

# The Hitching Post

## Restaurant & Bar

# DINNER

## MADE TO SHARE

<b>Spinach Artichoke Dip</b> ..... 11 hot casserole of artichokes, spinach and cheese blends, served with fried pita chips	<b>Gorgonzola Cream Cheese Balls</b> ..... 11 panko breaded served with a balsamic fig glaze
<b>Hitching Post Calamari</b> ..... 13 crispy seasoned calamari with onions, peppers, spinach, tomatoes and sweet potato fries	<b>Tuna Sashimi</b> ..... 13 black and white sesame seared Ahi tuna with a wasabi aioli and citrus soy reduction
<b>Crab Dip</b> ..... 12 hot casserole of crab, blended cheeses, spices, bacon, onions and peppers, served with fried pitas	<b>Cheesesteak Wonton Cigars</b> ..... 12 shaved rib-eye with peppers, onions and cheese, served with our spicy ketchup
<b>Hitching Post Wings</b> ..... 12 crispy wings tossed in your choice of one of our signature sauces	<b>Mozzarella Bites</b> ..... 10 panko coated and fried buffalo mozzarella with fresh bruschetta and Parmesan Reggiano, finished with a balsamic fig glaze

## HANDHELDS

<b>Signature Post Burger</b> ..... 14 ½ pound of ground angus beef topped with Lambrusco red onions, bacon and gorgonzola with a rosemary truffle aioli, finished with a balsamic fig glaze, served on a brioche bun	<b>Chicken Ranch Crisp</b> ..... 12 panko coated chicken breast, prepared to perfection, with cheddar-jack cheese, bacon, lettuce, tomato and ranch, served on a brioche bun. Grilled chicken also available.
<b>Classic Burger</b> ..... 13 ½ pound of ground angus beef, prepared to perfection, with lettuce, tomato and choice of cheese, served on a brioche bun	<b>Prime Rib</b> ..... 14 shaved prime rib with caramelized onions and mushrooms, provolone cheese with horseradish aioli, served on an amoroso roll
<b>Veggie Burger</b> ..... 12 classic California veggie burger with lettuce, tomato and choice of cheese, served on a brioche bun	<b>Reuben</b> ..... 13 lean corned beef, pastrami, Swiss cheese, sauerkraut and thousand island dressing, served on grilled marble rye

All HANDHELDS are served with fries, chips or a salad

## KNIFE & FORK

### FRIDAY & SATURDAY SELECTION

**Prime Rib au jus GF** ..... 14oz. 28  
cut to order, served with a sour cream horseradish sauce, served with vegetable and potato du jour

<b>Filet Mignon GF</b> ..... 8oz. 28 center-cut of beef tenderloin prepared to perfection, served with vegetable and potato du jour <b>ADD</b> our signature post topping for 3
<b>New York Strip GF</b> ..... 12oz. 28 center-cut, aged black angus strip loin prepared to perfection, served with vegetable and potato du jour <b>ADD</b> our signature post topping for 3
<b>Steak 'n' Frites</b> ..... 25 coulotte steak served over truffle butter fries with garlic herb aioli
<b>Cowboy Prime Pork Chop</b> ..... 24 charbroiled center cut chop with a sweet bacon pan gravy and haystack onion straws, served with vegetable and potato du jour
<b>Mediterranean Chicken GF</b> ..... 19 sautéed chicken with olives, feta and tomatoes served over sautéed spinach and risotto

### ADDITIONAL SIDES 4

- Potato du Jour
- House-made Chips
- Mac 'n' Cheese
- Baked Potato
- Sautéed Spinach
- Caesar Salad
- Fresh Cut Fries
- Vegetable du Jour
- Side Salad

