

HAGEN'S

CLUB HOUSE RESTAURANT

APPETIZERS

Fresh Fried Mozzarella - 12

Fresh mozzarella hand-breaded, deep-fried and served with house-made marinara sauce.



Fresh Fried Mozzarella

Fried Ravioli - 12

Cheese stuffed ravioli fried until crisp and served with roasted red pepper salsa.

Fried Green Tomatoes - 11

Garden fresh green tomatoes hand-breaded and deep-fried to perfection, with a drizzle of smoky tomato dressing.

SALADS

Blue Wedge Salad – 14

A crisp wedge of romaine heart drizzled with creamy, smoky tomato dressing and topped with blue cheese crumbles, diced tomatoes, diced red onions and applewood smoked bacon.

Add chicken – 6 Add salmon – 8 Add jumbo shrimp – 3 each

Caesar Salad – 14

Romaine heart wedge topped with house-made Caesar dressing and shaved Parmesan cheese, accompanied with a fresh crostini. *Add chicken – 6 Add salmon – 8 Add jumbo shrimp – 3 each*

SANDWICHES

Served with fries, homemade chips or coleslaw. Upgrade to a Premium Side – 2. Split plate fee – 2.

Classic Hagen's Burger – 15

Half-pound Angus beef burger char-grilled to your liking with lettuce, tomato, red onion and pickles on a brioche bun. *Add American, Swiss, white cheddar or blue cheese – 1.*

Add bacon – 2. Add sauteed mushrooms or onions – 1 each.



Classic Hagen's Burger

Pulled Barbecue Pork - 12

House-smoked pork shoulder tossed in Hagen's barbecue sauce, served on a brioche bun. Accompanied with coleslaw, onion and pickle.

Pork Tenderloin – 15

Hand-breaded center cut grilled or breaded pork tenderloin on a pretzel hoagie with lettuce, tomato, onion and pickle.

Add American, Swiss or white cheddar cheese – 1. Add bacon – 2. Add sauteed mushrooms or onions – 1 each.

Salmon BLT – 16

Uniquely Hagen's best-kept secret. A grilled salmon fillet dressed with candied applewood bacon, sliced tomato and romaine lettuce. Served on toasted wheat berry bread with dill aioli.

Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

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

The Board of Health recommended temperature for burgers is medium-well or above.

PASTA

*Gluten-free fusilli pasta available upon request.
Add garlic bread – 2.*

Linguine Alfredo – 16

Linguine tossed in a classic Alfredo sauce with broccoli and Parmesan cheese. *Add chicken – 6. Add jumbo shrimp – 3 each.*

Clam and Shrimp Pappardelle – 20

Fresh steamed clams and sautéed shrimp joined with a sauce of butter, white wine, red pepper flakes, capers and diced tomatoes on a bed of pappardelle pasta.

Shrimp Scampi – 20

Sautéed shrimp tossed in penne pasta with butter, fresh garlic, diced tomatoes and parsley.

ENTRÉES

*Served with your choice of two Classic Sides.
Upgrade to a Premium Side – 2. Split plate fee – 4.*

Hagen's Signature Barbecue Ribs

Tender, fall-off-the-bone, best baby back ribs ever. Slow cooked and basted in our sweet barbecue sauce.

Half Rack – 24

Full Rack – 34



Hagen's Signature BBQ Ribs

Fish and Chips – 20

Hand-battered white fish fillets served with fries, coleslaw and tartar sauce.

Pork Chop – 28

French style pork chop grilled to perfection, drizzled with balsamic reduction and topped with diced tomatoes.

Rib-Eye Steak – 33

Hand-cut 10 oz. rib-eye, grilled to your liking and topped with Cajun butter. *Add sautéed mushrooms or onions – 1*

Citrus Glazed Salmon – 30

Grilled fresh Alaskan salmon with a sweet chili citrus glaze, served over fresh garden greens alongside fresh berries.

Chicken Caprese – 25

Grilled chicken breast topped with pesto, fresh mozzarella and roasted tomatoes, sprinkled with Parmesan cheese and drizzled with a balsamic reduction.

CLASSIC SIDES

6 Each

- French Fries
- House Chips
- Baked Potato
- Garlic Mashed Potatoes
- Coleslaw
- Country Style Green Beans
- Steamed Broccoli

PREMIUM SIDES

8 each

- Loaded Baked Potato
- Bacon Cheese Fries
- Onion Rings
- Side Salad
- Side Caesar Salad
- Bowl of Soup
- Asparagus

DESSERT

19th Hole Crème Brûlée – 9

Ask your server about the monthly flavor.

Sprecher Root Beer Float – 8

Bourbon Glazed Bread Pudding – 9

Served with vanilla bean ice cream.