



Salads

Add Chicken, steak, shrimp, lobster tail, salmon or tuna to any salad.

CAESAR / CHICKEN CAESAR

Fresh romaine, shaved parmesan cheese, roasted garlic and coriander Caesar dressing.

NICOISE

Haricot verts, julienne carrots, kalamata olives, roasted cashews, blanched nicoise potatoes, radicchio, frisee, baby greens, clover honey soy vinaigrette.

TUNA SALAD

Albacore tuna with celery, red onion, garlic, dill, paprika, cayenne pepper, whole grain mustard.

CHICKEN SALAD with CRANBERRIES & PECANS

Bell & Evans chicken breast, celery, onion, toasted pecans, dried cranberries, baby greens and frisee.

COBB SALAD

Avocado, heirloom tomato, hard-boiled egg, Applewood smoked bacon, Blue cheese, buttermilk ranch dressing.

HANGAR1 HOUSE SALAD

Crisp romaine, cherry tomatoes, bacon, cucumber ribbons, poblano, red onion, cello radish and aged vermont cheddar cheese with spicy mango vinaigrette.

CHEF SALAD

Crisp romaine, frisse, and iceberg lettuce, hard-boiled egg, savory ham, smoked turkey, bacon, Swiss and cheddar cheese, cherry tomatoes, red onion and cucumber ribbons with roasted shallot vinaigrette.

GRILLED ASIAN CHICKEN SALAD

Cabbage chiffonade, radicchio, frisee, bean sprouts, julienne carrots, red onion, roasted peanuts, crispy wontons, green onion, toasted sesame, grilled chicken breast with a citrus Teriyaki vinaigrette.

A La Carte Salad Bar available upon request.



Platters

SEASONAL FRUIT

Spicy pecans, Buttermilk cremon glaze for dipping.

FRUIT & IMPORTED CHEESE

Mixed berry compote, water crackers,
salted caramel Greek yogurt.

IMPORTED CHEESE & CHARCUTERIE

Mixed berry compote, water crackers,
clover-honey Dijon mustard.

VEGETABLES CRUDITE

Fresh baba ganoush, house-made butter milk ranch
or roasted garlic blue cheese dressing.

SUSHI (SOURCED)

Edamame, citrus soy, pickled ginger and fresh wasabi.

LOCAL STONE CRABS*

Clarified butter and house-made mustard sauce.

** Market Availability*

SEAFOOD

Butter poached prawns,
Alaskan king crab claws,
Lobster tails with fire-roasted tomato cocktail sauce.