### PREMIUM SIDES 6

- Onion Rings
- Sweet Potato Fries
- Asparagus
- Parmesan Risotto

<b>Chicken Pecan</b> ..... 19 pan seared, panko breaded chicken with a cashew, pecan and brie spread, finished with an amaretto berry sauce, served with parmesan risotto and vegetable du jour
<b>Scallops Risotto GF</b> ..... 28 seared scallops with lemon zest, capers and fried spinach served over parmesan risotto
<b>Atlantic Salmon GF</b> ..... 24 blackened Atlantic salmon over wilted spinach broiled to perfection, served with potato du jour
<b>Crab Cakes</b> ..... 27 jumbo lump crab cakes, served with a traditional remoulade, served with vegetable and potato du jour
<b>Sesame Tuna GF</b> ..... 25 black and white sesame seared Ahi tuna with a wasabi aioli and citrus soy reduction, served with Asian slaw and wakame salad
<b>Fish 'n' Chips</b> ..... 18 New England prepared, hand battered haddock and chips, served with an Old Bay aioli and vegetable du jour

All entrées include a side salad.

## SOUPS

<b>Soup du Jour</b> ..... 5
<b>French Onion</b> ..... 6
<b>Hitching Post Steak Chili</b> ..... 5

## ENTRÉE SALADS

<b>Grilled Mediterranean Wedge GF</b> .. 12 grilled romaine hearts, roasted red pepper hummus, a cherry tomato-basil bruschetta, garbanzo beans and shaved Parmesan Reggiano, finished with a balsamic fig glaze
<b>Harvest Berry GF</b> ..... 11 mixed greens, strawberries, blueberries, dried cranberries, golden raisins, goat cheese crumbles, caramelized pecans, tossed in poppy seed vinaigrette
<b>So Cal Cobb</b> ..... 11 mixed greens, peppers, cherry tomatoes, bacon, sliced egg, avocado and bleu cheese crumbles tossed with ranch dressing, served in a fried tortilla bowl

**ADD TO ANY OF THE ABOVE ENTRÉE SALADS**  
Chicken 4 | Steak 6 | Salmon 6 | Shrimp 6

<b>Ahi Tuna Crunch</b> ..... 15 black and white sesame seared Ahi Tuna over mixed greens, toasted almond slivers, golden raisins, garbanzo beans, red onion, cherry tomatoes and tortilla strips tossed with a Thai chili vinaigrette
<b>Steak 'n' Bleu GF</b> ..... 16 hand-cut steak prepared to perfection over mixed greens, spinach, cherry tomatoes, red onion, walnuts, dried cranberries and bleu cheese crumbles tossed in our gorgonzola vinaigrette

## PASTA

<b>Chicken Piccata</b> ..... 19 pan seared chicken breast in white wine lemon caper piccata served over linguine pasta
<b>Lobster Ravioli</b> ..... 24 Maine lobster stuffed ravioli with pan seared scallops and an exotic mushroom blend finished with a lobster truffle sherry cream sauce
<b>Chicken Parmesan</b> ..... 19 pan seared, panko breaded chicken breast with Italian spices, topped with mozzarella and Asiago cheese with a tomato basil marinara served over linguini
<b>Tuscan Primavera</b> ..... 18 fresh asparagus, cherry tomatoes, mushrooms, spinach & artichokes over linguini with a lemon virgin olive oil & roasted garlic butter sauce <b>ADD</b> Chicken 4 or Shrimp 6

All pastas include a side salad & toasted garlic cheese bread.  
Gluten Free pasta available for 3

GF | Gluten Free

### HOURS OF OPERATION

**LUNCH**  
Tues.-Sat. 11:30 a.m. - 3:30 p.m.  
**DINNER**  
Tues.-Sat. 3:30 p.m. - 9:00 p.m.  
Bar open till close

**SUNDAY**  
Brunch Served 10 a.m. - 1:30 p.m.  
Dinner 12 p.m. - 9 p.m.  
**HAPPY HOUR**  
Tuesday - Sunday 5 p.m. - 7 p.m.

