

HB BURGER

OUR TOP 5 FAVORITE BURGERS

All HB burgers are handmade & served on a freshly toasted potato roll. Matthew's all natural whole wheat rolls served upon request.

Favorite Beef 7.50

HB beef is supplied by a local, family-owned steak purveyor. Our custom blend from prime angus steers includes cuts of flank, chuck, and prime rib. *Served with chopped lettuce and tomato.*

Favorite Tuna 7.95

Made from sashimi-grade tuna loin, freshly ground with a touch of sesame oil topped with light wasabi sauce and ginger slaw.

Favorite Turkey 7.50

All-natural Shady Brook Farms freshly ground turkey is known for its high quality and great meaty texture. HB's special seasoning brings out the natural flavor. *Served with chopped lettuce and tomato.*

Favorite Chef's Veggie 7.00

House made with black beans, brown rice, quinoa, lentils, 7 kinds of veggies and our mix of garden herbs and spices, topped with tomato chutney. *Even beef eaters love it.*

Free-Range Bison 7.50

Free range North American bison are grass fed to create a sweet, flavorful meat. Bison is naturally low in fat and high in iron. Our buffalo burger is glazed with a red ale reduction. *Served with chopped lettuce and tomato.*

SPECIALTY BURGERS - 9.00

Buffalo Style Beef Burger

Laced with melted Wisconsin blue cheese topped with a mild buffalo hot sauce. served with lettuce and tomato

Philly Cheesesteak Burger

Our beef burger with roasted peppers, onions and provolone cheese.

Taco Turkey Burger

All-natural turkey burger with homemade salsa and jalapeño jack cheese.

Antipasto Burger

Smoked mozzarella and roasted red peppers are added to our Favorite Chef's Veggie burger.

HB SALADS

Classic Chopped Caesar

Crisp romaine leaves with our own zesty Caesar dressing, garlic croutons and aged Italian parmesan.

Asian

Soba noodles, Napa cabbage, red and yellow peppers, chopped romaine, cucumbers, carrots, mesclun with ginger-sesame dressing.

Southwest

Chopped romaine, mesclun, fresh Haas avocado, black beans, aged cheddar, pico de gallo, fresh cilantro, chili ranch dressing and tortilla garnish.

Tossed Cobb

Chopped romaine, blue cheese, smoked bacon, diced cucumber, tomato, hard boiled eggs, avocado and cool ranch dressing.

ADD to any large salad:

grilled chicken 4 grilled steak 5 grilled shrimp 6 any favorite burger 6

MUST FRY'S

Tempura Vegetables

with ginger soy 5.75

Crab Cakes

with remoulade 8.95

Buffalo Chips

HB seasoned potato chips *with rich buffalo ranch dip 4.50*

Tater Tots

made with smoked slab bacon and jalapeño jack 4

Fresh Cut Idaho Fries

3.50

Fried Dill Pickle Spears

Everybody loves them *with Cajun Remoulade 4.25*

Buffalo Wings

with blue cheese 8

Red Pepper Hummus

with eggplant relish and pita chips 7.50

3 Mini Beef Burgers

7.50

Onion Straws 3.75

Provolone Sticks

with spicy marinara 6.75

TOPPINGS

CHEESE - 1.00

American

Swiss

Provolone

Cheddar

Jalapeño jack

Smoked mozzarella 1.75

Blue cheese 1.75

OTHER

Pickled jalapeños - .50

Ginger Slaw - .50

Roasted peppers - 1.00

Sautéed mushrooms -1.00

Bacon 1.75

Avocado 1.75

NO CHARGE

Onion marmalade

Chopped raw onions

Sautéed onions

Sliced pickles

Barbeque sauce

BEVERAGES & DESSERTS

OUR CLASSIC HOUSE BEERS

Indian River Light

With accents of orange blossoms, this refreshing light pale ale is clean and smooth. A subtle hint of coriander enhances the crisp finish.

Cornhusker Lager

Crisp and smooth, our golden lager is crafted from Midwestern malts and flaked sweet corn. This is our most refreshing beer, with a mellow maltiness and a light, clean finish.

Harvest Wheat Beer

A straw-colored traditional American wheat beer made with malted wheat and 2-row barley, unfiltered, and served with a lemon wedge for a light citrus finish.

Red Rooster Ale

Caramel and Munich malts give our flavorful red ale a rich toffee and roasted nut character. We top off this beer with a healthy addition of American hops for a perfect balance.

Indiana Pale Ale

IPAs are popular for their zesty hop spice and rich malt character. With a deep golden color, full malt flavor, and aggressive bittering hops, this unique ale is one to enjoy.

Farmer Jon's Oatmeal Stout

This hearty, creamy stout has hints of espresso and an elegant dark chocolate sweetness. *Three time medal winner at the Great American Beer Festival*

Pint/6.95

Half Pint/4.95

23oz./9.50

HOUSE WINES

White

glass/bottle

Bella Serra Pinot Grigio8.25/32.00

Mirassou Chardonnay.....8.50/33.00

Barefoot on the Beach Zinfandel8.25/32.00

Red

Mark Davidson Cabernet8.75/34.00

Redwood Creek Merlot8.50/33.00

McWilliams Shiraz8.50/33.00

HARD SHAKES - 9.00

Strawberry Shot Cake Coole Swan Irish Cream, Madagascar vanilla, Irish Whiskey and Häagen Dazs Strawberry ice cream

Belgian Brittle Castries Peanut Rum Cream and Häagen Dazs Belgian Chocolate ice cream

Minter's Mark Maker's Mark and Häagen Dazs Mint Chocolate Chip & Vanilla ice cream

Mocha Cookie Kahlua Mocha and Häagen Dazs Cookies and Cream ice cream

Snake Oil Shake Jägermeister and Häagen Dazs Vanilla ice cream

DRINKS - 3.00

COFFEE, TEA, HERBAL TEA, ICED TEA, LEMONADE

HOMEMADE SODAS ON TAP

2.95

ROOT BEER

DIET ROOT BEER

ORANGE CREAM

SPICY GINGER ALE

BLACK CHERRY

CHOCOLATE

DIET CHOCOLATE

POMEGRANATE-LIME

COFFEE

VANILLA CREAM

DESSERTS

WORLD'S SMALLEST HOT FUDGE SUNDAE

1.75

Shakes & Malts

Belgian Chocolate

Cookies & Cream

Strawberry

Mint Chocolate Chip

Vanilla Bean

SPECIAL FLAVORS

Hazelnut, Coffee or

Caramel

4.95

Ice Cream Sodas

Choose any

delicious Häagen Dazs

ice cream above added

to one of our homemade

sodas 3.95

Oatmeal Stout Float

Farmer Jon's Oatmeal

Stout topped with your

choice of Vanilla bean

or Belgian Chocolate

ice cream 7.95

Egg Creams

Fox's U-Bet Chocolate,

Vanilla or Hazelnut

2.95

Ice Cream 3.95

Make it a sundae

with homemade

hot fudge and

whipped cream.

Add 1.00