

APPETIZERS

THE CLASSIC STUFFED MUSHROOM	5.95
Stuffed with bacon and spinach then topped with melted provolone cheese	
BBQ BACON WRAPPED SHRIMP	8.95
Jumbo shrimp wrapped with bacon, grilled with BBQ sauce	
JUMBO SHRIMP COCKTAIL	9.95
Large prawns served with our spicy cocktail sauce	
COCONUT SHRIMP	7.95
Jumbo shrimp fried with a coconut batter and served with a Pina colada sauce	
CRAB CAKES	8.95
Seasoned lump crab meat lightly breaded, pan fried and served with a remoulade Sauce	
ARTICHOKE FRANCAISE	7.95
Artichoke hearts dipped in an egg and cheese batter, pan fried, and topped with a creamy lemon garlic sauce	
STUFFED HOT BANANA PEPPERS	8.95
Hot banana peppers stuffed with a gorgonzola cheese and Italian sausage stuffing, pan fried and topped with Asiago cheese	
CHICKEN WINGS (Hot, Med, Mild, or BBQ)	6.50
Small	
Large	9.95
CHICKEN FINGERS (Hot, Med, Mild, or BBQ)	5.95
PIZZA LOGS	5.95
BBQ RIBS	7.95
FRENCH ONION SOUP AU GRATIN	2.50
Cup	
Bowl	3.50
SOUP DU JOUR	1.95
Cup	
Bowl	2.95
GARLIC BREAD	1.95
With Spinach and Cheese	3.95
SEAFOOD BISQUE (WHEN AVAILABLE)	2.95
Cup	
Bowl	3.95
QUESADILLAS	5.95
Grilled tortillas stuffed with cheese, tomatoes, onions, jalapeno's, and bacon, served with sour cream and salsa	
With Chicken	7.95
NACHOS AND CHEESE	5.95
Nacho chips topped with tomatoes, jalapenos, black olives, and melted cheese served with salsa, and sour cream	
With Chili (when available)	6.95

17% GRATUITY ADDED TO PARTIES OF 8 OR MORE

\$2.00 PLATE CHARGE FOR SPLIT ENTREES

SEPARATE CHECKS NOT AVAILABLE ON FRIDAYS AND SATURDAYS

DRESSINGS

Ranch, Balsamic, Bleu Cheese, French,
Thousand Island,
Low-fat Raspberry Vinaigrette, & Italian

SALADS

MIXED GREENS SALAD	3.50
Hideaway's mixed greens and vegetables with your choice of homemade dressing	
CAESAR SALAD	4.50
Fresh romaine lettuce tossed with black olives, croutons, and and Caesar dressing, topped with Asiago cheese	
CHICKEN CAESAR SALAD	8.95
Char-broiled, or cajun breast of chicken served over a large Caesar salad	
JULIENNE SALAD	6.95
Fresh greens topped with ham, turkey, vegetables, eggs, Swiss and American Cheese	
SPINACH SALAD	6.95
Fresh spinach with mushrooms, bacon, and hard boiled eggs, served with hot bacon dressing	
PHILADELPHIA STEAK SALAD	10.95
Mixed greens tossed with vegetables, fries, bleu cheese crumbles and Italian dressing topped with grilled sirloin steak	
GREEK SALAD	8.95
Crisp greens topped with tomatoes, black olives, pepperoncinis, red onions, feta cheese, grilled marinated chicken, served with grilled pita	

HIDEAWAY'S SPECIAL

ED'S FAMOUS BBQ RIBS

Tender baby back ribs, brushed with BBQ sauce and served with baked beans, cole slaw and choice of potato

1/210.25
Full15.50

RIB COMBO ENTREES

SERVED WITH A
HOUSE SALAD, OR SOUP

RIBS & BBQ CHICKEN BREAST	15.95
RIBS & 8 oz STRIP STEAK	18.95
RIBS & COCONUT SHRIMP	18.25

PASTA ENTREES

CHICKEN ALFREDO OVER PENNE PASTA	15.95
Penne pasta tossed with broccoli and mushrooms in a creamy alfredo sauce, topped with char-broiled or cajun Chicken	
PASTA LORRAINE	16.95
Pasta tossed with onions, black olives, artichokes, and spinach in a balsamic dressing topped with marinated chicken and feta cheese	
CAJUN CHICKEN WITH A ROASTED PEPPER CREAM SAUCE ...	16.95
Pasta tossed in a roasted red pepper cream sauce with artichokes, and mushrooms topped with cajun Chicken and Asiago cheese	

