

# HAGEN'S

CLUB HOUSE RESTAURANT

## APPETIZERS

### Crab Dip - 11

Off the boats of Maine, we have discovered the perfect crab for dipping. Served with yellow corn tortilla chips.

### Nachos - 12

Fried corn tortilla chips topped with chili or barbecue pork, Chihuahua cheese, tomatoes, jalapeños, sour cream and scallions.

### Shrimp Bucket <sup>GF</sup>

Peel-and-eat shrimp served with cocktail sauce and lemon wedges. Half Pound - 14 | Pound - 24

### Fresh Fried Mozzarella - 12

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



*Fresh Fried Mozzarella*

### Smoked Turkey Ribs - 12

Hearty smoked turkey ribs, deep-fried and tossed in a sweet and spicy buffalo sauce.

### Hand-Breaded Calamari - 12

Lightly breaded calamari deep-fried and served with Cajun horseradish aioli.

### Course Platter - 25

**Choice of 4 starters:** Fresh Fried Mozzarella, Onion Rings, Breaded Chicken Tenders, Smoked Turkey Ribs, Hand-Breaded Calamari, or Hagen's Ribs.

## SOUP & SALADS

### Hagen's Bowl of Soup - 8

Your choice of Sweet Corn and Crab Chowder, Firehouse Chili (GF) or Hagen's Soup of the Day to warm up your appetite.

### The Golden Bell - 14

Named after the famous par 3 hole at Augusta, we have assembled a trio of beautiful salads: Hagen's chicken salad served with raisin bread toast points, strawberry quinoa salad and fresh fruit salad.



*The Golden Bell*

### Mandarin Orange Spinach Salad - 14 <sup>GF</sup>

Fresh baby spinach leaves topped with mandarin oranges, blueberries, goat cheese, sliced red onions and candied pecans. Served with Chef's house-made sweet onion dressing.

### Spring House Chopped Salad - 14 <sup>GF upon request</sup>

Fresh heart of romaine topped with grilled corn, black beans, diced cucumbers, Chihuahua cheese, diced tomatoes, avocado and crispy corn tortilla chips. Accompanied with house-made barbecue ranch dressing. *Add Chicken - 4 | Add Salmon - 6*

### Blue Wedge Salad - 14 <sup>GF</sup>

Crisp romaine heart drizzled with a creamy, smoky tomato dressing and topped with blue cheese crumbles, applewood smoked bacon, diced tomatoes and diced onions. *Add Chicken - 4 | Add Salmon - 6 | Add Shrimp - 6*

GF -



Items marked GF are gluten-free as prepared.

Gluten-free preparation available for other items as noted. Please advise your server if this option is desired.

Split sandwich items will result in a \$2 split plate fee.  
Split entrée items will result in a \$4 split plate fee.

*For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.*

## SANDWICHES

All sandwiches are accompanied with your choice of house-made chips, french fries or coleslaw.

### 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.

### The Ross Reuben - 15

Boar's Head pastrami topped with Boar's Head sauerkraut, Swiss cheese and Thousand Island dressing on grilled marble rye bread.

### Stuffed Potato - 15

Our specialty baked Idaho potato loaded with your choice of pulled pork or chili, topped with house-made jalapeño cheddar cheese sauce plus a garnish of fried jalapeños.

### Davies Double - 15

Honoring our 2018 Senior LPGA and U.S. Senior Open women's champion, Laura Davies, here is her Hagen's favorite. Fried chicken breast tossed in our signature buffalo sauce, covered with blue cheese crumbles and topped with a crispy onion ring on a brioche bun with lettuce and tomato.

### Pork Tenderloin - 15

Grilled or hand-breaded center cut pork tenderloin served with lettuce, tomato, onion and pickle on a pretzel roll. *Add American cheese, Swiss cheese, cheddar cheese, sautéed mushrooms, sautéed onions or applewood bacon for an additional \$1.*

### Salmon BLT - 16

Uniquely Hagen's best-kept secret. A grilled salmon fillet dressed with candy applewood bacon, sliced tomatoes and baby spinach. Served on toasted wheat berry bread with dill aioli.

### Italian Club - 16

Capicola, ham, salami, applewood smoked bacon, Swiss cheese, mayonnaise, lettuce and tomato served on focaccia bread.

