
APPETIZERS

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.

SOUP

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.

SALADS

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

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DINNER

FROM THE GRILL

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

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| ★ FILET MIGNON \$31 | GRILLED OR FRIED QUAIL \$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. |
| ★ RIB-EYE STEAK \$30 | ★ FRESH SALMON \$23 |
| Choice certified angus beef simply seasoned, chargrilled. | Fresh salmon fillet prepared as bourbon barbecue, blackened or simply seasoned. |

FEATURED SANDWICHES

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

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| THE 1891 \$16 | HAGEL BURGER \$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. |

HAGEL SPECIALTIES

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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| ★ BRAISED BEEF SHORT RIBS \$28 | ★ HAGEL STIR-FRY \$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. |
| ★ 1/2 BRICK CHICKEN \$20 | ★ PORK TENDERLOIN \$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. |
| FRIED FISH \$19 | SCALLOPS \$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. |
| LOBSTER RAVIOLI \$24 | |
| Corn, shitake mushrooms, oven dried cherry tomatoes and parmesan butter sauce. | |

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DINNER

SIDEKICKS

★ 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.

BEVERAGES

COFFEE \$2.25

CAPPUCCINO \$3

CAFE LATTE \$3

ESPRESSO \$3

SOFT BEVERAGES \$2.25

DESSERTS

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.

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DINNER