

Soup

Cafe Clam Chowder *\$19.00*

Fresh Manila Clams (on the shell), steamed in a Garlic Wine Broth with Leeks, Potatoes, and a hint of Smoked Bacon

Cooked to order, by the Bowl & served with French Bread.

Seafood Chowder *\$21.50*

Daily selection of Fresh Seafood in a flavorful Light Cream Broth

Cooked to order, by the Bowl & served with French Bread.

Oyster Stew *\$19.00*

Traditional style with Fresh Local Oysters

Cooked to order, by the Bowl & served with French Bread.

Vegan Miso Soup *\$17.25*

Fresh Veggies with a choice of Black Beans or Brown Rice

Cooked to order, by the Bowl & served with French Bread.

HPC Chili *\$11.00*

Topped with Cheese & Green Onion, Served with a House Made Corn Muffin

Sides

Wasabi Cole Slaw *\$8.00*

Green Salad *\$8.00*

Tortilla Chips & Salsa *\$7.00*

Classic Potato Salad *\$8.00*

Entrée Salads

Served with French Baguette

HPC Cobb *\$18.25*

Fresh Greens, tossed with Chicken, Bacon, Crumbled Blue Cheese, Avocado, Tomato, and Cucumber
Tossed with Blue Cheese

Wilted Salad *\$20.50*

Spinach & Garden Greens, with Leeks, Red Potatoes & Marinated Beets
Tossed with a hot Balsamic Vinaigrette and topped with Feta Cheese & Curried Walnuts
Vegan option available

Add Crumbled Bacon *\$5.00*

Add Wild Sockeye Salmon *\$10.50*

Add Char Broiled Shrimp *\$10.00*

Add Grilled Chicken *\$9.00*

Cesar Style Salad *\$17.25*

Fresh crisp Romaine, tossed with our Garlic Cesar Dressing, Parmesan Cheese, & Fresh Toasted Croutons
Anchovies optional

Add Crumbled Bacon *\$5.00*

Add Wild Sockeye Salmon *\$10.50*

Add Char Broiled Shrimp *\$10.00*

Add Grilled Chicken *\$9.00*

Greek Salad *\$20.00*

Crisp Romaine & Fresh Spinach Greens, with Tomatoes, Artichoke Hearts, Cucumbers, Red Bell Peppers & Kalamata Olives tossed with our Greek Dressing & Feta Cheese

Salmon Salad *\$27.50*

Fresh Garden Greens with Wild Alaskan Salmon, Tomato, Cucumbers, Green Onions & Cilantro topped with Broiled Salmon, Avocado, Blueberries & crumbled Feta Cheese
Tossed with Asian Dressing

Consuming raw or undercooked eggs, meat or seafood may increase the risk of food born illness

Pasta Dishes

Served with French Baguette

Pesto Alfredo *\$17.75*

Fettuccine Pasta with Rich Pesto Cream Sauce,
Broccoli, & Spinach

Scotch Salmon Pasta *\$22.50*

Wild Alaskan Salmon, Rich Alfredo Sauce, tossed in
Scotch & garnished with Red Bell Peppers

Chicken Alfredo *\$21.25*

Chicken Breast, Sun Dried Tomatoes, Marinated Artichoke
Hearts & Spinach in a Creamy Alfredo

Marinara Pasta *\$16.00*

Garnished with Parmesan

Add Grilled Chicken Breast *+\$9.00*

Add Shrimp *+\$10.00*

Lunch Specialities

Served with French Baguette

Sirloin Steak *\$26.00*

Served with Garlic Smashed
Potatoes and Grilled Vegetables

Veggie & Brown Rice Bowl *\$26.00*

Grilled and Roasted Veggies,
Avocado, and Cherry Tomatoes

Add Cheese *+\$1.25*

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Lunch Specialties

Served with French Baguette

Fresh Manila Clams *\$23.25*

Steamed with a Garlic Pesto Wine Sauce

Add Pasta + *\$4*

Fresh Local Pan Fried Oysters *\$23.25*

Served with Sweet or Wasabi Cole Slaw
& Garlic Smashed Potatoes

Served as an Appetizer *\$19.00*

Crab Cakes *\$26.00*

Served with Sweet or Wasabi Cole Slaw
& Garlic Smashed Potatoes

Served as an Appetizer *\$22.50*

Grilled Cajun Catfish *\$23.25*

Served with Grilled Vegetables &
Garlic Smashed Potatoes

Pan Fried Cod *\$22.00*

Served with Grilled Vegetables &
Garlic Smashed Potatoes

Grilled Wild Alaskan Salmon *\$27.00*

Served with Grilled Vegetables &
Garlic Smashed Potatoes

Grilled Southern Style Pork Chop *\$22.00*

7oz Pork Chop served with Grilled Vegetables & Garlic
Smashed Potatoes

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Burgers

Served with a choice of Cole Slaw, Potato Salad or Corn Chips
Upgrade to a side Green Salad or cup of Chili *\$4 -*

Bacon Blue Burger *\$21.50*

6oz patty on a Brioche Bun with Gorgonzola,
Bacon, & Caramelized Onion

Deluxe Smash Burger *\$20.50*

6oz patty on a Brioche Bun with Lettuce, Tomato, Onion,
American Cheese, & House Made Burger Sauce

Green Chile Burger *\$20.50*

6oz patty on a Brioche Bun with Green Chiles, Lettuce, Tomato,
Avocado, Pepper Jack Cheese, & House Made Jerk Sauce

Burger Add On's

Bacon *\$3.00* 6 oz. Patty *\$5.50* Avocado *\$2.75* Green Chiles *\$1.50*
Caramelized Onion *\$2.00* Jalapeños *\$1.50*

Breakfast All Day

No Substitutions

Biscuits & Gravy *\$13.75*

Half Order *\$7.25*

Side of Breakfast Meat *\$9.00*

Bacon, Sausage, Ham, or Apple Chicken Links

Bacon or Ham Waffle *\$17.50*

With Sharp White Cheddar

Crispy Buttermilk Waffle *\$12.50*

Two Eggs *\$4.50*

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