Closed Mondays (except for private parties)

*On behalf of our team and family,  
we thank you for your support and patronage.*

# The Hitching Post

Restaurant & Bar

## DRINKS

### MARTINIS

#### Classic Martinis

<b>French</b> .....	8.5
Grey Goose Vodka, Chambord, & pineapple juice	
<b>Perfect</b> .....	8
Gin or Vodka, splash of dry vermouth with olives or a twist	
<b>Dirty</b> .....	8
Gin or Vodka, vermouth & splash of olive juice	
<b>Cosmopolitan</b> .....	8
Choice of Vodka, Triple Sec, splash of cranberry juice & lime	

#### Featured Martinis

<b>Flirtini</b> .....	8
Ketel One Vodka, pineapple juice, topped with champagne	
<b>Peachtini</b> .....	8
Malibu Coconut Rum, Peach Schnapps, Ginger ale, grenadine garnish	
<b>Pomegranate</b> .....	8
Tanqueray Gin, Triple Sec & pomegranate juice	
<b>Pineapple Upside Down</b> .....	8
Pinnacle Whipped Vodka, pineapple juice, grenadine garnish	

#### Dessert Martinis

<b>Chocolate Mocha</b> .....	8
Pinnacle Whipped Vodka, Kahlua, Godiva White & Dark liqueur.	
<b>Key Lime Pie</b> .....	8
Pinnacle Whipped Vodka, Midori, lime shaken with whipped cream & a graham cracker rim.	
<b>Tiramisu</b> .....	8
Pinnacle Whipped Vodka, Godiva White liqueur, White Cocoa & espresso	

### SCOTCH WHISKY

#### Single Malts\*

<b>Balvenie</b> 12 yr .....	9
<b>Dalwhinnie</b> 15 yr .....	10
<b>Glen Livet</b> 12 yr .....	9
<b>Glen Livet</b> 18 yr .....	16
<b>Glenfiddich</b> 12 yr .....	9
<b>Glenmorangie Lasanta</b> 12 yr .....	9
<b>Glenmorangie</b> 10 yr .....	8
<b>Laphroaig</b> 10 yr .....	9
<b>Lagavulin</b> 16 yr .....	14
<b>Macallan</b> 10 yr .....	9
<b>Macallan</b> 12 yr .....	10
<b>Oban</b> 14 yr .....	13

#### Johnnie Walker Blended

<b>Red</b> .....	8
<b>Black</b> .....	9
<b>Blue</b> .....	30

\*ALL CORDIALS & SINGLE MALTS ARE PRICED NEAT

### BEER

#### Drafts

<b>Stella Artois</b> 5% .....	5
<b>Guinness</b> 4.2% .....	5.5
<b>Miller Lite</b> 4.1% .....	3.5
<b>Yuengling Lager</b> 4.4% .....	3.5

\*Ask your server about our rotating drafts

#### Bottles

<b>Domestic &amp; Imports</b>	
<b>Coors Light</b> .....	3.5
<b>Miller Lite</b> .....	3.5
<b>Yuengling Lager</b> .....	3.5
<b>Yuengling Lager Light</b> .....	3.5
<b>Michelob Ultra</b> .....	4
<b>Corona</b> .....	5
<b>Corona Light</b> .....	5
<b>Kaliber N/A</b> .....	4

#### Cider

<b>Angry Orchard</b> .....	5
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#### Pilsner/Lager

<b>Heineken</b> .....	5
<b>Amstel Light</b> .....	5
<b>Becks</b> .....	5

#### White/Wheat

<b>Ithaca Apricot</b> 4.9% .....	5.5
<b>Lanc Strawberry</b> 4.9% .....	6
<b>Lefe Blonde</b> 6.6% .....	6
<b>Blue Moon</b> 5.4% .....	5

#### IPA

<b>Dogfish 60 Minute</b> 6% .....	6
<b>Troegs Perpetual</b> 7.5% .....	6
<b>Lagunitas</b> 6.2% .....	6

