

FINGER FOODS

Mozzarella Sticks \$7

Seven sticks Italian breaded then deep fried, served with homemade marinara

Margarita Pizza \$8

Personal flatbread pizza baked with bruschetta and mozzarella.

Bacon Jalapeno Poppers \$9

Cream cheese and bacon stuffed jalapenos, breaded and deep fried, served with ranch.

Fried Chicken Tenders \$9

Four breaded tenders, fried and tossed in sauce (or served on the side)

Boneless Chicken Wings

Deep Fried then tossed in your favorite sauce or served on the side.

Half Pound \$9 Full Pound \$16

Jumbo Wings

Jumbo wings deep fried and served with sauce on the side of tossed with it.

Half Dozen \$9 Dozen \$16

Wing and Tender Sauces

Mild, Medium, Hot, BBQ, Garlic Parm, Spicy Garlic Parm, Mango Habanero, Cajun Butter, and Jim Beam Honey Mustard.

SANDWICHES

All sandwiches are served with chips.

Chicken Parmesan Sub \$12

Fried chicken on a sub roll with marinara and melted mozzarella and grated parmesan

BBQ Chicken Bacon Swiss \$14

Grilled chicken breast with BBQ sauce, bacon and melted swiss.

Chicken Bruschetta \$12

Tender, savory chicken breast on a garlic aioli brioche roll with melted asiago cheese and topped with bruschetta.

Bacon Grilled Cheese \$9

Grilled cheese sandwich on white bread with 4 strips of bacon and your choice of cheese



ENTREES

Chicken Riggies \$17

Chicken breast with sautéed cherry peppers, sweet roasted bell peppers and onions, tossed in a creamy and savory vodka sauce finished with fresh basil and asiago.

Served with garlic bread.

Chicken Marsala \$18

Flour-dusted chicken breast sautéed with prosciutto, mushrooms, and shallots, finished with marsala wine demi. Choose two sides.

Chicken Francaise \$18

Flour and egg dipped chicken breast, sautéed with parsley, romano cheese, and finished with white wine, lemon, chick stock and butter. Choose two sides.

Blackened Chicken Broccoli Alfredo \$20

Cajun blackened chicken breast over fettucine, tossed with broccoli and rich, creamy, homemade alfredo sauce, topped with asiago cheese.

Bacon Mac-N-Cheese \$15

Lightly baked, creamy three cheese sauce, tossed with bacon and rigatoni pasta with Italian breadcrumbs and more cheese.

Filet Mignon \$32

Choice of grade steak that is hand-cut here at HPGC and charbroiled to your liking! Topped with sautéed sliced mushrooms and a bacon port wine demi sauce.

Choose two sides.

All entrees include a side salad.

Choice of Dressings:

Italian, Ranch, Creamy Bleu, Raspberry Vinaigrette, Balsamic

BURGERS

**All burgers are 8oz ground beef patties (unless specified) and served with chips.*

HPGC Burger \$11

Formed to order, chargrilled to the temperature of your choice on a grilled garlic aioli brioche roll.

Bruschetta Burger \$13

HPGC burger topped with homemade bruschetta and melted asiago cheese.

Swiss Patty Melt \$15

HPGC burger served on marble rye with carnalized onions and swiss cheese.

Italian Stallion Burger \$15

HPGC burger topped with marinara fire roasted onions, peppers, mushrooms and melted provolone.

The Volcano Burger \$15

HPGC burger with Cajun spice topped with buffalo cheddar, sautéed cherry peppers and green chili aioli.

Blackened Bleu Burger \$16

HPGC burger seared in a cast iron skillet to perfection with Cajun spice, topped with melted bleu cheese, three strips of bacon and caramelized onions.

Smoked Gouda BBQ Bacon Burger \$15

HPGC burger with BBQ sauce, smoked gouda cheese, caramelized onions and three strips of bacon.

Jalapeno Ranch Popper Burger \$16

HPGC burger topped with bacon and cream cheese stuffed fried jalapeno poppers and ranch dressing.

Deep Fried Heart Stopper \$17

Beer-battered and deep-fried HPGC Burger topped with bacon, cheddar cheese and caramelized onions.

Asiago Surf-N-Turf Bacon Burger \$20

HPGC burger topped with three shrimp, bacon and melted asiago.

Mushroom Bacon Swiss Burger \$15

HPGC burger with sautéed mushrooms, swiss cheese and three strips of bacon.

1925 Bedtime 1lb Bacon Burger \$19

Two 8oz HPGC Burgers topped with cheese of your choice and bacon.

ADDITIONAL SIDE CHOICES

\$4 Each

House Seasoned Fries
Sweet Potato Fries
Vegetable du Jour
Steamed Baby Broccoli

*Please call 315-252-4993 to make your reservation.
Take-out orders available.*