

Small Plates

* Point Judith Calamari

Fried Crisp with Sweet Cherry Peppers and
Parmesan with Rémoulade and Marinara \$10.50

* Pan Roasted Crab Cakes

Panko Crusted with Fennel Slaw and
Roasted Garlic Aioli \$10.50

Brick Oven Baked Chèvre

Tomato Sauce, Roasted Garlic and Crostini \$8.95

Grilled Portobello Carpaccio

Petite Arugula Caesar Salad,
Shaved Parmesan and White Truffle Oil \$10.50

* Artisanal Cheese Tower

Daily Inspiration of Three Selected Cheeses \$10.95

Prince Edward Island Mussels

Portuguese Style with NH Chorizo, Garlic,
Tomatoes, White Wine and Toasted Bread \$9.95

Roasted Garlic Plate

Warm Brie Cheese, Tomato Chutney
and Crostini \$7.95

* Sparks Shrimp Cocktail

Six Jumbo Shrimp with Lemon and
Classic Cocktail Sauce \$12.50

Baked Stuffed Oysters 🔥

Five Oysters Topped with Applewood
Smoked Bacon, Sun-Dried Tomatoes,
Spinach and Parmesan \$16.95

Fresh Oysters

Freshly Shucked Oysters on the Half Shell
with Classic Mignonette Sauce

6 Each --\$ 15.00 "Bakers Dozen" --\$ 28.00

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 \$6.50

* The Wedge

Iceberg Lettuce, Smoked Bacon,
Cherry Tomatoes and Green
Onion-Buttermilk Bleu Cheese Dressing \$7.95

* Sparks' Caesar Salad

Romaine Hearts, Foccacia Croutons,
Shaved Parmesan and Garlicky Dressing \$7.95

"House" Salad

Baby Lettuce, Sunflower Seeds and
Sparks' Sun-Dried Tomato Vinaigrette \$6.50

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

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Large Plates

* Sesame Crusted Tuna	
Searched Ahi Tuna with Bok Choy, Wasabi Mashed Potatoes and Soy-Ginger Vinaigrette	\$27.50
Wild Mushroom Ravioli	
White Onion, Chorizo Sausage and Madeira-Thyme Sauce	\$19.95
* Spice Rubbed Prime Rib	
Garlic Mashed Potatoes, Baby Carrots, Green Beans, Au Jus and Horseradish Crème Fraîche	\$27.95
Vegetable Collection	
The Chef's Plate; Seasonally Inspired and Changes Daily	\$17.95
* Braised Beef Short Ribs	
Served Au Poivre Style with House-Made "Tater Tots", Broccoli and Natural Jus	\$27.50
Penne and Shrimp	
Sautéed Jumbo Shrimp, Broccoli, Artichoke Hearts, Baby Spinach and Sun Dried Tomato Cream	\$23.50

Wood Fired

Chilean Sea Bass 🔥	
Jasmine Rice, Stir Fried Vegetables and Red Thai Curry Sauce	\$25.50
* Oven Roasted Atlantic Salmon 🔥	
Pea and Carrot Risotto, Sweet Thyme and English Pea Emulsion	\$23.50
Rotisserie Chicken 🔥	
Lemon and Rosemary Rubbed with Garlic Mashed Potatoes, Wood Roasted Zucchini, Sun-Dried Tomatoes, Roast Garlic and Chicken Pan Gravy	\$19.95
Spice Rubbed Pork Tenderloin 🔥	
Wrapped in Applewood Bacon with Red Rice, Broccoli and Honey Chipotle	\$21.95
* Steak Frites 🔥	
Grilled New York Sirloin, Parmesan Fries, Grilled Spinach and Blue Cheese Butter	\$26.95
Cedar Planked Sea Scallops 🔥	
Fingerling Potatoes, Leeks, Spring Asparagus and warm Bacon Vinaigrette	\$26.95
Wood Roasted Mahi Mahi 🔥	
Red Pepper Jasmine Rice, Coconut-Curry Sauce and Thai Cucumber Salad	\$24.50
* Grilled Hanger Steak 🔥	
Balsamic Marinated with Creamed Spinach, Potato Gratin, Crisp Onions and Red Wine Demi-Glace	\$25.50
Fire Grilled Filet Mignon 🔥	
Roasted Fingerling Potatoes, Spring Asparagus and Red Wine Demi-Glace	\$29.95

Sides

Garlic Mashed Potatoes	\$4.95	Brick Oven Roasted Asparagus	\$6.50
Hand Cut Herb-Parmesan Fries	\$4.95	Classic Creamed Spinach	\$5.50
Steamed Broccoli with Garlic	\$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.

Brick Oven Pizza

Margherita

Red, White and Green!

Fresh Tomato, Mozzarella and Basil \$13.95

* Rotisserie Chicken

Pulled Chicken with Smoked Mozzarella, Caramelized Onion, Bacon and Roasted Garlic Cream \$13.95

Sausage, Pepper and Onion

Chorizo Sausage, Caramelized Onion, Pepperoncini, Mozzarella and Romano \$14.95

Champignon

White Sauce, Wood Roasted Mushrooms, Oven Dried Tomatoes, Arugula, Pecorino and Fontina Cheese \$14.95

Italian Deli

Prosciutto, Capicola, Sopprassetta, Roasted Cherry Tomatoes, Caramelized Onion, Fresh Mozzarella and Ricotta \$15.50

* BBQ Chicken

Grilled Chicken, House-Made BBQ Sauce, Caramelized Onions, Jalapeños, Pepperjack Cheese and Fresh Cilantro \$14.50

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

Separation Anxiety?

Forget About It!

Starting July 12 at the Hanover Street Chophouse, we will be serving the C.R. Sparks Lunch Menu as well as integrating the Sparks Dinner Menu into the current Chophouse Dinner Menu.

Enjoy your favorite Sparks Classics, Sparks Personalities, and Sparks Prices!



"2 Good to Pass Up"

TUESDAY EVENINGS

**50% OFF
RESERVE WINES**

RESERVATIONS RECOMMENDED

WWW.HANOVERSTREETCHOPHOUSE.COM