



## Hindquarter Bar & Grille

### STARTERS

1. **"Black and Blue" Ahi**  
dinner \$14.00, lunch \$12.00. Fresh Ahi Tuna blackened rare with soy and wasabi butter dipping sauces
2. **Appetizer Sampler** **\$19.00**  
Deep fried artichoke hearts, Cajun popcorn shrimp, buffalo wings and deep fried calamari.
3. **Deep Fried Calamari**  
dinner \$11.00, lunch \$10.00. Crispy Fried and served with cocktail and tartar sauce
4. **Buffalo Wings** **\$8.00**
5. **Cajun Popcorn Shrimp** **\$10.50**  
A New Orleans favorite. Bet you cant eat just one.
6. **Bay Shrimp Cocktail** **\$8.50**
7. **Basket of Onion Rings** **\$5.50**
8. **Deep Fried Artichoke Hearts**  
dinner \$9.50, lunch \$8.50. the pride of Castroville
9. **Sautéed Mushrooms w/ Entree** **\$5.50**
10. **Garlic Cheese Toast** **\$5.50**
11. **Jumbo Tiger Prawn Cocktail** **\$11.50**  
Plump and succulent with H. Q.'s tangy cocktail sauce
12. **Soup of the Day**  
Bowl \$5.00, Cup \$4.00, With Salad \$8.00.
13. **H. Q. Tossed Green Salad** **\$5.00**
14. **H. Q. Caesar Salad appetizer**  
dinner \$9.00, lunch \$9.50. Hearts of Romaine, garlic croutons, parmesan cheese, anchovies and house-made dressing
15. **Spinach Salad**  
Add Bay Shrimp \$3.00, Add Grilled Chicken \$3.00, Add Grilled Jumbo Prawns \$5.00, Add Grilled Sirloin Steak \$5.00. Organic baby spinach with crisp bacon, chopped eggs, mushrooms and honey-poppy seed dressing.
16. **Baby Organic Field Greens Salad**  
dinner \$8.00, lunch \$9.50. Organic Spring mix with glazed walnuts, crumbled blue cheese and balsamic vinaigrette
17. **Steamed Clams** **\$14.00**  
with butter, garlic, fresh tomatoes, parsley and white wine
99. **Clams & Fries** **\$13.00**

### FROM OUR SMOKER

18. **Applewood Smoked Free Range Chicken**

*Cole Slaw \$0.00, Fresh Fruit \$0.00, Green Salad (dressing on side) \$0.00, Sauteed Veggies \$0.00. Featuring all-natural, petaluma free range chicken, house smoked and basted with our honey peach glaze*

19. **Baby Back Ribs**  
Full Rack \$25.00, Half Rack \$17.00. Chicago-style ribs basted with our special honey-peach glaze
20. **Texas BBQ Beef Back Ribs** **\$19.00**  
From the "Prime Rib"
21. **H. Q. BBQ Platter** **\$23.00**  
Texas BBQ Beef Ribs, St. Louis ribs and a 1/4 BBQ Range Chicken.
22. **H.Q. Smokey Platter** **\$24.00**  
Apple wood smoked pork chop, 1/4 smoked free range chicken and Chicago baby back ribs
23. **Virginia Apple wood Smoked Pork Chops**  
\$ 1 9 . 5 0  
Served with house made apple butter
99. **St. Louis Ribs** **\$19.00**

