS' CLASSIC CAESAR SALAD**  
 Chopped romaine hearts, crisp foccacia croutons, shaved parmesan and garlicky dressing \$8.95  
 With grilled chicken \$11.95      With scampi-style shrimp \$16.95      With grilled sirloin \$16.50  
**GRILLED SALMON SALAD**  
 Served over a chilled salad of red potato, baby green beans, asparagus, spring peas with avocado-cucumber dressing \$13.95  
**RUSTIC GREEK SALAD**  
 Crispy salami, beefsteak tomato, feta, olives, baby greens, crushed crostini and herb vinaigrette \$11.95  
**GRILLED CHICKEN AND GREENS**  
 Grilled chicken over grilled greens, balsamic vinegar, EVOO, goat cheese, tomato and croutons \$12.95

## Box Lunch

Customize your lunch: choose your starter, entrée and side \$18.95

STARTER	ENTRÉE	SIDE
Chophouse Chowder	Lobster Roll Sliders	Spring Vegetables
Daily Soup	Market Fish of the Day	Hand-Cut Truffled French Fries
Baby Wedge Salad	1855 Amish Sirloin Steak	Fresh Fruit

## Burgers

All burgers served on a house-made potato roll with lettuce, onion, tomato and hand-cut French fries or sweet potato fries

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| <p><b>HSC CLASSIC</b><br/>           Vermont cheddar and caramelized onion \$9.95</p> <p><b>LENTIL VEGETABLE BURGER</b><br/>           Spring vegetables, green lentils, provolone, caramelized onion and spicy tomato chutney \$10.50</p> <p><b>MEMPHIS BBQ</b><br/>           Bacon- bbq sauce, bacon, southern pimento cheese, slaw and tobacco onion rings \$11.95</p> | <p><b>KOBE SLIDERS "MAC DADDY"</b><br/>           Shaved lettuce, American cheese, fritonaise and pickles \$11.95</p> <p><b>CREOLE CRAB BURGER</b><br/>           Crabcake, cheddar cheese, tartare sauce, slaw and Creole mustard \$11.95</p> <p><b>SLOPPY BURGER</b><br/>           Kobe beef patty smothered with Kobe sloppy Joe, onions and cheddar \$12.95</p> <p><b>PORK BELLY BURGER</b><br/>           Crisp pork belly, American cheese and fried pickle \$11.50</p> |
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## Sandwiches & Large Plates

- NEW YORK STYLE REUBEN**  
 Shaved corned beef, sauerkraut and New Hampshire baby Swiss on grilled marble rye with hand-cut French fries \$11.95
- FILET MIGNON**  
 Market potato, spring vegetables and red wine demi 6 oz./8 oz. \$17.95/\$20.95
- GRILLED ITALIAN #5**  
 Salami, ham, provolone, Swiss, pickled vegetables and pesto on house focaccia \$10.50
- OMELET DU JOUR**  
 Pete and Gerry's organic eggs, daily inspired and seasonally changing, with petite salad and pan roasted potatoes \$10.95
- STEAK FRITES**  
 New York strip steak (12 oz.) with hand-cut French fries, tomato and watercress \$18.95
- "MANCHESTER'S BEST" MEATLOAF**  
 Garlic mashed potatoes, creamed spinach, crisp onions and red wine demi-glace \$10.95

- In response to guest feedback, bread is only served upon request. If you would like bread, please let your server know.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions.
- Please refrain from using your cell phone while in the dining room.
- General Manager – Tony Chapman    Executive Chef – Stuart Cameron    Sous Chef – Ben Charamella



## Starters

- MAINE JONAH CRAB CAKE** Cheddar-mornay sauce, tomato and mache \$10  
**CHILLED LOBSTER SALAD** Lucky tomato, avocado and lemon mayonnaise \$16  
**ARTISANAL CHEESE** With pairings and farm fresh NH honey 3 sel/4 sel \$12/\$15  
**WILD GULF SHRIMP COCKTAIL** Colossal shrimp with cocktail and herb sauces \$16  
**KOBE BEEF CARPACCIO** Parmesan crisp, breadstick and truffle vinaigrette \$12  
**OYSTERS ON THE HALF SHELL** Fresh daily half dozen/baker's dozen \$16/\$30  
**SRF KOBE BEEF MEATBALLS** Spinach, leeks and black truffle cream \$12  
**AHI TUNA TARTARE** Yellow fin tuna with sesame spinach, soy-ginger and wasabi \$14  
**POINT JUDITH CALAMARI** Fried with pepperoncini, spicy marinara and tartar sauce \$11  
**BACON WRAPPED MAINE SEA SCALLOPS** Bacon-cider reduction and pineapple chutney \$12  
**SEAFOOD TOWER** Lobster, shrimp, oysters, clams and crab lg/col \$48/\$80

