

THE FINAL TOUCH

HOT APPLE CRISP 7.50

Our award winning recipe made with fresh apples, cinnamon and brown sugar topped with French Vanilla ice cream.

FRESH FRUIT PARFAIT 7.50

Fresh vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

CHOCOLATE MOUSSE LAYER CAKE 7.50

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

KEY LIME PIE 7.50

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

DEEP FRIED ICE CREAM 7.50

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

Hot Fudge and Grated Coconut

or

Caramel Rum Sauce with Bananas and Pecans

or

Half Fudge and Half Caramel Rum Sauce

TURTLE CHEESECAKE 7.50

Creamy cheesecake in a graham cracker crust topped with caramel and chopped pecans.

WHITE CHOCOLATE CRÈME BRULÉE 7.50

Cool silky smooth white chocolate custard topped with caramelized sugar. Served with whipped cream and a fresh berry.

CHOCOLATE FUDGE BROWNIE SUNDAE 7.50

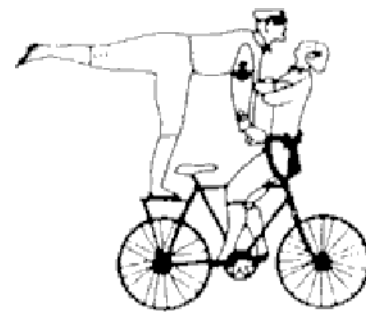
A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

ICE CREAM or SORBET 6.50

A dish of our ice cream or sorbet topped with Strawberry Sauce or Hot Fudge

The Hardcover

Café Menu



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FOR STARTERS

SOUP OF THE DAY	CUP	4.95
	BOWL	7.50
CLAM CHOWDER	CUP	4.95
	BOWL	7.50
FRENCH ONION SOUP	CROCK	7.95

SALADS

GARDEN SALAD	9.50
<i>Crisp mixed greens with tomato, cucumber, onions, carrots, and green pepper. Choice of dressing.</i>	
WITH GRILLED OR BLACKENED CHICKEN BREAST	add 4.00
WITH CHILLED SHRIMP or SALMON	add 7.00
WITH GRILLED TENDERLOIN TIPS	add 8.00

ALL YOU CAN EAT SALAD BAR 14.95

CEASAR SALAD	9.95
<i>Crisp romaine leaves tossed with croutons, dressing and black olives sprinkled with parmesan cheese.</i>	

Available with or without anchovies.

WITH GRILLED OR BLACKENED CHICKEN BREAST	add 4.00
WITH CHILLED SHRIMP or SALMON	add 7.00
WITH GRILLED TENDERLOIN TIPS	add 8.00

Add \$3.95 for a bowl of soup with any of our salads.

Add \$4.95 for onion soup.

APPETIZERS

POTATO SKINS	10.95
<i>Deep fried potato skins baked with a blend of cheese, bacon bits, and scallions. Topped with Béarnaise sauce.</i>	
BUFFALO WINGS	12.95
<i>Chicken wings crispy fried and tossed in Louisiana hot sauce, served with Bleu cheese dressing, carrots and celery sticks.</i>	
CHICKEN FINGERS	11.50
<i>Chicken tenderloins deep fried and served with a choice of sauce.</i>	
BUFFALO FINGERS	12.50
<i>Our chicken fingers flavored with Louisiana hot sauce. Served with Bleu cheese dressing, celery and carrots sticks.</i>	

SINGLE MALT SCOTCHES

GLENLIVET	(12 YEAR OLD)	12.00
GLENFIDDICH		14.00
MACALLAN	(12 YEAR OLD)	14.00
TALISKER	(10 YEAR OLD)	14.50
GLENMORANGIE	(10 YEAR OLD)	15.00
OBAN		16.00
LAGAVULIN	(16 YEAR OLD)	17.50
GLENLIVET	(18 YEAR OLD)	22.50

BOURBONS

MAKER'S MARK	10.00
WOODFORD RESERVE	11.00
KNOB CREEK	12.00
ANGELS ENVY	14.00
BLANTON'S	14.00

AFTER DINNER SPECIALTIES

SPECIAL COFFEES

All topped with fresh whipped cream and served in a unique sugar glazed glass.