### ENTREE SALADS

24. **Caesar Salad Entree** **\$15.00**  
with chicken or shrimp.
54. **California Shrimp Louie (lunch only)**  
\$ 1 4 . 0 0  
With mixed lettuce, avocado, eggs, tomatoes, artichoke hearts, beets, garlic croutons and tangy Louie dressing
25. **Cobb Salad**  
dinner \$16.00, Lunch \$13.50. Grilled chicken, bacon, egg and blue cheese
26. **Steak Salad**  
dinner \$18.50, lunch \$14.50. Grilled Cubes of Marinated sirloin, hearts of romaine, feta cheese, artichoke hearts and kalamata olives
27. **Grilled Chicken Breast Salad**  
dinner \$17.00, lunch \$13.00. With Baby field greens, fresh fruit, crumbled blue cheese and balsamic vinaigrette
56. **Chinese Chicken Salad (lunch only)**  
\$ 1 2 . 0 0  
Napa cabbage, almonds, water chestnuts, mandarin oranges and crispy wonton skins with soy-sesame dressing
57. **Greek Grilled Prawn Salad** **\$14.50**  
With mixed lettuces, tomatoes, feta cheese, kalamata olives, roasted red bell peppers and balsamic vinaigrette.
62. **Chipotle Chicken Salad (lunch only)**  
\$ 1 3 . 0 0  
HQ's applewood smoked chicken, avocados, bell peppers, tomatoes, olives, nacho rings, feta cheese, tortilla chips and chipotle-ranch dressing.
28. **Blackened Salmon Caesar Salad**  
dinner \$19.50, lunch \$14.50. With Avocado, roasted red bell peppers and house made garlic croutons.

### PASTA

29. **Sautéed Chicken Livers** **\$18.00**  
With mushrooms, onions and capers in a marsala cream sauce, served over fettuccine
30. **Fettuccine with Shrimp and Snow Crab**  
\$ 2 1 . 0 0  
In a creamy alfredo sauce
31. **Fettuccine with Jumbo Prawns**  
\$ 2 3 . 0 0

*Artichoke hearts, sundried tomatoes and basil in a white garlic butter sauce*

- 32. Onglet Steak Pasta** **\$23.00**  
*With mushrooms, tomatoes and capers in a brandy-dijon cream sauce*
- 33. Fettucine Gorgonzola** **\$17.00**  
*fettuccine, black forest ham and peas tossed with a gorgonzola cream sauce*

## FROM OUR GRILLE

- 34. Texas T-Bone Steak** **\$37.00**  
*22oz. center cut of the loin, with shallot herb butter.*
- 35. Jacks Pepper Steak** **\$28.00**  
*Skillet-seared, boneless rib eye with cracked peppercorns, Jack Daniels and pan juices*
- 36. Angus Top Sirloin Steak**  
*12oz \$24.00, 8oz \$18.50. Grilled to perfection, with shallot-herb butter*
- 37. Hanger Steak** **\$22.00**  
*A marinated 10oz. cut, with beer battered onion rings*
- 38. Filet Mignon** **\$29.00**  
*8oz Cut. with red wine demi glaze and gorgonzola compound butter*
- 39. Steak & Scampi** **\$37.00**  
*8oz. filet mignon and a one quater pound line Maine lobster.*
- 40. Steak & Maine Lobster**  
*Medium Well \$0.00, Rare \$0.00, Well Done \$0.00, Medium \$0.00, Medium Rare \$0.00. An 8oz Filet mignon and a one and one quarter pound live Maine Lobster*
- 41. H.Q. Half-pound Angus Cheeseburger**  
**\$ 1 3 . 0 0**  
*With all the fixn's and a choice of wedge-cut french fries or Mixed Green salad.*
- 42. Bistro Steak** **\$20.00**  
*10oz grilled sliced and served with red wine demi glaze and sautéed mushrooms*
- 43. Prime Rib of Beef au Jus ( Fri, Sat,**  
*Elite Cut 19oz. \$30.00, HQ Cut 14oz. \$26.00. Slow roasted and flavorful.*

## TODAY'S FRESH CATCH

- 44. Calamari Steak Picatta** **\$19.50**  
*Tender Calamari, sautéed with butter, lemon, white wine and capers*
- 45. Scampi** **\$22.00**  
*Jumbo gulf Prawns sautéed with butter, garlic, wine and mushrooms*
- 46. Live Maine Lobster**  
*Cole Slaw \$0.00, Fresh Fruit \$0.00, Green Salad (dressing on side) \$0.00, Sauteed Veggies \$0.00. a pound and a quarter, fresh from our tank, served with drawn butter. Call for market price.*

