



CRAB ASPARAGUS BISQUE

creamy asparagus bisque / lump crab / \$8 (gf)

TRUFFLE PARMESAN CHIPS

house made chips / bleu cheese sauce \$9 (gf/v)

7 SPICE RIB BITES

boneless baby back rib bites / 7 spice rub / bbq dip \$12

GERMAN PRETZEL

house sweet hot mustard / beer cheese sauce \$10 (v)

CHARCUTERIE

local goat essa cheeses / cured meats
fig / honey comb / seasonal fruits \$16

HOUSE CALAMARI

fried / lightly breaded / house marinara \$15

CAPRESE BURRATA

heirloom tomatoes / creamy burrata / basil
crostini / balsamic glaze \$11 (gf/v)

BRUSSEL SPROUTS

fried / brown butter / lemon / parsley \$6 (gf/v)

LOADED TOTS

tater tots / spicy garlic ranch / bacon
melted cheddar jack / scallions \$9

SALADS

TRIPLE BERRY FETA

strawberries / blueberries / almonds / feta cheese
greens / raspberry vinaigrette \$12 (gf/v)

**TRADITIONAL
HUBLERSBURG HOTEL**

tomato / cucumber / carrot / mozzarella
french fries / grilled onions / choice of dressing
\$12 (gf/v)

DRESSINGS

House - Sally Supreme / Balsamic Vinaigrette
Buttermilk Ranch / 1000 Island / Bleu Cheese
Raspberry Vinaigrette / Lemon Herb Vinaigrette (all gf/v)

SPRING ARUGULA

cherry tomato / shaved parmesan / pine nuts
lemon herb vinaigrette \$14 (gf/v)

CAESAR

romaine / shaved parmesan / herb crouton
petite \$5 entree \$10 (v)

PETITE GARDEN SALAD

field greens / cucumbers / tomato / carrots \$5 (gf/v)

ADD TO ANY SALAD

grilled chicken breast \$6
grilled steak \$9 / crab cake \$12
sautéed shrimp \$8 / grilled salmon \$8

HANDHELDS

SERVED WITH CHOICE OF COLESLAW OR
HOUSE FRIED POTATO CHIPS. ADD FRESH CUT FRIES \$2

REMINGTON BURGER

blend of elk / bison / boar / wagyu beef
roasted garlic aioli / mushrooms / brie / greens
brioche roll \$17

CHICKEN CAPRESE

heirloom tomatoes / pesto / fresh mozzarella
grilled chicken / roasted garlic sourdough \$13

ASIAN SHRIMP PO'BOY

grilled shrimp / asian marinade / pickled veg
roll \$15

GRILLED PORTABELLA WRAP

mozzarella / grilled portabella / grilled onions
spinach / roasted peppers / sweet chili aioli
herb flour tortilla \$11 (v)

ENTREES

AVAILABLE ALL DAY

LAMB CHOPS

pistachio crumble / pomegranate balsamic glaze
whipped potato / asparagus \$32

FILET MIGNON

8oz grilled filet / mushroom demi glace
asparagus / mashed potato \$34 (gf)
as filet oscar +10 (gf)

CRISPY CHICKEN THIGH

cucumber cous cous / charred orange
shaved carrot salad \$20 (gf)

PAN SEARED SALMON

crispy potato / sugar snap peas / baby carrot
lemon dill crème fraîche \$25 (gf)

CRAB CAKES

house made / lump crab / red pepper aioli
asparagus / crispy potato \$28

LOBSTER RAVIOLI

lobster filled / striped ravioli / lobster cream sauce \$28

PORTABELLA RAVIOLI

herb butter sauce / roasted tomato / pea shoots
shaved asiago \$19 (v)