HARDCOVER	SPANISH
<i>Baileys & Frangelico</i>	<i>Brandy, Kahlua & Cointreau</i>

DEPOT	JAMAICAN
<i>Gran Marnier, Kahlua & Amaretto</i>	<i>Tia Maria</i>

KEOKE	FRENCH
<i>Brandy, Kahula & Dark Cacao</i>	<i>Anisette</i>

ITALIAN	ROMAN
<i>Amaretto</i>	<i>Galliano</i>

MONTE CARLO	IRISH
<i>Frangelico</i>	<i>Jameson, Irish Mist & Demerara Sugar</i>

BRAZILIAN	MEXICAN
<i>Brandy, Tia Maria & Gran Marnier</i>	<i>Kahlua</i>

TOASTED ALMOND
Baileys, Kahlua & Amaretto

COFFEE/CAPPUCCINO

We serve freshly brewed regular and decaffeinated coffee.

BOTTOMLESS CUP
ESPRESSO
CAPPUCCINO

IMPORTED CORDIALS

AMARETTO DI SARONNO	<i>Almond Liqueur</i>
BAILEYS IRISH CREAM	<i>Irish Whiskey w/Fresh Cream</i>
B & B	<i>Benedictine with Cognac</i>
CAMPARI	<i>Bittersweet Italian Aperetivo</i>
CHAMBORD	<i>Black Raspberry Liqueur</i>
COINTREAU	<i>Orange Liqueur</i>
DRAMBUIE	<i>Scotch Liqueur with Heather Honey</i>
FRANGELICO	<i>Hazelnut Liqueur</i>
GALLIANO	<i>Licorice Liqueur</i>
GRAN MARNIER	<i>Cognac-Based Orange Liqueur</i>
IRISH MIST	<i>Irish Whiskey Liqueur</i>
KAHLUA	<i>Coffee Liqueur</i>
MIDORI	<i>Melon Liqueur</i>
SAMBUCA ROMANA	<i>Anise Liqueur</i>
SAMBUCA ROMANA BLACK	<i>Black Anise Liqueur</i>
TIA MARIA	<i>Jamaican Coffee Liqueur</i>

PORTS

COCKBURN'S SPECIAL RESERVE	6.50
SANDEMAN RUBY	7.50
GRAHAM'S SIX GRAPES	7.50
TAYLOR FLADGATE 10YR	12.00

COGNACS, ARMAGNACS & SPECIAL CORDIALS

METAXA 5 STAR	7.00
LARRESSINGLE ARMAGNAC VSOP	9.00
HENNESSEY VS	10.00
COURVOISIER VSOP	11.00
MARTELL VSOP	11.00
REMY MARTIN VSOP	11.00
COURVOISIER NAPOLEON	15.00
MARTELL CORDON BLEU	30.00
GRAND MARNIER CUVÉE CENTENAIRE (100)	35.00
COURVOISIER XO IMPERIAL	40.00
GRAND MARNIER CUVÉE 1880	50.00

APPETIZERS CONTINUED

VEGGIE NACHOS	11.95
<i>Crispy tortilla chips topped with a blend of cheeses, jalapenos, lettuce, tomato and onion. Served with salsa and sour cream.</i>	
WITH GRILLED OR CAJUN CHICKEN	15.95
BACON BEEF WELLINGTONS	14.50
<i>Beef tenderloin tips wrapped in bacon, served in puff pastry shells, with a cabernet and caramelized onion demi-glace.</i>	
SHRIMP COCKTAIL	14.50
<i>Chilled jumbo shrimp served with a zesty cocktail sauce.</i>	
CRAB CAKES	13.95
<i>A special blend of lump crabmeat and spices served with a zesty Dijon sauce for dipping.</i>	
SCALLOPS WRAPPED IN BACON	14.50
<i>Tender sea scallops wrapped in sugar cured bacon.</i>	
CRAB STUFFED MUSHROOMS	13.50
<i>Fresh mushroom caps stuffed with crab stuffing and baked with a light cheese topping.</i>	
ESCARGOT	13.50
<i>Six plump snails baked in garlic butter with a light cheese topping.</i>	
FRIED CALAMARI	13.50
<i>Rings of calamari deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.</i>	
CLAMS CASINO	13.50
<i>Five hard shell clams baked on a half shell with red and green peppers, onion, bacon and seasoned bread crumbs.</i>	
SEAFOOD SAMPLER FOR TWO	26.95
<i>A sampling of our favorites featuring: Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.</i>	

******Please inform your server if anyone in your party has a food allergy.******

BURGERS

All of our premium burgers are made from a blend of Black Angus cuts of short rib and chuck. All burgers are served on a freshly baked bun with your choice of baked potato, rice pilaf, French fries, sweet potato fries or fresh steamed vegetables.

