

## APPETIZERS

<b>SHRIMP COCKTAIL</b>	8.29
<b>CALAMARI</b> <i>Fresh calamari with marinara sauce and a lemon wedge</i>	7.99
<b>NEW BRUSCHETTA</b> <i>A compote of fresh tomatoes, sundried tomatoes, onion, basil, garlic and olive oil on French bread crostini</i>	6.99
<b>MOZZARELLA STICKS</b> <i>Served with marinara sauce</i>	5.99
<b>PROVOLONE PIZZIOLA</b> <i>Thick slice of provolone cheese breaded, deep fried, topped with tomato sauce</i>	6.29
<b>STUFFED ARTICHOKE HEARTS</b> <i>Jumbo artichoke hearts stuffed with creamy goat cheese and fresh herbs, breaded and fried Served with marinara sauce</i>	8.29
<b>SPINACH AND ARTICHOKE DIP</b> <i>With garlic toast pointers or homemade tortilla chips</i>	6.29
<b>SLICED TOMATOES</b> <i>Topped with provolone cheese, roasted peppers, &amp; extra virgin olive oil</i>	5.99
<b>ESCARGOT</b> <i>With garlic butter</i>	7.99
<b>OYSTERS (6)</b> <i>Rockefeller - steamed oysters topped with spinach sautéed in a garlic white wine sauce with parmesan cheese</i>	8.29
<b>MUSSELS</b> <i>12 mussels sauteed in sherry wine and garlic</i>	9.29
<b>SAUERKRAUT BALLS</b>	6.29

## SOUPS

<b>FRENCH ONION SOUP</b> <i>Au Gratin</i>	Cup 3.50	Bowl 4.75
<b>SOUP DU JOUR</b>	Cup 2.99	Bowl 3.99
<b>CLAM CHOWDER</b> <i>(Friday Only)</i>	Cup 3.25	Bowl 4.50

## SALADS

<b>NEW FIRST CHOP CHOPPED SALAD</b> <i>A delicious finely chopped medley of six vegetables, two cheeses, three meats and egg.</i>	10.99
<b>NEW VINEYARD SALAD</b> <i>Crisp spring mix, toasted almonds and a broiled goat cheese crostini</i>	10.99
<b>TURKEY &amp; BACON SALAD</b> <i>A delightful combination of turkey and bacon topped with cheddar cheese, tomato and egg wedges served on a bed of lettuce with your choice of dressing</i>	10.99
<b>MANDARIN ORANGE SPINACH SALAD</b> <i>With strawberries, mandarin oranges, and toasted almonds</i>	10.99
<b>CAESAR CHICKEN SALAD</b> <i>Grilled chicken breast on a bed of crisp romaine lettuce tossed with imported cheese, croutons and our special Caesar dressing</i>	9.99
<b>POACHED SALMON SALAD</b> <i>On mixed greens with goat cheese and pecans</i>	11.99
<b>GRILLED CHICKEN SALAD</b> <i>Grilled chicken breast on a bed of lettuce with assorted vegetables</i>	9.99
<b>STEAK SALAD</b> <i>Sliced beef tenderloin on a bed of lettuce with assorted vegetables, topped with cheddar cheese &amp; french fries</i>	11.99

### SALAD DRESSINGS:

Sweet and Sour, Italian, Low Fat Italian, Ranch, Low Fat Ranch, French, Blue Cheese, Red Roquefort, Honey Mustard, Creamy Caesar, Strawberry Vinaigrette, Balsamic Vinaigrette, Oil and Vinegar and Thousand Island

Blue Cheese or Red Roquefort Dressing 99¢ extra  
Add Crumbled Blue Cheese to any salad for 99¢

Add a chicken breast to any salad for \$2.99

## SANDWICHES

<b>FIRST CHOP BURGER</b> <i>Served with lettuce, tomato and your choice of cheese.</i>	6.99
	Add bacon for 99¢ extra
<i>All of our burgers are 1/2 pound of lean 100% Angus Beef</i>	
<b>NEW CRAN-ORANGE CHICKEN</b> <i>A grilled chicken breast with melted cheddar cheese. Served with a cranberry and mandarin orange chutney, the perfect blend of sweet and savory.</i>	8.99
<b>NEW THE PHILLY</b> <i>Traditional Philly Cheese Steak with sliced beef tenderloin, sautéed onions, red and green bell peppers and provolone cheese.</i>	9.99
<b>NEW BLACKENED WALLEYE PO BOY</b> <i>A cajun spiced blackened filet of walleye, served with a spicy chipotle aioli</i>	9.99

Choice of cheese: American, swiss, hot pepper, cheddar or provolone.

