



THE FINAL TOUCH

HOT APPLE CRISP

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

FRESH FRUIT PARFAIT

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

CHOCOLATE MOUSSE LAYER CAKE

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

KEY LIME PIE

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

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

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

WHITE CHOCOLATE CRÈME BRULÉE

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

CHOCOLATE FUDGE BROWNIE SUNDAE

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

ICE CREAM or SORBET

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

The Hardcover

Café Menu



Bicycle Illustration: Orpheus & Eurydike
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FOR STARTERS

SOUP OF THE DAY

CLAM CHOWDER

FRENCH ONION SOUP

SALADS

GARDEN SALAD

*Crisp mixed greens with tomato, cucumber, onions, carrots, and green pepper.
Choice of dressing.*

WITH GRILLED OR BLACKENED CHICKEN BREAST

WITH GRILLED SHRIMP or SALMON

WITH GRILLED TENDERLOIN TIPS

ALL YOU CAN EAT SALAD BAR

CEASAR SALAD

Crisp romaine leaves tossed with croutons, dressing and black olives sprinkled with parmesan cheese.

Available with or without anchovies.

WITH GRILLED OR BLACKENED CHICKEN BREAST

WITH GRILLED SHRIMP or SALMON

WITH GRILLED TENDERLOIN TIPS

APPETIZERS

POTATO SKINS

*Deep fried potato skins baked with a blend of cheese, bacon bits, and scallions.
Topped with Béarnaise sauce.*

BUFFALO WINGS

Chicken wings crispy fried and tossed in Louisiana hot sauce, served with Bleu cheese dressing, carrots and celery sticks.

CHICKEN FINGERS

Chicken tenderloins deep fried and served with a choice of sauce.

BUFFALO FINGERS

Our chicken fingers flavored with Louisiana hot sauce. Served with Bleu cheese dressing, celery and carrots sticks.

APPETIZERS CONTINUED

VEGGIE NACHOS

*Crispy tortilla chips topped with a blend of cheeses, jalapenos, lettuce, tomato and onion.
Served with salsa and sour cream.*

WITH GRILLED OR CAJUN CHICKEN

BACON BEEF WELLINGTONS

Beef tenderloin tips wrapped in bacon, served in puff pastry shells, with a cabernet and caramelized onion demi-glace.

SHRIMP COCKTAIL

Chilled jumbo shrimp served with a zesty cocktail sauce.

CRAB CAKES

A special blend of lump crabmeat and spices served with a zesty Dijon sauce for dipping.

SCALLOPS WRAPPED IN BACON

Tender sea scallops wrapped in sugar cured bacon.

CRAB STUFFED MUSHROOMS

Fresh mushroom caps stuffed with crab stuffing and baked with a light cheese topping.

ESCARGOT

Six plump snails baked in garlic butter with a light cheese topping.

FRIED CALAMARI

Rings of calamari deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.

CLAMS CASINO

Five hard shell clams baked on a half shell with red and green peppers, onion, bacon and seasoned bread crumbs.

SEAFOOD SAMPLER FOR TWO

A sampling of our favorites featuring; Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.

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

BURGERS

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

Served with or without cheese and topped with lettuce, tomato and onion

*THE HARDCOVER BURGER

Our burger topped with avocado, cheddar cheese, lettuce, tomato and tomato pepper mayo.

*HORSERADISH BURGER

Cheddar cheese, horseradish sour cream, and fried onion strings

*BLUE BURGER

Danish blue cheese crumbles, Applewood smoked bacon, lettuce, tomato and onion.

*SMOKEHOUSE BURGER

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.

CAJUN CHICKEN SANDWICH

Boneless chicken breast blackened with Cajun spices and served on French bread with lettuce, tomato and tomato pepper mayonnaise.

CAFÉ CLUB SANDWICH

Grilled boneless breast of chicken served on French bread with lettuce, tomato, crisp smoked bacon and chipotle mayonnaise.

HARDCOVER CHICKEN SANDWICH

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

Ten ounces of award winning slow cooked prime rib. (While it lasts)

*PRIME TOP SIRLOIN

Eight ounces of the steak that made us famous! No fat, no bone. Just great taste!

*TENDERLOIN TIPS

Char-grilled seasoned tenderloin tips with BBQ Marinade.

*IOWA HAWKEYE

Char-grilled Prime top sirloin thinly sliced served open face on French bread with garlic butter.

*PORK CHOP

Grilled 10 oz boneless center cut pork chop served with maple honey mustard.

BAKED SCALLOPS

Tender sea scallops with sherry butter and seasoned crumbs.

BAKED STUFFED SHRIMP

Three jumbo shrimp stuffed with a rich clam stuffing and lightly topped with seasoned crumbs.

