

719 N 2nd St
Saint Louis, MO 63102
Sun-Thur 11:00am-10:00pm
Fri-Sat 11:00am-11:00pm
Tel: (314) 241-8877
Fax: (314) 241-6066



Lunch Menu

Appetizers

Toasted Ravioli 6.75

A St. Louis tradition. Served with marinara sauce

Baked Potato Skins 6.95

With melted cheddar and jack cheeses, crumbled bacon and sour cream

Chicken Queso Dip 6.95

Hearty southwest Cheddar cheese dip with diced grilled chicken. Served with tri-colored tortilla chips and jalapenos

Goat Cheese Bruschetta 6.50

Toasted garlic crostinis, goat cheese, balsamic basil pesto, tomato concasse'

Grilled Portobello Mushroom 8.50

Char grilled Portobello, Gorgonzola, roasted pecans and balsamic drizzel

Hot and Spicy Chicken Wings 6.95

One pound of crisp wings served in a spicy hot sauce

Shrimp Cocktail 6.95

Our large shrimp served cocktail-style with our own sauce

Spinach and Artichoke Dip 7.50

Creamy combination of baby spinach and artichoke hearts. Served with toasted garlic crostinis

Blue Claw Crabcake 7.95

Fresh blue crab garnished with field greens and lemon aioli.

Lobster-Shrimp Stuffed Ravioli 8.95

Six ravioli stuffed with fresh Maine lobster meat and served in a lemon-butter sauce

Calamari 7.95

Lightly dusted with Italian seasoned flour and flash fried tender. Served with our house made lemon aioli sauce

Soups

Tomato Basil Bisque 3.95

Rich and creamy blends with fresh basil.

New England Clam Chowder 3.95

This is made daily by our chef in the creamy traditional style

Soup of the Day 3.95

A different homemade soup each day

Chicken Vegetable 3.95

Chicken and garden vegetables in a rich chicken stock.

Juan's House made Chili 3.95

Southwestern style with lots of meat

Cup of Soup and Half Club Sandwich 7.50

Your choice of soup

Salads

Hannegan's House 3.25

Iceberg, spinach, romaine, grated carrots, red cabbage, cucumber and tomato

Hannegan's Chopped Cobb Salad 8.50

Julienne smoked turkey, ham, crumbled blue cheese, black olives, tomatoes, bacon, and red onions on a bed of mixed lettuce

Chicken Fiesta Salad 8.75

A mix of greens served in a crisp tortilla shell and topped with blackened chicken, mixed cheeses, tomatoes, caramelized onions and sautéed green peppers

Soup and Salad Combo 7.50

cup of your choice of soup and half a Caesar or full house salad

Caesar Salad 6.95

Served traditional-style. Romaine, garlic croutons and shaved Parmesan. With grilled chicken 8.50

Hannegan's Field Greens 6.75

Mixed field greens with sun dried cranberries, Feta cheese and Balsamic Vinaigrette

Sandwiches

Smoked Turkey 7.95

Thinly shaved hickory smoked turkey breast topped with sliced Red delicious apple, red onion and honey rosemary aioli. Served on fresh Ciabatta bread

Vegetarian 7.95

Fresh Buffalo Mozzarella cheese, pesto tomato concasse', caramelized onions stacked with field greens and served on fresh Ciabatta bread

Smoked Shrimp Wrapper 7.75

House smoked shrimp, mixed greens, sautéed peppers and onions, all folded with Caribbean spiced dressing in a tomato basil tortilla

French Dip 7.50

Sliced roast beef, cooked in au jus, topped with Monterey Jack cheese and served with au jus

Hannegan's Club 7.75

A colossal combo of turkey, bacon, ham, and Swiss cheese served on a flaky croissant.