- *THE CLASSIC BURGER** 13.95
Served with or without cheese and topped with lettuce, tomato and onion
- *THE HARDCOVER BURGER** 14.50
Our burger topped with avocado, cheddar cheese, lettuce, tomato and tomato pepper mayo.
- *HORSERADISH BURGER** 14.50
Cheddar cheese, horseradish sour cream, and fried onion strings
- *BLUE BURGER** 14.50
Danish blue cheese crumbles, Applewood smoked bacon, lettuce, tomato and onion.
- *SMOKEHOUSE BURGER** 14.50
Our burger Cajun style with pepper jack cheese, citrus chipotle BBQ sauce and fried onion strings.

SANDWICHES

All sandwiches are served with your choice of baked potato, rice pilaf, French fries, sweet potato fries or fresh steamed vegetables.

- MEATLOAF SANDWICH** 12.95
A half pound of moist "American Pâté" served on French bread and topped with a cabernet and caramelized onion demi-glace.
- CAJUN CHICKEN SANDWICH** 14.50
Boneless chicken breast blackened with Cajun spices and served on French bread with lettuce, tomato and tomato pepper mayonnaise.
- CAFÉ CLUB SANDWICH** 14.50
Grilled boneless breast of chicken served on French bread with lettuce, tomato, crisp smoked bacon and chipotle mayonnaise.
- HARDCOVER CHICKEN SANDWICH** 14.50
Grilled chicken sandwich layered with avocado, melted cheddar cheese, tomatoes, lettuce, and topped with tomato pepper mayonnaise. Served on French bread.

*All of our burgers, steaks and chops are cooked to order. Consuming raw or undercooked meats may increase the risk of food borne illness.

Grilling Instructions

- **Pittsburgh:** Black Outside – Raw Inside
- **Rare:** Red Cool Center
- **Medium Rare:** Red Warm Center
- **Medium:** Pink Hot Center
- **Medium Well:** Trace of Pink in Center
- **Well Done:** Cooked Throughout

ENTREES

All entrees are served with your choice of baked potato, rice pilaf, french fries, sweet potato fries or fresh steamed vegetables.

- *PRIME RIB** 24.95
Ten ounces of award winning slow cooked prime rib. (While it lasts)
- *PRIME TOP SIRLOIN** 20.95
Eight ounces of the steak that made us famous! No fat, no bone. Just great taste!
- MEATLOAF** 13.95
One pound of "American Pâté" topped with a cabernet and caramelized onion demi-glace.
- *TENDERLOIN TIPS** 17.95
Char-grilled seasoned tenderloin tips with BBQ Marinade.
- *IOWA HAWKEYE** 16.50
Char-grilled Prime top sirloin thinly sliced served open face on French bread with garlic butter.
- *PORK CHOP** 1/17.95
2/23.95
Grilled 10 oz boneless center cut pork chop served with maple honey mustard.
- BAKED SCALLOPS** 25.95
Tender sea scallops with sherry butter and seasoned crumbs.
- BAKED STUFFED SHRIMP** 20.95
Three jumbo shrimp stuffed with a rich clam stuffing and lightly topped with seasoned crumbs.
- BAKED HADDOCK** 18.50
A New England classic, baked in sherry butter and lightly topped with seasoned crumbs.
- GRILLED CHICKEN** 15.95
Two boneless chicken breasts char-grilled. Try it Cajun!
- GRILLED CHICKEN OVER LINGUINI** 19.50
Linguini pasta topped with a sage mushroom cream sauce, chicken and grilled asparagus. Try it Cajun style!
- CHICKEN FLORENTINE** 19.50
Breast of chicken stuffed with spinach, mushrooms and aged cheddar cheese, wrapped in a flaky puff pastry and served with sundried tomato and fresh basil cream.
- SHRIMP SCAMPI OVER LINGUINI** 23.95
Jumbo shrimp in a garlic and butter sauce with vine ripened tomato and served over fresh linguini pasta.