#### Stout/Porter

<b>Breckenridge Oatmeal</b> 4.9% .....	6
<b>Lanc Milk Stout</b> 5.3% .....	6
<b>Flying Dog Gonzo Porter</b> 9.2% .....	6

### CORDIALS\*

<b>Frangelico</b> .....	6.5
<b>Disaronno Amaretto</b> .....	7
<b>Godiva Dark</b> .....	6.5
<b>Godiva White</b> .....	6.5
<b>Baileys</b> .....	6.5
<b>Romana Sambuca</b> .....	6.5
<b>Romana Sambuca Black</b> .....	6.5
<b>Limoncello</b> .....	7
<b>B&amp;B</b> .....	7.5
<b>Grand Marnier</b> .....	7.5
<b>Courvoisier VSOP</b> .....	10
<b>Remy Martin VSOP</b> .....	9

#### House

<b>Canyon Road</b> .....	6
Pinot Grigio, Chardonnay, Merlot, Cabernet, or White Zinfandel	
<b>Barefoot</b> .....	6
Riesling	

#### Red

<b>Pinot Noir</b> .....	8 / 30
Castle Rock, Medocino County, California	
<b>Red Blend</b> .....	7 / 26
Dark Horse, California	
<b>Red Blend</b> .....	9 / 34
Rhiannon, California	
<b>Malbec</b> .....	8 / 30
Conquista, Mendoza, Argentina	
<b>Syrah</b> .....	9 / 34
Shooting Star, Lake County California	
<b>Zinfandel</b> .....	9 / 34
Terra D'oro, California	
<b>Chianti Classico</b> .....	10 / 36
Villa Calcinaia, Tuscany, Italy	
<b>Cabernet Sauvignon</b> .....	8 / 30
Storypoint Vineyards, California	
<b>Cabernet Sauvignon</b> .....	9 / 34
Louis Martini, Sonoma County, California	

#### White

<b>Prosecco</b> .....	9
La Marca, Veneto, Italy	
<b>Pinot Grigio</b> .....	7 / 26
Ecco Domani, Della Venezie, Italy	
<b>Sauvignon Blanc</b> .....	8 / 30
Starborough, Marlborough, New Zealand	
<b>Sauvignon Blanc</b> .....	8 / 30
Sterling Vineyards, Central Coast, California	
<b>Chardonnay</b> .....	8 / 30
Storypoint Vineyards, California	
<b>Chardonnay</b> .....	9 / 34
William Hill Estate Winery, North Coast, California	
<b>Moscato</b> .....	8 / 30
Bella Sera, Italy	

#### Reserve\*

<b>Chardonnay</b> .....	45
Laguna Winery, Russian River Valley, California (86 pts Wine Enthusiast)	
<b>Cabernet Sauvignon</b> .....	65
North by North West, Columbia Valley, Washington (89 pts Wine & Spirits)	
<b>Cabernet Sauvignon</b> .....	60
Eagle Glen, Napa Valley, California (91 pts Wine Enthusiast)	
<b>Zinfandel</b> .....	49
Steele Wines "Old Vine Zinfandel", Pacini Vineyard, Mendocino County, California (88 pts Robery Parker)	

\*LIMITED AVAILABILITY

#### Champagne

<b>Brut gls</b> .....	6
<b>Piper Sonoma Brut btl</b> .....	30
<b>Chandon Napa Brut btl</b> .....	38
<b>Gloria Ferrer Brut btl</b> .....	40

PLEASE DRINK RESPONSIBLY.

*On behalf of our team and family, we thank you for your support and patronage.*

**Great Food, Good Times & New Memories**  
CATERING & PRIVATE PARTIES

Special Occasions | Bridal Events | Corporate Events | Holiday Parties  
Banquets and Fundraisers | Rehearsal Dinners | Private Patio Events