BAKED HADDOCK

A New England classic, baked in sherry butter and lightly topped with seasoned crumbs.

GRILLED CHICKEN

Two boneless chicken breasts char-grilled. *Try it Cajun!*

GRILLED CHICKEN OVER LINGUINI

Linguini pasta topped with a sage mushroom cream sauce, chicken and grilled asparagus. *Try it Cajun style!*

CHICKEN FLORENTINE

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

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
Roasted Garlic Smashed Potatoes
Sautéed Wild Mushrooms

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 Aperitivo</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
SANDEMAN RUBY
GRAHAM'S SIX GRAPES
TAYLOR FLADGATE 10YR

COGNACS, ARMAGNACS & SPECIAL CORDIALS

METAXA 5 STAR
LARRESSINGLE ARMAGNAC VSOP
HENNESSEY VS
COURVOISIER VSOP
MARTELL VSOP
REMY MARTIN VSOP
MARTELL CORDON BLEU
GRAND MARNIER CUVÉE CENTENAIRE (100)
COURVOISIER XO IMPERIAL
GRAND MARNIER CUVÉE 1880

SINGLE MALT SCOTCHES

GLENLIVET	(12 YEAR OLD)
GLENFIDDICH	
MACALLAN	(12 YEAR OLD)
TALISKER	(10 YEAR OLD)
GLENMORANGIE	(10 YEAR OLD)
OBAN	
LAGAVULIN	(16 YEAR OLD)
GLENLIVET	(18 YEAR OLD)

BOURBONS

MAKER'S MARK
WOODFORD RESERVE
KNOB CREEK
ANGELS ENVY
BLANTON'S

AFTER DINNER SPECIALTIES

SPECIAL COFFEES

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

HARDCOVER

Baileys & Frangelico

SPANISH

Brandy, Kahlua & Cointreau

DEPOT

Gran Marnier, Kahlua & Amaretto

JAMAICAN

Tia Maria

KEOKE

Brandy, Kahula & Dark Cacao

FRENCH

Anisette

ITALIAN

Amaretto

ROMAN

Galliano

MONTE CARLO

Frangelico

IRISH

Jameson, Irish Mist & Demerara Sugar

BRAZILIAN

Brandy, Tia Maria & Gran Marnier

MEXICAN

Kahlua

TOASTED ALMOND

Baileys, Kahlua & Amaretto

COFFEE/CAPPUCCINO

We serve freshly brewed regular and decaffeinated coffee.

**BOTTOMLESS CUP
ESPRESSO
CAPPUCCINO**

BY THE BOTTLE

Amstel Light

Euro Light Lager 3.5% ABV

Blue Moon Belgian White

Belgian Ale 5.4% ABV

Budweiser

American Premium Lager 5% ABV

Bud Light

American Style Light 4.2% ABV

Coors Light

American Style Light 4.2% ABV

Corona

Mexican Golden Lager 4.6% ABV

Guinness

Classic Irish Stout 4.1% ABV

Heineken

Euro Pale Lager 5% ABV

Michelob Ultra

Low-Carb Light Lager 4.2% ABV

Miller Lite

American Style Light 4.2% ABV

Samuel Adams Boston Lager

Vienna Lager 4.9% ABV

Smuttynose IPA

American Style India Pale Ale 6.2% ABV

Stella Artois

Belgian Lager 5.2% ABV

Victory Hop Devil IPA

American Style India Pale Ale 6.7% ABV

Wachusett Blueberry

Wheat Ale 4.5% ABV

Stella Artois Cidre

Premium Cider 4.5% ABV

BentWater Thunder Funk IPA

American Style West Coast 7.2% ABV

ON TAP

Allagash White

5% ABV

Lagunitas IPA

6.2% ABV

Samuel Adams Seasonal

5.4% ABV

SPECIAL BEER (ASK SERVER)

NON-ALCOHOLIC

St. Pauli N.A.

Perrier Sparkling Water 11oz.

Heineken Zero

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, Stoli Orange Vodka and Pineapple juice

WINES BY THE GLASS

Monkey Bay Sauvignon Blanc

Ruffino Pinot Grigio

Chateau St. Michelle Riesling

Canyon Road Chardonnay

Bogle Chardonnay

Kendall-Jackson Chardonnay

Beringer White Zinfandel

Bogle Merlot

Mark West Pinot Noir

Guenoc Shiraz

Bogle Red Zinfandel

Canyon Road Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon

Josh Cabernet Sauvignon

Rodney Strong Cabernet Sauvignon

Ruffino D.O.G.C. Chianti

Gascon Malbec

Cook's Brut Champagne

La Marca Prosecco

We Serve a Generous 8oz. Pour of Wine