Add fries to any sandwich for 1.79  
All sandwiches served with kosher dill pickle.

## SIDES

<b>TWICE BAKED POTATO</b>	3.29
<b>BAKED POTATO</b>	3.29
<b>FIRST CHOP FRIES</b>	3.29
<b>HOME FRIES</b>	3.29
<b>REDSKIN MASHED POTATOES</b>	3.29
<b>VEGETABLE OF THE DAY</b>	3.29
<b>RICE PILAF</b>	3.29
<b>BOURBON MASHED SWEET POTATOES</b>	3.29
<b>GARLIC TOAST</b>	2.79
	<i>with Cheese</i> 3.29

# Hap & Niemo's FIRST CHOP DINNER TO GO MENU

330-296-2277

FAX 330-296-2370

6544 State Route 14 • Ravenna, OH 44266

www.FIRSTCHOP.com

What's in a name? At Hap and Niemo's First Chop, the name means everything. The name not only explains who we - the proprietors - are, but it also illustrates our entire philosophy behind our restaurant and our wishes for your dining experience.

"First Chop" aptly defines the culinary experience on which you are about to embark. The words can be used to mean superlative, supreme or top-notch, and these are words that we hope you will use when describing your dining experience with us.

Perhaps you might think that these are lofty goals, but it is precisely what you should expect when you dine with us. We begin our menu offerings with the freshest ingredients possible, which results in the most pleasing dishes arriving at your table. First Chop's meaning is incorporated into all of the detail-oriented service and first-rate food and drink that you will receive during your dining experience.

At First Chop, we strive to give you a grand experience in a pleasing atmosphere. We sincerely hope that you enjoy your meal, and we look forward to your many returns. Now sit back, relax, and allow us to give you a First Chop experience.

Hap Swartzlander and Bob Niemocienski

Hap & Niemo's  
**FIRST CHOP**

Call: **330.296.2277** to place your order

**DINNER TO GO**

## PASTA SPECIALTIES

### FETTUCCINI ALFREDO

The legendary pasta creation prepared with fresh butter, sweet cream and imported cheese 13.99

### SPAGHETTI WITH MEATBALLS (2)

Choice of: garlic & olive oil, garlic & butter, marinara sauce or spaghetti sauce. 11.99  
Additional meatballs 75¢ each

### NEW MUSSELS FRA DIAVLO LINGUINE

Fresh sautéed mussels in a spicy, wine and lemon sauce tossed with linguine and herbs. 18.99

### BAKED LASAGNA

Layers of ground sirloin, mozzarella, provolone and ricotta cheeses smothered in our meat sauce. 13.99  
Add mushrooms for 1.99

### CHICKEN ARTICHOKE PASTA

Juicy strips of chicken sautéed in olive oil and garlic with artichokes, sun-dried tomatoes, red onion and basil served over penne pasta 16.99

### SEAFOOD CREMOSO

A delectable combination of chopped clams, scallops and shrimp in a light cream sauce served over linguine or fettuccini 18.99

Pasta entrees include tossed salad, bread and butter.  
Choose a mixed greens or Caesar salad instead of a tossed salad for only 1.99 extra.

