

STARTERS

WINGS (BONELESS OR BONE IN)
(5) FOR \$7 OR (10) FOR \$13
SAUCES: MILD, HOT, BBQ OR MANGO
HABERNERO.

MOZZERELLA STICKS \$8
SERVED WITH MARINARA

ONION RINGS \$8
SERVED WITH OUR OWN ONION
BOOM-BOOM SAUCE

CLAMS CASINO \$13
BAKED CLAMS WITH RED PEPPERS
AND BACON FILLING

MINI CRAB CAKES \$15
3 SMALL CRAB CAKES WITH A RED
PEPPER AOILI

SCALLOPS WRAPPED IN BACON \$14
RICH SEA SCALLOPS BAKED AND
WRAPPED WITH SAVORY BACON
BOURON SAUCE

SHRIMP COCKTAIL \$15
FOUR TENDER SHRIMP SERVED
WITH OUR OWN COCKTAIL SAUCE

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness.

SOUPS

CRAB BISQUE CUP \$4 BOWL \$6
CHILI CUP \$4 BOWL \$6
FRENCH ONION SOUP CROCK \$6

SALADS

ASIAN SALMON SALAD \$16
PERFECTLY GRILLED SALMON IN AN
ASIAN DRESSING WITH TANGERINES
CARROTS AND FRESH SALAD MIX

CHEF SALAD \$14
TURKEY, HAM AND BOTH SWISS AND
PROVELONE OVER BED OF LETTUCE
WITH CUCUMBERS, TOMATOES AND
MIXED CHEESE

CAESAR SALAD \$8
FRESH CRISPY ROMAINE LETTUCE
TOSSED IN A CREAMY CAESAR
DRESSING WITH HOMEMADE BAKED
GARLIC PARMESAN CROUTONS

HOUSE SALAD \$8
FRESH GREENS WITH CARROTS,
CHERRY TOMATOES, ONION AND
MIXED CHEESE WITH FRESH
CROUTONS

TOP WITH CHICKEN \$6
STEAK OR SALMON \$8
OR CRABCAKE \$10

SANDWICHES

*SERVED W/ FF OR CHIPS W/ 2OZ SLAW AND
PICKLES*

BURGER OR CHICKEN YOUR WAY
PLAIN \$10
ADD \$1 PER TOPPING
TOPPINGS: CHEESE, BACON, SAUTEED
ONIONS, SAUTEED MUSHROOMS, BLUE
CHEESE CRUMBLES
LTOP UPON REQUEST

FRENCH DIP \$15
ON A CRUSTY ROLL WITH AUS JU TO
DIP AND MELTED PROVOLONE

RIBEYE CHEESESTEAK \$13
ONIONS AND MUSHROOMS WITH
MARINARA SAUCE AND MELTED
PROVOLONE

HOGAN'S CLUBHOUSE CLUB \$13
ON MARBLE RYE TOAST WITH HAM,
TURKEY, CHEESE AND BACONWITH
LETTUCE AND TOMATO

REUBEN OR RACHEL \$14
YOUR CHOICE TURKEY OR CORN BEEF,
MARBLE RYE BREAD

FRIED COD SANDWICH \$13
ON TOASTED A BRIOCHE WITH A
HOMEMADE TARTER

THE CRABCAKE SANDWICH \$16
ON A TOASTED BRIOCHE WITH A RED
PEPPER AIOLI WITH LETTUCE AND TOMATO

ENTREES

(includes two sides)

GRILLED SALMON \$26

FRESH SALMON GRILLED AND BASTED WITH A LEMON BUTTER

8OZ RIBEYE \$20

JUICY RIBEYE COOKED THE WAY YOU LIKE IT TOPPED WITH A DEMI-GLACE

6OZ FILET \$32

PETITE FILET COOKED PERFECTLY WITH OUR OWN DEMI-GLACE

**GET YOUR STEAK COVERED WITH SAUTEED ONIONS AND MUSHROOMS \$3
ADD A CRABCAKE \$10**

CHICKEN MARSALA \$20

SAUCED IN A THREE MUSHROOM MARSALA SAUCE AND SERVED WITH PASTA

CLUB CRAB CAKES \$32

TWO CRABCAKES SERVED WITH RED PEPPER AIOLI ON THE SIDE

CHICKEN FRANCIASE \$20

LEMON WHITE WINE BUTTER SAUCE WITH PASTA ON THE SIDE

HOMEMADE SPAGHETTI AND MEATBALLS \$14

MADE PASTA WITH OUR OWN MARINARA AND MEATBALLS

STACKER MEATLOAF \$14

SERVED WITH MASHED POTATOES AND BROWN GRAVY ON A TOASTED SOURDOUGH

SHRIMP ALFREDO \$22

TENDER SHRIMP IN A CREAMY ALFREDO TOSSED IN FETTUCINNI

TOMAHAWK PORKCHOP \$20

GRILLED BRINED PORKCHOP IN A DEMI-GLACE SAUCE

KIDS MENU \$5

SPAGHETTI AND MEATBALL
CHICKEN TENDERS AND FRIES
GRILLED CHEESE AND FRIES
CHEESE PIZZA
GRILLED CHICKEN AND VEGETABLES

SIDES \$5

ASPARAGUS
MEDITERANEAN VEGETABLES
FRENCH FRIES
MASHED POTATOES
ROSEMARY GARLIC POTATOES

DESSERTS \$6

CHEESECAKE
CARROTCAKE
CHOCOLATE MOUSSE CAKE
TIRAMISU
BROWNIE SUNDAE
ICE CREAM SUNDAE

LOVE US ON FACEBOOK

SUNDAY LIVE JAZZ BRUNCH ON THE PATIO

SAFE SOCIAL DISTANCING ON OUR PATIO AND INSIDE

FOR LARGE PARTY RESERVATIONS OR EVENT PLANNING PLEASE CALL
BANQUET MANAGER
DIANA GONZALEZ 717-580-1462

FOR TEE TIMES AND GOLF MEMBERSHIPS PLEASE CALL
CLUB HOUSE GENERAL MANAGER
DICK SESIN 717-938-4200
RSESIN@VALLEYGREENGOLFCOURSE.COM

WELCOME OUR NEW EXECUTIVE CHEF
TONY SAULISBURY

DIRECTOR OF OPERATIONS
CHRIS MASON
717-799-1577
CMASON@HOGANSBARANDGRILL.COM

LIVE MUSIC WEDNESDAY OR FRIDAY