## 1/2 POUND BURGERS

- 64. Burger Deluxe** **\$9.00**  
*With lettuce, tomato, onions, and pickles. Served with your choice of one side. \*\*Lunch only\*\**
- 65. Bacon Cheeseburger** **\$9.00**  
*aged cheddar cheese and crisp bacon. Served with your choice of one side.\*\*Lunch only\*\**
- 67. Cheeseburger Deluxe** **\$8.50**  
*aged cheddar cheese. Served with your choice of one side.\*\*Lunch only\*\**

- 69. Works Burger** **\$10.00**  
*with aged cheddar, bacon, and sauteed mushrooms. \*\*lunch only\*\**
- 68. Garden Burger** **\$7.00**  
*With aged cheddar cheese, lettuce, tomatoes, red onions and pickles. Served with your choice of one side.*
- 69. Turkey Burger** **\$8.00**  
*With monterey jack cheese, lettuce, tomatoes, red onions and pickles. Served with your choice of one side.*
- 70. Grilled Ahi "Burger"** **\$13.50**  
*On a ciabatta roll with lettuce sweet red onions, tomatoes and wasabi mayonnaise. Served with your choice of one side.\*\*Lunch only\*\**
- 71. Texas BBQ Burger** **\$9.00**  
*bacon, house made bbq sauce and onion rings. Served with your choice of one side. \*\*Lunch only\*\**
- 72. Gorgonzola Mushroom Burger**  
**\$ 9 . 0 0**  
*gorgonzola cheese, sauteed mushrooms and horseradish mayo. Served with your choice of one side.\*\*Lunch only\*\**
- 73. Blue Burger** **\$9.00**  
*melted Danish blue cheese and frizzled onions. Served with your choice of one side.\*\*Lunch only\*\**
- 74. Avo-Jack Burger** **\$9.00**  
*Monterey Jack cheese with avocado. Served with your choice of one side.\*\*Lunch only\*\**
- 75. Bison Burger** **\$13.00**  
*all natural, farm raised Buffalo (1/2 lb). With aged cheddar cheese and fizzled onions. Served with your choice of one side.\*\*Lunch only\*\**
- 76. Air Burger** **\$7.00**  
*everything except the meat Lettuce, tomatoes, cheese, avocado, sweet red onion and sauteed mushrooms. Served with your choice of one side.*
- 77. Mushroom Swiss Burger** **\$9.00**  
*sauteed mushrooms and swiss cheese. Served with your choice of one side.*
- 99. HQ Angus Cheeseburger (DINNER)**  
**\$ 1 3 . 0 0**  
*\*\*Dinner only burger\*\* comes with fries or green salad*

## SANDWICHES

- 78. Calamari Steak Sandwich** **\$8.50**  
*crispy fried on a ciabatta roll with lettuce and tartar sauce. Served with your choice of one side.*
- 79. Turkey, Avocado and Jack Sandwich**  
**\$ 8 . 0 0**  
*turkey breast, avocado, and jack cheese with lettuce, tomatoes and dijon aioli. Served with your choice of one side.*
- 80. BLT** **\$7.50**  
*vine ripened tomatoes, green leaf lettuce and crisp bacon. Add Avo for \$1. Served with your choice of one side.*
- 81. H. Q. Club Sandwich** **\$8.50**  
*Turkey, bacon, jack cheese, lettuce and tomato. Served with your choice of one side.*
- 82. Philly Cheese Steak** **\$9.50**  
*Our specialty! beef or Chicken breast on a ciabatta roll with mushrooms, onions, peppers, and cheese. Served with your choice of one side.*
- 83. Grilled Chicken Breast** **\$8.50**  
*on Ciabatta roll with Monterey jack cheese, lettuce and tomatoes. Served with your choice of one side.*
- 84. Half Sandwich of the Day W/ Soup or S**  
**\$ 8 . 0 0**  
*with soup or salad*