*For the same price, make it a half club with a bowl of soup of your choice.*

## BURGERS

### Barbecue Gouda Burger - 16

Choice ground char-grilled Angus beef topped with Hagen's barbecue sauce and smoked Gouda cheese on a brioche bun with lettuce, tomato, onion and pickles.

### Line Drive Burger - 16

Melt-in-your-mouth Angus beef char-grilled and topped with American cheese, sautéed mushrooms and onions on a brioche bun with lettuce, tomato and pickles.

### Swiss Mushroom - 16

A char-grilled half pound Angus burger topped with Swiss cheese and mushrooms on a brioche bun with lettuce, tomato, onion and pickles.

## PASTA

All pasta dishes are served with your choice of one side.

### Cavatappi Pesto Pasta - 16 *GF upon request*

Sautéed fresh mixed vegetables, roasted tomatoes, mushrooms, peppers and onions tossed in cavatappi pasta and pesto. Garnished with parmesan cheese and served with garlic bread.

*Add Chicken - 4 | Add Shrimp - 6*

### Linguine Alfredo - 16

Al dente linguine pasta tossed in a classic Alfredo sauce with broccoli and parmesan cheese. Served with garlic bread.

*Add Chicken - 4 | Add Shrimp - 6*

### Shrimp Scampi - 20 *GF upon request*

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

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 temperatures for burgers is medium well or above.

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## ENTRÉES

### Hole-in-One Hot Brown - 18

Hagen's version of the Kentucky classic: Slow-roasted turkey breast topped with a Mornay sauce, grilled seasoned tomatoes and applewood smoked bacon. Served with Texas toast points and one side of your choice.

### Fish n' Chips - 20

Hand-battered Icelandic cod fillets served with fries, coleslaw and tartar sauce.



*Fish n' Chips*

### Pork Chop - 22 *GF upon request*

French style pork chop grilled to perfection and topped with diced tomatoes and a balsamic reduction. Served with garlic mashed potatoes and one side of your choice.

### Hagen's Signature Barbecue Ribs *GF upon request*

Tender, fall-off-the-bone, best baby back ribs ever. Slow cooked and basted in our sweet barbecue sauce and served with two sides of your choice.

Half Rack - 24 | Full Rack - 34



*Hagen's Signature BBQ Ribs*

### Chicken Caprese - 25

Grilled chicken breast topped with pesto, fresh mozzarella cheese and roasted tomatoes, sprinkled with parmesan cheese and drizzled with a balsamic reduction. Served with a potato medley and one side of your choice.

### Shrimp & Grits - 28

Creamy and cheesy stone-ground grits topped with gulf shrimp surrounded by light étouffée. Served with one side of your choice.

### Scottish Salmon - 30 *GF upon request*

Grilled fresh Scottish salmon served over fresh spinach alongside a garnish of quinoa and blueberries, topped with a citrus sweet chili glaze. Served with two sides of your choice.

### Rib-Eye Steak - 33 *GF upon request*

Hand cut 10 oz. rib-eye, grilled to your liking and topped with a Cajun butter. Served with two sides of your choice.

*Add sautéed mushrooms or onions for an additional \$1 each.*

### Sir Walter's Feast - 45 *GF upon request*

Honoring the extravagant lifestyle of French Lick's 1924 PGA Championship winner Walter Hagen, this is Surf and Turf at its finest. Our three-course meal tees off with a side salad of your choice. Then we hit the greens with an 8 oz. prime flat iron steak and grilled shrimp accompanied with two sides. Finally, we drive you home with one of our delicious desserts.

## SIDES *6 each*

- Garlic Mashed Potatoes *GF*
- Country-Style Green Beans *GF*
- Steamed Broccoli *GF*
- Bourbon Glazed Mushrooms *GF*
- Mixed Vegetables *GF* *Zucchini, squash, peppers, mushrooms and onions.*
- Sweet Potato *GF*
- Baked Potato *GF*
- Cottage Cheese *GF*
- House Chips

- French Fries
- Potato Medley
- Coleslaw *GF*

## PREMIUM SIDES *8 each*

- Bowl of Soup
- Cheesy Grits
- Asparagus *GF*
- Balsamic Glazed Brussels Sprouts *GF*
- Spinach Salad *GF* - *Baby spinach leaves, mandarin oranges, blueberries, goat cheese, red onions and candied pecans with sweet onion dressing.*
- Bacon Cheese Fries
- Loaded Baked Potato *GF*
- Side Salad *GF*
- Onion Rings
- Side Caesar Salad

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