## ITALIAN SPECIALTIES

### VEAL PICCATA

Lightly battered slices of veal or chicken sautéed in butter and fresh lemon 19.99

### NEW VEAL OSCAR

Tender escalopes of lightly battered veal sautéed in butter and topped with crab meat, asparagus and hollandaise sauce 20.99

### VEAL SCALLOPINI A LA MARSALA

Tender escalopes of veal or chicken sautéed with fresh mushrooms and marsala wine 19.99

## FROM THE SEA

### WALLEYE

Rolled in seasoned cornmeal and sautéed to a golden brown 17.99

### NEW SICILIAN SCROD

An 8 oz. filet of scrod, herb and cheese crusted, broiled with tomato, shaved onion, and balsamic vinegar 16.99

### NEW PEPPERBERRY CRUSTED HALIBUT

An 8 oz. filet of fresh Halibut, encrusted with a peppercorn spice blend 18.99

### NEW BLACKENED SEA SCALLOPS

Jumbo sea scallops blackened and topped with a roasted red pepper coulis. Served over wilted baby mixed greens sautéed with aged balsamic vinegar, fresh herbs and wine sauce. 19.99

### BROILED SEAFOOD PLATTER

3 oz. lobster tail, shrimp, scallops and an authentic east coast recipe crab cake. 23.99

### SALMON FILET

Choice of broiled, cajun, lemon pepper, lemon butter or sautéed in garlic butter 17.99

### BEER BATTERED SCROD

11.99

### TWIN LOBSTER TAILS

Grand - Two 8 oz. lobster tails 39.99  
Baby Grand - Two 6 oz. lobster tails 32.99

### BEEF A LA CACCIATORE

Served hunters style - medallions of beef tenderloin, sautéed in a savory blend of tomatoes, sweet peppers, onions and fresh mushrooms laced with sherry wine 17.99

### EGGPLANT A LA PARMIGIANA

Slices of eggplant, lightly breaded and layered with imported romano cheese, provolone cheese and topped with tomato sauce. Served with tossed salad and side of spaghetti 15.99

## FROM THE BROILER

All broiler entrees come charbroiled. Try them with cajun seasoning, peppered, garlic, BBQ or teriyaki sauce

### TOP SIRLOIN STEAK

An 8 oz steak, delicious appetite pleaser 11.99  
12 oz 14.99

### NEW YORK STRIP STEAK

A prime favorite, specially cut & trimmed Regular cut - 12 oz. 20.99  
Hap's cut - 16 oz 23.99

### NEW GOAT CHEESE ENCRUSTED FILET MEDALLIONS

No need to say more except...Yum! 22.99

### NEW LAYERED LOBSTER AND FILET

Filet medallions layered with succulent lobster topped with hollandaise sauce and asparagus. 25.99

### FILET MIGNON

Regular cut - 9 oz., prepared to your liking 23.99  
Petit Cut 7 oz. 21.99

### SURF AND TURF

Grand - Petit filet and 8 oz. lobster tail 34.99  
Baby Grand - Petit filet and 6 oz. lobster tail 29.99

### ROAST PRIME RIB OF BEEF AU JUS

(Friday and Saturday only) 20.99  
12 oz. 20.99  
16 oz. 23.99

### SAUTÉED MUSHROOMS AND/OR ONIONS 2.99

### HOT PEPPERS 2.99

### BLUE CHEESE ENCRUSTED 2.99

We're sorry, but we can not guarantee the quality of steaks ordered well done.

## CHICKEN FAVORITES

### SEAFOOD STUFFED CHICKEN

Breaded breast of chicken stuffed with crabmeat, shrimp, cream cheese and herbs 18.99

### NEW BUFFALO STYLE CHICKEN

Sautéed marinated chicken breast in a mild hot sauce and topped with melted blue cheese 18.99

### NEW THAI CHICKEN SATAY

Skewered strips of marinated chicken breast sautéed and glazed with teriyaki. Served with a spicy Asian peanut dipping sauce. 16.99

### CHARBROILED BONELESS BREASTS OF CHICKEN

Available with cajun seasonings peppered, garlic, BBQ or teriyaki sauce 14.99

### CHICKEN PARMIGIANA

A generous slice of our best veal or chicken prepared in the original Italian tradition. Served with pasta and a tossed salad. 18.99

Except where noted, all entrées include two sides: choice of potato, spaghetti, tossed salad, rice pilaf or vegetable.

Choose a mixed greens or Caesar salad instead of a tossed salad for only 1.99 extra.

Please be aware that consuming raw or undercooked meat, fish or poultry can increase the risk of foodborne illness.

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