

Small Plates

* Point Judith Calamari

Fried Crisp with Sweet Cherry Peppers and Parmesan with Rémoûlade and Marinara \$9.95

* Pan Roasted Crab Cakes

New Orleans Style with Roasted Tomatillo Purée and Black Bean Salad \$9.95

Brick Oven Escargot

Classic Bourguignonne Butter, Pernod and Mushrooms \$9.95

Grilled Portobello Carpaccio

Petite Arugula Caesar Salad, Shaved Parmesan and White Truffle Oil \$9.95

* Artisanal Cheese Tower

Daily Inspiration of Three Selected Cheeses \$10.95

Roasted Garlic Plate

Warm Brie Cheese, Tomato Chutney and Crostini \$7.95

* Sparks Shrimp Cocktail

Six Jumbo Shrimp with Lemon and Classic Cocktail Sauce \$11.95

Baked Stuffed Oysters

Five Oysters Topped with Applewood Smoked Bacon, Sun-Dried Tomatoes, Spinach and Parmesan \$15.95

Fresh Oysters

Freshly Shucked Oysters on the Half Shell with Classic Mignonette Sauce

6 Each --\$ 14.50 Bakers Dozen --\$ 26.50

Soups & Small Salads

* Sparks' Chowder of the Day

Bowl - \$5.50

Diane's "Special" Soup

Always Changing and Seasonally Inspired Bowl - \$4.95

* Chopped Salad

Crisp Iceberg Lettuce Tossed with Applewood Bacon, Cucumber, Red Onion, Tomato and Cheddar Ranch Dressing \$5.50

* The Wedge

Iceberg Lettuce, Smoked Bacon, Cherry Tomatoes and Green Onion-Buttermilk Bleu Cheese Dressing \$7.50

Honey-Thyme Roasted Pear

Great Hill Blue Cheese, Prosciutto Ham, Arugula and Pear Vinaigrette \$7.95

* Sparks' Caesar Salad

Romaine Hearts, Focaccia Croutons, Shaved Parmesan and Garlicky Dressing \$6.95

"House" Salad

Baby Lettuce, Sunflower Seeds and Sparks' Sun-Dried Tomato Vinaigrette \$5.95

Consuming raw or undercooked meat or shellfish may increase your risk of food borne illness.

Brick Oven Pizza

Margherita

Red, White and Green!
Fresh Tomato, Mozzarella and Basil \$13.50

* Rotisserie Chicken

Pulled Chicken with Smoked Mozzarella, Caramelized Onion, Bacon and Roasted Garlic Cream \$13.50

Lobster Pizza

Fresh Maine Lobster, Creamed Corn, Onion, Parmesan and Mozzarella Cheeses \$15.95

Champignon

White Sauce, Wood Roasted Mushrooms, Oven Dried Tomatoes, Arugula, Pecorino and Fontina Cheese \$13.95

Italian Deli

Prosciutto, Capicola, Soprapsetta, Roasted Cherry Tomatoes, Caramelized Onion, Fresh Mozzarella and Ricotta \$14.50

* BBQ Chicken

Grilled Chicken, House-Made BBQ Sauce, Caramelized Onions, Jalapeños, Pepperjack Cheese and Fresh Cilantro \$13.95

All pizzas are hand-formed and cooked in our 700° wood-fired brick oven.

Thursday Night Live Music!

7:00pm - 10:00pm



Sweet Melody!

**FEATURING A LIVE PIANIST
EVERY FRIDAY AND SATURDAY
EVENING**

**COMPLIMENTING OUR
ELEGANT ATMOSPHERE FOR
A MEMORABLE EVENING**

RESERVATIONS RECOMMENDED

WWW.HANOVERSTREETCHOPHOUSE.COM



Large Plates

* Sesame Crusted Tuna	
Searched Ahi Tuna with Bok Choy, Wasabi Mashed Potatoes and Soy-Ginger Vinaigrette	\$25.95
Wild Mushroom Ravioli "Saltimbocca"	
Simmered with Prosciutto, Spinach and Parmesan Cheese in a Sage-Maderia Pan Sauce	\$18.95
* Spice Rubbed Prime Rib	
Garlic Mashed Potatoes, Baby Carrots, Green Beans, Au Jus and Horseradish Crème Fraîche	\$26.95
Slow Braised Lamb Shank	
Whipped Parsnips and Potatoes, Roasted Root Vegetables and Natural Jus	\$25.95
Vegetable Collection	
The Chef's Plate; Seasonally Inspired and Changes Daily	\$16.95
* Braised Beef Short Ribs	
Served Au Poivre Style with House-Made "Tater Tots", Broccoli and Natural Jus	\$26.95
Penne and Shrimp	
Sautéed Jumbo Shrimp, Broccoli, Artichoke Hearts, Baby Spinach and Sun Dried Tomato Cream	\$21.95

Wood Fired

Chilean Sea Bass Paella 🔥	
Mussels, Chorizo Sausage, Basmati Rice, Garlic and Peas	\$24.95
* Cider Glazed Atlantic Salmon 🔥	
Almond and Wild Rice Pilaf, Fresh Green Beans and Pumpkin Cream	\$21.95
Rotisserie Chicken 🔥	
Lemon and Rosemary Rubbed with Garlic Mashed Potatoes, Wood Roasted Zucchini, Sun-Dried Tomatoes, Roast Garlic and Chicken Pan Gravy	\$18.50
Spice Rubbed Pork Tenderloin 🔥	
Wrapped in Applewood Bacon with Red Rice, Broccoli and Honey Chipotle	\$20.95
* Steak Frites 🔥	
Grilled New York Sirloin, Parmesan Fries, Grilled Spinach and Blue Cheese Butter	\$25.95
Cedar Planked Sea Scallops 🔥	
Butternut Squash Risotto, Bacon, Chestnuts and Curried Cider Vin Blanc	\$24.95
Wood Roasted Mahi Mahi 🔥	
Red Pepper Jasmine Rice, Coconut-Curry Sauce and Thai Cucumber Salad	\$22.50
* Grilled Hanger Steak 🔥	
Balsamic Marinated with Creamed Spinach, Potato Gratin, Crisp Onions and Red Wine Demi-Glace	\$23.95
Fire Grilled Filet Mignon 🔥	
Bacon Smashed Red Bliss Potatoes, Sherry Roasted Mushrooms and Red Wine Demi-Glace	\$28.50

Sides

Garlic Mashed Potatoes	\$4.95	Brick Oven Roasted Asparagus	\$6.50
Hand Cut Herb-Parmesan Fries	\$4.95	Classic Creamed Spinach	\$5.50
Bacon Butternut Squash Risotto	\$5.50	Steamed Broccoli with Garlic and Red Pepper Flake	\$4.95
Goat Cheese Macaroni and Cheese	\$5.95		

* Indicates C.R. Sparks' specialty item.

🔥 Indicates item cooked on our wood-fired rotisserie, wood-fired grill or in our 700° wood-fired brick oven.
Service Charge of 19% may be added to parties of 7 or more.