## Steaks & Chops

- \* **CHOICE ANGUS "1855" NEW YORK SIRLOIN** 14 oz Strip loin, hand cut \$36  
 \* **RACK OF LAMB** All natural Australian, parsley-garlic crust and red wine demi \$38  
**BONE-IN FILET** 16 oz Center cut tenderloin steak \$55  
**DRY AGED COWBOY** 24 oz French cut rib eye chop \$52  
 \* **CHOICE ANGUS "1855" DELMONICO** 16 oz Boneless rib eye steak \$36  
 \* **PRIME BRANDT SKIRT STEAK** 10 oz HSC beef butter \$35  
**CENTER CUT SWORDFISH STEAK** 10 oz Lemon, garlic and parsley \$32  
**DRY AGED KANSAS CITY** 16 oz Bone-in strip steak \$39  
**PRIME RIB OF BEEF** 12 oz/16 oz Slow-roasted, Fri/Sat only \$30/\$34  
**CHOICE PORTERHOUSE** 24 oz "Best of both worlds" \$48

### FILET MIGNON "WITH A TWIST" 8 oz/12 oz

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|--------------------------|----------------------------------|
| Naked \$38/\$44          | Bacon, Egg & Béarnaise \$42/\$48 |
| Au Poivre \$41/\$47      | Steak & Mushroom \$41/\$47       |
| Truffle Butter \$42/\$48 | Bleu Cheese & Chiles \$42/\$48   |

## Soups & Salads

- SOUP DU JOUR** \$6  
**CHOPHOUSE CHOWDER** \$7  
**FRENCH ONION SOUP** \$7  
**CLASSIC CAESAR** \$6  
**ICEBERG WEDGE** \$8  
**CHOPPED SALAD** \$7  
**BERRY & GOAT CHEESE SALAD** \$9

## Sides

- LEMON GARLIC BROCCOLINI** \$8  
**CREAMED SPINACH** \$7  
**ASPARAGUS WITH HOLLANDAISE** \$7  
**TRUFFLED "TATER TOTS"** \$6  
**ROASTED MUSHROOMS**  
 WITH GARLIC BUTTER \$7  
**SWEET POTATO FRIES**  
 WITH BLUE CHEESE FONDUE \$7  
**MAC' & CHEESE FOR TWO:**  
 TRUFFLE \$9 or LOBSTER \$10

*Rare: cool, red center*

*Medium Rare: warm, red center*

*Medium: mostly pink center*

*Medium Well: slightly pink & dry*

*Well Done: cooked throughout*

*(Not responsible for well done steaks)*

## House Specialties

- CATCH OF THE DAY** Market inspired, seasonally driven and local \$mkt  
 \* **PAN ROASTED NATURAL HALF CHICKEN** Pan hash of local potatoes, red onion, haricots verts and tarragon pan jus \$25  
 \* **LIVE MAINE LOBSTER** Two and a half pounds "plus", served "lazyman", steamed or seafood stuffed \$54/\$58  
**SLOW BRAISED AMERICAN LAMB SHANK** Spring vegetables, local goat cheese arancini and rosemary lamb jus \$30  
 \* **SEARED CAPE COD SCALLOPS** Pan sauté of asparagus, peas, new potatoes and shiitake mushrooms with Meyer lemon beurre fondue \$28  
**ITALIAN CENTER CUT VEAL CHOP** 12 oz Spring vegetable salad and parmesan-parsley risotto \$44  
**SURF AND TURF** Butter poached lobster tail, 8 oz. filet mignon, sour cream mashed potatoes and steamed asparagus \$55  
**GEORGES BANK DAYBOAT COD** Almond crusted with French green beans, braised leek whipped potatoes and lemon brown butter \$25  
**GRILLED HANGER STEAK** Balsamic marinated with creamed spinach, potato gratin, crisp onions and red wine demi-glace \$28  
 \* **VEGETABLE COLLECTION** The Chef's whim; seasonally inspired and changes daily \$18