Blue Claw Crabcake 8.95

Served on a croissant with field greens and lemon dill aioli

Mahi Mahi 9.50

Fresh filet, char grilled and topped with smoked tomato tartar sauce. Served on fresh Ciabatta bread

Reuben 7.95

Bavarian-style kraut, tender corned beef, and Swiss cheese topped with Thousand Island dressing. Grilled between slices of dark rye

Chicken Club 7.95

Char-grilled chicken breast topped with double-smoked bacon, lettuce, and tomato. Served on fresh Ciabatta bread

Cajun Chicken Breast 7.95

Tender breast of chicken sautéed in Cajun spices and topped with Monterey Jack cheese and julienne strips of onion and bell pepper

Hamburger 6.50

Char-grilled fresh sirloin served on an egg bun. With cheese add \$.35 With sautéed onions or bacon add \$.45 Loaded add \$.95

Jack Daniels BBQ Pulled Pork 7.95

House smoked tender pork, pulled and topped with J.D.BBQ sauce. Served on a grilled hoagie bun

Entrees and Pasta

Fettuccini Chicken Alfredo 11.95

Grilled chicken breast julienne and tossed in a rich Alfredo sauce

Portabello and Chicken 10.50

Six-ounce chicken breast julienne and tossed with Portabello mushrooms, spinach, olive oil, garlic, chicken stock, Fettuccini, and feta cheese.

Madeline's Shrimp Pasta 11.95

Rock shrimp sautéed with butter and garlic, then tossed tri-colored cheese tortellini, artichoke hearts and a basil pesto cream sauce

Smokehouse Pasta 10.50

Applewood smoked roma tomatoes, fresh spinach, double smoked bacon, tossed with garlic butter and gemelli pasta

Pasta of the Day 10.50

Chef's choice of the day

Maple Balsamic Salmon 10.95

Fresh Atlantic salmon filet, oven roasted and topped with a maple balsamic glaze. Stacked over wild rice pilaf and fresh vegetables

Holland Lemon Sole 9.95

Delicate filet stacked over wild rice pilaf and julienned fresh vegetables

Crab Stuffed Shrimp 9.95

Four large crab stuffed shrimp served on a bed of wild rice pilaf and topped with a light cream sauce. Served with fresh vegetables

Kansas City Strip Steak 12.95

An eight-ounce Certified Angus strip steak aged, chargrilled to order, and served with roasted garlic mashed potatoes and veg

Hannegan's Irish Stew 10.95

We serve this all day, every day. Tender chunks of meat and garden vegetables served in a casserole covered with a pastry crust. "When I put my name on it—you can count on it."

Petite Filet 12.95

5oz. center cut tenderloin chargrilled to temperature. Served with Hannegans fries and fresh vegetable

Dinner Menu

Appetizers

Baked Potato Skins 6.50

With melted cheddar and jack cheeses, crumbled bacon and sour cream.

Goat Cheese Bruschetta 6.50

Toasted garlic crostinis, goat cheese, balsamic basil pesto, tomato concasse'

Grilled Portobello Mushroom 8.50

Char grilled Portobello, Gorgonzola, roasted pecans and balsamic drizzel

Toasted Ravioli 6.25

A St Louis tradition, served with our marinara sauce

Hot and Spicy Chicken Wings 6.95

One pound of crisp wings served in a spicy hot sauce

Shrimp Cocktail 6.95

Our large shrimp served cocktail-style with our own sauce

Spinach and Artichoke Dip 6.95

Creamy combination of baby spinach and artichoke hearts. Served with toasted garlic crostinis

Blue Claw Crabcake 7.95

Fresh blue crab garnished with field greens and lemon dill aioli

Lobster-Shrimp Stuffed Ravioli 8.95

Six ravioli stuffed with fresh Maine lobster meat, served in a lemon butter sauce

Soups

Tomato Basil Bisque 3.95

Rich and creamy blends with fresh basil.

New England Clam Chowder 3.95

This is made daily by our chef in the creamy traditional style

Chicken Vegetable 3.95

Chicken and garden vegetables in rich chicken stock

Juan's House made Chili 3.95

Southwestern style with lots of meat

Soup of the Day 3.95

Your server will tell you about this one

Salads

Hannegan's House 2.95

Iceberg, spinach, romaine, grated carrots, red cabbage, cucumber and tomato

Hannegan's Field Greens 6.95

Mixed field greens with sun dried cranberries, Feta cheese and Balsamic Vinaigrette

Caesar Salad 6.95

Served traditional-style. Romaine, garlic croutons and shaved Parmesan. With grilled chicken \$8.95

Sandwiches

Cheeseburger 7.95

One half pound of char grilled ground sirloin cooked to temperature and topped with American, Swiss or Cheddar cheese

Chicken Club 7.95

Char-grilled chicken breast topped with double-smoked bacon, lettuce and tomato and served on a fresh Ciabatta bread

Steak Sandwich 12.50

Eight-ounce center-cut aged strip steak, served open-face

Hickory Smoked Turkey 7.95

Thinly shaved hickory smoked turkey breast topped with sliced Red delicious apple, red onion and honey rosemary mayonnaise. Served on fresh Ciabatta bread

Jack Daniels BBQ Pulled Pork 7.95

House smoked tender pork, pulled and topped with J.D. BBQ sauce. Served on a grilled hoagie bun.