- 85. Skirt Steak Sandwich** **\$14.50**  
*marinated and charbroiled with frizzled onions and chipotle butter on a Ciabatta roll. Served with your choice of one side.*
- 86. Top Sirloin Steak Sandwich** **\$14.00**  
*open faced, with salad, house made potato chips and onion rings.*
- 87. Mediterranean Grilled Chicken Breast**  
**\$ 8 . 5 0**  
*on a Ciabatta roll with lettuce, tomatoes, tapenade, feta cheese and basil aioli. Served with your choice of one side.*
- 88. Cajun Blackened Chicken Breast Sandwi**  
**\$ 8 . 5 0**  
*on a Ciabatta roll with lettuce, tomatoes, sweet red onions, and roasted red bell pepper aioli. Served with your choice of one side.*
- 89. French Dip** **\$13.00**  
*thinly sliced prime rib on a Ciabatta roll with a cup of au jus sauce. Served with your choice of one side.*

### LUNCH PLATTER

- 90. Virginia Applewood Smoked Pork Chop**  
**\$ 1 2 . 5 0**  
*With apple butter. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 91. Chicago Baby Back Ribs** **\$15.00**  
*half rack with honey peach glaze. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 92. Monterey Bay Crispy Fried Calamari**  
**\$ 1 3 . 0 0**  
*Served with tartar and cocktail sauces. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 93. Texas BBQ Beef Ribs** **\$12.00**  
*With HQ's own BBQ sauce. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 94. Applewood Smoked 1/4 Free Range Chick**  
**\$ 1 1 . 5 0**  
*With honey peach glaze. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 95. Calamari Steak Picatta** **\$13.00**  
*Sautéed with butter, lemon, white wine and capers. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 96. Margarita Steak** **\$15.50**  
*Tequilla-lime marinated & grilled, served with chimi-churi sauce. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 97. St. Louiis BBQ Ribs** **\$13.00**  
*Tender, meaty, hickory smoked st. louis ribs, basted with our own tangy BBQ sauce. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 98. Clams and Fries** **\$13.00**

*Cockle clams with butter, garlic, tomatoes, parsley and white wine. Served with French fries.*

- 100. Catch of the Day**  
*blackened \$0.00, broiled \$0.00, grilled \$0.00, sauteed \$0.00. fresh fish broiled, sauteed, blackened or grilled. Market price. Served with bread. Comes with your choice of: french fries, sweet potato fries, beer battered onion rings, house made potato salad, coleslaw, or organic baby lettuce salad*
- 101. Greek Chicken Pasta** **\$13.00**  
*Penne pasta, chicken breast, garlic, mushrooms, artichoke hearts, calamata olives, and feta cheese. Served with mixed green salad.*

### KIDS MENU

- 102. Kids Sirloin** **\$8.00**
- 103. Kids Chicken Tenders** **\$7.50**
- 104. Kids Pasta** **\$6.00**
- 105. Kids Ribs** **\$8.00**
- 106. Kids Grilled Cheese** **\$6.00**
- 107. Kids Hamburger or Cheeseburger**  
**\$ 7 . 0 0**
- 108. Kids Mini Corn Dogs** **\$6.00**

### DESSERTS

- 109. Key Lime Pie** **\$6.00**
- 110. Tiramisu** **\$6.25**
- 111. Fallen Angel Chocolate Torte** **\$6.75**
- 112. Cheesecake** **\$7.00**
- 113. Three Berry Cobbler** **\$6.50**
- 115. Strawberry Shortcake** **\$6.50**
- 116. Crème Brulée** **\$6.50**
- 117. Mud pie** **\$6.00**
- 118. Brownie Hot Fudge Sundae** **\$6.50**

### SIDES

- 119. Baked Potato A La Carte** **\$4.50**
- 999. Special Request Misc**