CHICKEN ENTREES

CHICKEN FRANCAISE	15.95
Chicken breast dipped in an egg and Romano cheese batter, pan fried, and finished with lemon garlic sauce	
ITALIAN CHICKEN FLORENTINE	15.95
Boneless breast topped with Italian seasonings, red onions, tomato, and melted provolone cheese served over a bed of sautéed spinach	
CHICKEN PARMESAN	12.95
Breaded breast of chicken topped with red sauce melted provolone cheese and served with a side a pasta	
CHICKEN CORDON BLEU	15.95
Chicken breast stuffed with ham and Swiss cheese, breaded, baked , then finished with an alfredo sauce	
PISTACHIO CRUSTED CHICKEN	17.95
Chicken breast crusted with pistachios, pan fried, and served over a creamy mustard herb sauce	
CHICKEN MARIAN	16.95
Chicken breast stuffed with spinach, black olives, mozzarella cheese, and Italian seasonings baked with provolone cheese served over a red sauce	

SEAFOOD ENTREES

8 oz AUSTRALIAN LOBSTER TAIL	SINGLE	MARKET
Sweet cold water lobster tails	DOUBLE	MARKET
AUSTRALIAN SURF & TURF		MARKET
8 oz Australian lobster with an 8 oz filet mignon		
5 oz BRAZILIAN LOBSTER		16.95
BRAZILIAN SURF & TURF		24.95
5 oz Brazilian lobster with an 8 oz strip loin		
BROILED SEA SCALLOPS		14.95
Broiled with lemon butter		
COCONUT SHRIMP		16.95
6 shrimp dipped in a coconut batter, fried till golden brown and served with a pina colada sauce		
CHAR-GRILLED SALMON FLORENTINE		16.95
Char-grilled Salmon served over a bed of sautéed spinach, finished with dill hollandaise sauce		
BLACK AND BLEU TUNA		18.95
Blackened Tuna, topped with roasted peppers, onions, mushrooms, and crumbly bleu cheese served medium rare		

FRIDAY FISH FRY

Beer battered, breaded, or broiled Haddock served with choice of potato, macaroni salad, cole slaw, and roll
(NO SUBSTITUTIONS)

\$7.95

Italian Haddock **\$8.25**

KID'S MENU IS AVAILABLE

SIDES

PENNE ALFREDO

\$2.95

VEGETABLE DU JOUR

\$1.95

POTATO DU JOUR

DINNER ENTREES

SAUTEED ONIONS AND MUSHROOMS \$2.95
FRIZZLED ONIONS \$2.95

All entrees are served with fresh bread, whipped honey & strawberry butter, your choice of soup or salad, and a choice of potato or vegetable

12 oz. NEW YORK STRIP STEAK	16.95
Char-grilled and topped with frizzled onions	
8 oz FILET MIGNON	18.95
Char- grilled to perfection, served over a grilled Portabella mushroom served with Béarnaise sauce	
STEAK AU POIVRE	19.95
Two 4 oz tenderloins pepper crusted, pan fried with mushrooms in a mustard bourbon sauce	
BLEU CHEESE, WALNUT CRUSTED FILET OF SIRLOIN	17.95
8 oz. filet of sirloin char-grilled and baked with a bleu cheese — walnut crust served over demi-glace	
CHARBROILED BONELESS PORK CHOPS	Single 10.95
Juicy 8 oz. chops char- grilled and	Double 15.95
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CARIBBEAN PORK FILET	17.95
8 oz. pork filet char broiled with Caribbean jerk seasoning served over Hawaiian BBQ sauce	
CALVES LIVER	11.95
8 oz Calves liver, pan-fried and smothered with onions and crisp bacon	

All steaks, chops and prime rib may be done
Mesquite,
Cajun, or Blackened
Cajun: Charbroiled with Cajun spices
Blackened: Seared in a hot skillet with Cajun spices
Mesquite: Charbroiled with Mesquite wood

MEAT TEMPERATURES
RARE — COOL RED CENTER
MED-RARE — WARM RED CENTER
MEDIUM — HOT RED CENTER
MED-WELL — HOT PINK CENTER
WELL — NO PINK

SATURDAY SPECIAL

ROASTED PRIME RIB	10 oz.. 13.95
Choice Prime Rib slow roasted for	14 oz .. 17.95
tenderness, served with au jus	

VEAL ENTREES

VEAL FRANCAISE	16.95
Medallions of veal dipped in an egg and Romano cheese batter, and finished with a lemon garlic sauce	
VEAL SCALOPINI	14.95
Medallions of veal sautéed with mushrooms and garlic in a sherry wine sauce	
VEAL PARMESAN	15.95
Breaded veal cutlet topped with red sauce and melted provolone cheese, served with side of pasta	

\$5.50 ADDITIONAL CHARGE FOR TAKE OUT ORDERS / ENTREE