A LA CARTE ACCOMPANIMENTS

- Baked Stuffed Potato 4.95*
Roasted Garlic Smashed Potatoes 4.75
Sautéed Wild Mushrooms 6.95

Salad bar is available with all entrees for an additional \$2.95
The complete dining room menu is also available.

BY THE BOTTLE

Amstel Light	5.50
Euro Light Lager 3.5% ABV	
Blue Moon Belgian White	5.50
Belgian Ale 5.4% ABV	
Budweiser	4.75
American Premium Lager 5% ABV	
Bud Light	4.75
American Style Light 4.2% ABV	
Coors Light	4.75
American Style Light 4.2% ABV	
Corona	5.50
Mexican Golden Lager 4.6% ABV	
Guinness	6.00
Classic Irish Stout 4.1% ABV	
Heineken	5.50
Euro Pale Lager 5% ABV	
Michelob Ultra	5.00
Low-Carb Light Lager 4.2% ABV	
Miller Lite	4.75
American Style Light 4.2% ABV	
Samuel Adams Boston Lager	5.50
Vienna Lager 4.9% ABV	
Sierra Nevada Pale Ale	5.50
American Style Pale Ale 5.6% ABV	
Smuttnose IPA	6.00
American Style India Pale Ale 6.2% ABV	
Stella Artois	5.75
Belgian Lager 5.2% ABV	
Victory Hop Devil IPA	5.50
American Style India Pale Ale 6.7% ABV	
Wachusett Blueberry	5.50
Wheat Ale 4.5% ABV	
Stella Artois Cidre	6.00
Premium Cider 4.5% ABV	

ON TAP

Allagash White	7.00
5% ABV	
Lagunitas IPA	6.00
6.2% ABV	
Samuel Adams Seasonal	6.00
5.4% ABV	
SPECIAL BEER (ASK SERVER)	6.00

NON ALCOHOLIC

St. Pauli N.A.	4.25
Perrier Sparkling Water 11oz.	3.25
Saratoga Spring Water 28oz.	5.50

MARTINIS

APPLETINI

Vodka and Sour Apple Pucker

BABY BLUE

HpnotiQ, a tropical passion fruit liqueur and Vanilla vodka blended with pineapple juice

BLUEBERRY-TINI

Blueberry vodka, blueberry syrup mixed with cranberry juice

CHOCOLATE DREAM

Vanilla vodka combined with Dark Cacao and cream

CREAMSICLE

Liquor 43, orange juice and cream

ESPRESSO MARTINI

Espresso mixed with Vanilla vodka, Kahlua and Bailey's

HARDCOVER METROPOLITAN

Raspberry vodka, Triple Sec and cranberry juice

JOLLY RANCHER

Raspberry vodka, Watermelon and Sour Apple Pucker

LEMON DROP

Citron vodka and Limoncello served in sugar rimmed glass

POMEGRANANTE

Absolut Citron, Triple Sec Blended with Pomegranate juice

FRENCH

Chambord, Stolli Orange Vodka and Pineapple juice

Ask about our Martini Specials

WINES BY THE GLASS

Monkey Bay Sauvignon Blanc	10.00
Ruffino Pinot Grigio	9.00
J. Lohr Riesling	10.00
Round Hill Chardonnay	9.00
Bogle Chardonnay	10.00
Kendall-Jackson Chardonnay	12.00
Beringer White Zinfandel	9.00
Bogle Merlot	10.00
Mark West Pinot Noir	11.50
Guenoc Shiraz	11.00
Bogle Red Zinfandel	11.00
Round Hill Cabernet Sauvignon	9.00
Robert Mondavi Cabernet Sauvignon	10.00
Rodney Strong Cabernet Sauvignon	12.00
Ruffino D.O.G.C. Chianti	10.00
Gascon Malbec	11.00
Cook's Brut Champagne	8.50
La Marca Prosecco	10.00