



## STARTERS

### BAKED SPINACH DIP 16.60

artichoke hearts, creamy cheeses  
roasted garlic, tortilla chips

### JUMBO LUMP CRAB CAKE 18.30

spicy chili aioli, herb salad  
lime vinaigrette

### SHRIMP COCKTAIL 18.30

gulf shrimp, cocktail sauce  
fresh horseradish, lemon aioli

### THAI CHICKEN WINGS 19.60

pineapple soy glaze, candied peanuts  
green onions

### CRISPY CALAMARI 17.30

celery, carrots, peppers, zucchini  
marinara sauce, lemon juice

### MEATBALLS 17.60

pork & beef meatballs, spicy marinara  
goat cheese, grilled rustic bread

## SALADS

add to any salad: chicken \$6, shrimp \$8 or steak \$12

### HEXX CHOPPED 14.60

hearts of palm, sweet peppers, tomato, onions  
artichoke, provolone, green goddess dressing

### CAESAR 13.60

romaine hearts, herb  
croutons, parmesan

### WEDGE 12.60

egg, grilled red onion, candied pecan, bacon  
tomato, smoked blue cheese vinaigrette

## ENTRÉES

### GRILLED RIB EYE 16 OZ.\* 52.60

black truffle potato puree, roasted  
mushroom port wine reduction

### BRAISED SHORT RIB\* 38.60

mashed potatoes, roasted root  
vegetables, red wine reduction

### BRANZINO\* 37.90

spinach, carrots, peas, olives  
chili oil, chardonnay butter

### SURF & TURF\* 45.00

filet mignon medallions, sautéed  
shrimp, crispy potatoes, arugula  
peppers, lemon butter sauce

### PAN SEARED SALMON\* 32.60

black quinoa, wild mushrooms  
peas, lemon gremolata

### HEXX BURGER\* 18.90

american cheese, crispy onions, bacon  
lettuce, tomato, spicy aioli, brioche

## SIDES 10<sup>ea</sup>

### CRISPY BROCCOLINI

citrus reduction

### CHARRED ASPARAGUS

fresh herbs

### MAC & CHEESE

manchego, cheddar, roasted  
red pepper, bread crumbs

### ROASTED CAULIFLOWER

spicy aioli, spiced almond

### MASHED POTATOES

garlic, fresh herbs

## PIZZA

### MARGHERITA 18.30

fresh mozzarella, roasted  
tomatoes, olive oil, basil

### PEPPERONI PIZZA 18.90

fresh mozzarella, crispy  
garlic, marinara

### SHRIMP PIZZA 20.90

basil pesto, sun-dried tomato  
red onion, fresh mozzarella

## SANDWICHES

served with seasoned french fries

### TURKEY CLUB 19.30

applewood smoked bacon, lettuce, tomato  
herb mayo, avocado, cranberry challah

### PRIME RIB FRENCH DIP 19.60

slow roasted prime rib, provolone  
horseradish cream, au jus, hoagie roll

### CRISPY CHICKEN SANDWICH 19.30

sweet and spicy slaw, korean bbq sauce  
cucumber, brioche bun

## PASTA

### LINGUINI 26.90

sautéed gulf shrimp, roasted garlic  
white wine butter sauce, fresh parsley

### SPAGHETTI 22.60

beef and pork meatballs, marinara  
parmesan, basil

### SPAGHETTI CARBONARA 26.30

pepper crusted bacon, smoked  
fontina bechamel, peas

### CAVATELLI ALLA VODKA 29.90

lobster, san marzano tomatoes  
vodka sauce

## DESSERTS 9<sup>ea</sup>

### PUMPKIN CHEESECAKE

cinnamon whipped cream  
caramel, candied pecans

### LAYERED CARROT CAKE

cream cheese frosting

### APPLE COBBLER

oat streusel, caramel, apples  
vanilla ice cream

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Concession fee of 4.85% added to all checks.