

HAMPTON COURT INN

Starters, Soups & Salads

<i>Shrimp Cocktail</i>	10
<i>Four jumbo shrimp with cocktail sauce & lemon wedge</i>	
<i>Portabella with Crabmeat Stuffing</i>	10
<i>Giant mushroom cap loaded with our Chesapeake Bay crabmeat stuffing</i>	
<i>Maryland Crab Cake</i>	9
<i>Our Chesapeake Bay crabmeat lightly seasoned and saute'd</i>	
<i>French Onion Soup</i>	6
<i>Traditional beef stock base, topped with crostini and cheese</i>	
<i>Shrimp Bisque</i>	9
<i>A bowl of velvety bisque made with sherry & cream</i>	
<i>Caesar Salad</i>	8
<i>Romaine, croutons & grated parmigiano tossed with Caesar dressing</i>	
<i>with Chicken</i> 12	<i>with Shrimp</i> 15
<i>Fresh Garden Salad</i>	6
<i>Please ask your server for tonight's selection of dressings</i>	

Entrees

All entrees served with vegetable du jour and potato or rice pilaf

<i>Lamb Chops</i>	28
<i>New Zealand spring lamb served with mint jelly</i>	
<i>Filet Mignon – 8 oz</i>	35
<i>NY Strip – 12 oz</i>	30
<i>The finest cuts of prime American beef, grilled to your preference</i>	
<i>Surf & Turf</i>	50
<i>An 8 oz filet mignon plus a 5 oz lobster tail. The best of land & sea!</i>	
<i>Veal Parmigiano</i>	28
<i>Classic southern Italian recipe with our house marinara</i>	
<i>with Chicken</i> 24	<i>with Eggplant</i> 20
<i>Veal Sorrentino</i>	28
<i>Saute'd with vegetables on a bed of spinach, topped with mozzarella</i>	
<i>with Chicken</i> 24	

Entrees (cont'd)

<i>Moroccan Shish Kebab</i>	35
<i>Exotic marinated mix of beef, chicken, lamb & vegetables on 3 skewers</i>	
<i>Chicken Francaise</i>	24
<i>Egg battered breast fillet in a white wine reduction</i>	
<i>Chilean Sea Bass</i>	36
<i>Baked and topped with our Chesapeake Bay crabmeat stuffing</i>	
<i>North Atlantic Salmon Fillet</i>	28
<i>Perfectly broiled and served with a dill infused white wine reduction</i>	
<i>Shrimp Scampi</i>	33
<i>Plump & tender jumbo shrimp in Italian garlic butter</i>	
<i>Sea Scallops</i>	36
<i>Simply sautéed with herbed butter to let the sweet flavor through</i>	
<i>Seafood Medley</i>	39
<i>Saute'd combination of lobster, shrimp, scallops, clams & mussels</i>	
<i>Twin Lobster Tails</i>	45
<i>Two 5 oz tails stuffed with our Chesapeake Bay crabmeat stuffing</i>	

Dessert

<i>Carrot Cake</i>	6
<i>Luscious, moist carrots, raisins & walnuts with a cream cheese icing</i>	
<i>Chocolate Cake</i>	6
<i>Dark & decadent, baked with real cocoa</i>	
 <i>Premium Ice Cream</i>	 5
<i>Served with fruit coulis. Please ask your server for tonight's selections</i>	

Beverages

<i>Coffee, Tea, Soda</i>	2.5
<i>Espresso</i>	single 2.5/ double 4
<i>Cappuccino, Latté, Café au Lait</i>	5
<i>Perrier</i>	2

Please ask your server about our wine, beer and spirit selections