Pasta

Grilled Chicken Fettuccini Alfredo 12.95

Eight-ounce grilled chicken breast, diced and tossed with fettuccini and our rich Alfredo sauce

Portabello and Char-grilled Chicken 13.95

Six-ounce chicken breast char-grilled and tossed with portabello mushrooms, spinach, olive oil, garlic, chicken stock and fettuccini. Tossed with feta cheese.

Madeline's Shrimp Pasta 14.95

Rock shrimp sautéed with butter and fresh garlic, then tossed with roasted pecans, fresh spinach, sun-dried tomatoes, feta cheese and linguini.

Cajun Bayou Pasta 14.95

Fresh Cajun andouille sausage, rock shrimp and red peppers in a spicy butter and garlic sauce tossed with linguini and topped with Parmesan

Poultry**Jack Daniels Bar-B-Qued Chicken 15.95**

Twin airline breast, marinated, hickory smoked, flame grilled and basted with Jack Daniels BBQ sauce. Served with garlic roasted mashed potatoes

Chicken Hunter 13.95

An eight ounce chicken breast sauteed with Portobello mushrooms, Roma tomatoes, red and green Bell peppers and skillet made Demi-Glace. Served with roasted garlic mashed potatoes and mixed vegetables

Oven-Roasted Duck 16.95

A selected farm raised duck is seasoned with rosemary and garlic, then slowly roasted to perfection. Topped with raspberry demi glaze and served with rice pilaf and fresh vegetable medley

Seafood**Maple Balsamic Salmon 16.95**

Fresh Atlantic salmon filet, oven roasted and topped with a maple balsamic reduction. Stacked over wild rice pilaf and fresh vegetable.

Holland Sole 15.95

Tender white filets, flour dusted and pan sauteed to a golden brown. Topped with a lemon butter sauce and served with wild rice and vegetable

Crab-Stuffed Shrimp 16.95

Six large crab-stuffed shrimp served on a bed of rice and topped with a light cream sauce. Served with your choice of seasonal vegetables

Surf and Turf 20.95

An aged, tender five-ounce filet mignon and three large crab-stuffed shrimp. Served with baked potato or fresh vegetable

Beef and Pork**Kansas City Strip 21.95**

A thick center-cut aged choice strip steak char-broiled to order and served with a baked potato

Filet Mignon 22.95

An eight-ounce center-cut aged filet broiled and topped with maître d' butter, served with a baked potato or fresh seasonal vegetable

Baby Back Ribs 19.95

A full slab, hickory smoked, flame chargrilled and basted with Jack Daniels bar-b-que sauce. Served with garlic roasted mashed potatoes

Baked Stuffed Double-Rib Pork Chop 18.95

This is a house specialty. "We recommend it." Our twenty-ounce center-cut double chop is stuffed with rosemary apple dressing and topped with poivrade sauce. Served with a baked potato or fresh vegetable

Hannegan's Irish Stew 13.95

A Hannegan's tradition—we serve this all day, every day. Tender chunks of beef and garden vegetable, served in casserole and covered with a pastry crust

Children's Menu

Bow-tie Noodles 3.95

with marinara sauce, Alfredo or Butter sauce.

Chicken Strips 3.95

with fries

All-American Hot Dog 3.95

with fries

Toasted Ravioli 3.95

with fries

Desserts

Cheesecake 5.50

A creamy cheesecake, New York-style. We make this in our kitchen

Tuxedo Truffle Mouse 5.50

A marbled cake layered with dark chocolate and white chocolate mousse. An extravagant creation

Hot Deep-Dish Blackberry Pie 5.50

Northwest blackberries served hot in a casserole, covered with a pastry crust and topped with our vanilla ice cream.

Caramel Fudge Pecan Pie 5.50

Don't miss this dessert

Hannegans Housemade Mud Pie 5.50

Ice cream pie, layered with rich caramel and fudge