

DINNER MENU

STARTERS

CRAB & ARTICHOKE DIP
Crab, artichokes & parmesan cheese served hot with crusty bread \$8.75

BAKED BRIE FOR TWO
Topped with chutney & served with crusty bread \$7.50

ESCARGOT
Snails in herb-garlic butter served with crusty bread \$6.50

SMOKED SALMON WITH GRATED POTATO CAKE
Slices of smoked salmon with potato cake served over field greens; dressed over truffle oil & capers \$7.50

WHIPPED FETA CHEESE
Creamy smooth blend of feta cheese & olive oil served with crusty bread \$5.75

STUFFED MUSHROOMS
Mushroom caps topped with a rich blend of spinach, artichoke hearts and herbed ricotta cheese, served warm with crusty bread \$6.50

CRAB CAKES
Pan seared lump crab, roasted red peppers & a hint of thyme served over bed of field greens with sherry mayonnaise \$6.75

SALADS

SPINACH
Baby spinach, fresh sliced mushrooms and bacon with Parisian poppy seed dressing \$7.95

PEAR & BLUE CHEESE WITH WALNUTS
Served over mixed salad greens with a pear white balsamic vinaigrette dressing \$8.50
* With grilled chicken breast \$12.50

GREEK SALAD
Romaine lettuce, feta cheese, tomato, cucumber, onions & kalamata olives \$7.95

HOUSE SALAD
Fresh greens, carrot and tomato \$4.95

DRESSINGS: Parisian Poppy Seed, Blue Cheese, Ranch, Low-Cal Raspberry Vinaigrette, House Vinegar and Oil

DESSERTS

CHANGES DAILY - Hummingbird Cake, Creme Brulee, Flourless Chocolate Cake and Seasonal Desserts are regulars on the menu

ENTREES

Served with vegetables and choice of soup or house salad.

NEW YORK STRIP
A 10 oz. hand-cut steak; great flavor and tenderness \$19.95

BACON WRAPPED PORK LOIN
Pan roasted with a honey & chipotle pepper glaze, served with chipotle smashed sweet potatoes \$16.95

LAMB CHOPS
Two grilled loin chops served with a rich mushroom demi-glace \$19.95

STUFFED CHICKEN BREAST
Pan roasted, stuffed with Swiss cheese and ham served in a caper & white wine sauce \$17.50

CHICKEN OSCAR
Grilled chicken breast topped with Bearnaise sauce, crab meat and asparagus \$17.50

EGGPLANT ROULADE
Slices of grilled eggplant stuffed with herbed ricotta cheese and spinach, finished with tomato sauce and Parmesan cheese \$15.95

SALMON FILET
Pan roasted with ginger & soy glaze \$19.95

SEAFOOD STEW
Shrimp, white fish, clams & crab in a light tomato broth, seasoned with celery, carrot, onion, green pepper & white wine \$18.95

CRAB CAKES
Pan seared lump crab, roasted red peppers and a hint of thyme served with sherry mayonnaise \$17.50

TILAPIA IN A NUT CRUST
Oven roasted filet - crunchy on the outside, moist & tender inside \$18.50

TROUT
Boneless rainbow trout filets stuffed with spinach, artichoke hearts & ricotta \$17.95

OPEN RAVIOLI WITH SHRIMP
Squares of fresh pasta layered with herbed ricotta cheese & topped with shrimp & fresh tomatoes in a white wine sauce \$17.50

SCALLOPS & ASPARAGUS
Bay scallops and asparagus in white wine butter sauce served over spaghetti \$17.95

* VISIT OUR WEB SITE FOR COMPLETE ONLINE LUNCH MENU

THE HAMILTON RESTAURANT

933 Conner Street
Noblesville, IN 46060
317-770-4545
www.hamiltonrestaurant.com

HOURS

M-F: 11 a.m.-2:00 p.m.;
W-Sa: 5 p.m.-8:30 p.m.;
Su: Closed

HOUSE SPECIALTIES

Crab Cakes, Bacon-Wrapped Pork Loin, Lamb Chops, Nut Crusted Tilapia, Hummingbird Cake and Seasoned Desserts

DRESS

Casual

COST \$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (N)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)*

* Beer and Wine only

