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## APPETIZERS

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**CRAB CAKES** ..... \$11

A blend of sweet blue crab, crisp peppers, our house mayonnaise and seasoning hand formed and pan-seared in butter, served with remoulade sauce.

★ **SAUSAGE AND CHEESE PLATE** ..... \$10

Smoked sausage, white cheddar cheese, pickled vegetables, jalapeños, sweet mustard and barbecue sauce.

★ **BACON SHRIMP** ..... \$8

Panchetta wrapped shrimp, tomato jam, grilled asparagus, shaved parmesan, orange rosemary vinaigrette.

**FLATBREADS** ..... \$8

Garlic naan bread topped with your choice of beef or grilled chicken, tomato jam and blended cheese.

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## SOUP

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### TRADITIONAL FRENCH

**ONION SOUP GRATIN** ..... \$5

A classic of caramelized onions in a rich beef consommé topped with a crouton and mozzarella cheese and broiled until bubbly.

**SMOKED TOMATO** ..... \$5

Focaccia croutons, parmesan, parsley.

**BRUSCHETTA** ..... \$7

Grilled, crispy bread topped with tomatoes, shredded Parmesan cheese, olive oil, salt, pepper, garlic and balsamic glaze.

**HOUSE-CUT FRIES** ..... \$4

Idaho russet potatoes hand cut and fried golden brown and crispy.

**ONION STRINGS** ..... \$4

Thinly sliced sweet onions tossed in our spicy breading and flash fried, served with fancy sauce.

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## SALADS

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**CAESAR SALAD** ..... \$7

Hearts of romaine, focaccia croutons, ceasar dressing, focaccia croutons, parmesan, bacon, egg.

★ **HOUSE SALAD** ..... \$7

Cool, crisp blend of greens, plump tomatoes, feta cheese, cucumber and your choice of house-made dressing.

★ **APPLE CRANBERRY SALAD** ..... \$7

Crisp apples, diced cranberries, blue cheese and hearty walnuts on top of spinach with citrus vinaigrette dressing.

**HAGEL SALAD** ..... \$11

Cool, crisp blend of greens, plump tomatoes, feta cheese, cucumber and onion. Topped with your choice of grilled chicken, fried chicken or grilled shrimp, and your choice of house-made dressing.

\*Add grilled chicken... \$4 \*Add grilled shrimp ... \$6

\*Add grilled salmon... \$6

★  
DINNER

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## FROM THE GRILL

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Entrees are served with your choice of soup, house salad, Caesar salad or apple cranberry salad and two sides.

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| ★ <b>FILET MIGNON</b> ..... \$31  | <b>GRILLED OR FRIED QUAIL</b> ..... \$20   |
| Choice certified angus beef chargrilled, roasted and finished with a red wine demi-glace. | A pair of semi-boneless marinated quail, served with creamy mushroom pepper sauce. |
| ★ <b>RIB-EYE STEAK</b> ..... \$30   | ★ <b>FRESH SALMON</b> ..... \$23   |
| Choice certified angus beef simply seasoned, chargrilled.                                 | Fresh salmon fillet prepared as bourbon barbecue, blackened or simply seasoned.    |

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## FEATURED SANDWICHES

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Entrees are served with your choice of fries or onion strings.

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| <b>THE 1891</b> ..... \$16                                       | <b>HAGEL BURGER</b> ..... \$15   |
| Shaved prime rib roast, horseradish, swiss cheese, beefy au jus. | House ground beef, short rib, bacon, cheddar cheese, pickles, red onion and our perfect sauce. |

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## HAGEL SPECIALTIES

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These entrees are served with your choice of soup, house salad, Caesar salad or apple cranberry salad and come paired with pre-selected sides.

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| ★ <b>BRAISED BEEF SHORT RIBS</b> ..... \$28   | ★ <b>HAGEL STIR-FRY</b> ..... \$18   |
| Roasted potatoes and root vegetables, red wine broth with citrus zest.  | Beef, chicken or shrimp with mushrooms, red onions, bell peppers, broccoli, peas and carrots. Sautéed in zesty teriyaki sauce. Served over a bed of stir-fried rice. |
| ★ <b>1/2 BRICK CHICKEN</b> ..... \$20   | ★ <b>PORK TENDERLOIN</b> ..... \$24  |
| Whipped and buttered potatoes, green beans, marcona almonds, fennel pollen, chicken jus.  | Roasted brussels sprouts, bacon, dried cranberries, pistachios, capers and maple apple mostarda.   |
| <b>FRIED FISH</b> ..... \$19  | <b>SCALLOPS</b> ..... \$22   |
| Fillets seasoned with salt and pepper, coated with flour and corn meal, then fried until golden. Served with creamy coleslaw, french fries. | Shrimp tortellini, charred broccolini, beech mushrooms and tomato bacon butter sauce.  |
| <b>LOBSTER RAVIOLI</b> ..... \$24   |  |
| Corn, shitake mushrooms, oven dried cherry tomatoes and parmesan butter sauce.  |  |

★  
DINNER

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## SIDEKICKS

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★ MASHED POTATOES ..... \$4

Whipped and buttered.

BAKED POTATO ..... \$4

A large Idaho potato baked and served plain or loaded with cheddar, bacon, sour cream, chives.

HAGEL HASH ..... \$4

A sautéed medley of potatoes, mushrooms, red onions, bell peppers.

★ BRUSSELS SPROUTS ..... \$4

Roasted brussels sprouts, bacon, dried cranberries, pistachios, capers.

★ BROCCOLI ..... \$4

Roasted with salt, pepper.

★ GRILLED ASPARAGUS ..... \$4

Garden fresh asparagus, lightly oiled and seasoned, chargrilled.

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## BEVERAGES

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COFFEE ..... \$2.25

CAPPUCCINO ..... \$3

CAFE LATTE ..... \$3

ESPRESSO ..... \$3

SOFT BEVERAGES ..... \$2.25

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## DESSERTS

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CHEESECAKE ..... \$8

Rich sour cream, cream cheese, blended and baked until light, creamy and fluffy, topped with a berry reduction sauce.

WARM CHOCOLATE BROWNIE ..... \$9

Our signature dessert is a gooey chocolate brownie, served warm in a 3 1/2-inch cast-iron skillet, topped with vanilla ice cream and drizzled with hot fudge.

LAVA CAKE ..... \$7

Ghirardelli chocolate, sliced almonds, pistachio, ice cream.

FRUIT COBBLER ..... \$6

Warm, cake crust, Seasonal fruit topped with a scoop of vanilla ice cream.

★ ICE CREAM ..... \$3

Two scoops of simple, but great vanilla ice cream in a bowl.

★  
DINNER