## For Your Information

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
- \* Indicates an "all natural", "organic", Amish or free range product.
- All Steaks & Chops are accompanied by seasonal vegetables and potato of the day – please, no substitutions for "Sides".
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions.
- Complimentary valet parking available on Friday and Saturday evenings.
- Our private dining areas are available for groups of 8 or more. See Manager for additional details.



## Sunday Three-Course Dinners

**\$33**

### Appetizer

HSC CHOWDER OF THE DAY  
SOUP DU JOUR  
STRAWBERRY & GOAT CHEESE SALAD  
CAESAR SALAD  
KOBE BEEF CARPACCIO

### Dessert

STRAWBERRY SHORTCAKE  
CREME BRÛLÉE  
CHOCOLATE "STOUT" CAKE

### Entrée

**PRIME RIB** 10 oz  
Market potatoes, spring vegetables and natural jus  
**GEORGES BANK DAYBOAT COD**  
French green beans, braised leek whipped potatoes and lemon brown butter  
**FILET MIGNON** 6 oz  
Market potatoes and spring vegetables  
**PAN ROASTED NATURAL STATLER CHICKEN**  
Pan hash of local potatoes, red onion, haricots verts and tarragon pan jus  
**GRILLED HANGER STEAK** 8 oz  
Creamed spinach, potato gratin, crisp onions and red wine demi-glace

## Starters

- \* **SRF KOBE BEEF MEATBALLS** Spinach, leeks and black truffle cream \$12
- WILD GULF SHRIMP COCKTAIL** Colossal shrimp with cocktail and herb sauces \$16
- OYSTERS ON THE HALF SHELL** Fresh daily half dozen/baker's dozen \$16/\$30
- ROASTED GARLIC PLATE** Warm, with Camembert, local apple jelly and crostini \$8
- POINT JUDITH CALAMARI** Fried with pepperoncini, marinara and tartar sauce \$11
- BACON WRAPPED SEA SCALLOPS** Bacon-cider reduction and pineapple chutney \$12
- SEAFOOD TOWER** Lobster, shrimp, oysters, clams and crab lg/col \$48/\$80

## Soups & Salads

- SOUP DU JOUR** \$6
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- CLASSIC CAESAR** \$6
- ICEBERG WEDGE** \$8
- CHOPPED SALAD** \$7

## Steaks & Chops

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| Au Poivre \$41/\$47      | Steak & Mushroom \$41/\$47       |
| Truffle Butter \$42/\$48 | Bleu Cheese & Chiles \$42/\$48   |

## Sides

- SWEET POTATO FRIES** \$7
- TRUFFLED "TATER TOTS"** \$6
- CREAMED SPINACH** \$7
- ASPARAGUS WITH HOLLANDAISE** \$7
- ROASTED MUSHROOMS** \$7
- LEMON GARLIC BROCCOLINI** \$8
- MAC' & CHEESE FOR TWO:**
- TRUFFLE** \$9 or **LOBSTER** \$10

*Rare: cool, red center*  
*Medium Rare: warm, red center*  
*Medium: mostly pink center*  
*Medium Well: slightly pink & dry*  
*Well Done: cooked throughout*  
(Not responsible for well done steaks)

## House Specialties

- GRILLED ATLANTIC SALMON** Steamed asparagus and parsley-parmesan risotto \$24
- \* **LIVE MAINE LOBSTER** Two and a half pounds "plus", served "lazyman", steamed or seafood stuffed \$54/\$58
- SLOW BRAISED AMERICAN LAMB SHANK** Spring vegetables, local goat cheese arancini and rosemary lamb jus \$30
- SURF AND TURF** Butter poached lobster tail, 8 oz. filet mignon, sour cream mashed potatoes and steamed asparagus \$55
- \* **STEAK FRITES** Prime natural 10 oz. skirt steak with grilled tomato, house French fries and watercress \$35
- DAILY CATCH** Market driven, prepared with inspiration \$mkt price

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