



128 South Jefferson Street
Downtown Hastings
(269) 948-4042

*Family Owned and Operated
Since 1983*

www.countyseatlounge.com

Appetizers



NEW Fried Asparagus

Fresh asparagus lightly battered in our Killians' beer batter and fried crispy, served with green onion aioli

7

NEW Lobster Asiago Appetizer Pizza

Langoustine lobster, shaved Asiago cheese, and mozzarella on our hand tossed pizza dough brushed with fresh herb oil

9

NEW Emerald Scallops

Pan seared large bay scallops in a pool of our own basil pesto sauce, surrounded with grilled pita points

9

NEW Pan Fried Chicken Livers

Half pound of chicken livers marinated in burgundy, lightly dusted, pan fried in butter, and served with a zesty horseradish sauce

7

Beer Battered Onion Rings

Large hand cut onion rings dipped in our own beer batter and fried golden, served with spicy horseradish sauce for dipping

7

Crab Dip

Our tasty combination of cream cheese, crab, onion, and seasonings, served warm with pita points and garlic toast

8

Breaded Chicken Strips

House made to make a difference, served with our buttermilk ranch dip—regular or buffalo

7

County Seat Stuffed Mushroom Caps

A favorite for over 27 years! Caps filled with our crab stuffing, covered with provolone cheese, and baked until bubbly

8

Loaded Potato Skins

Five potato halves loaded with melted cheese, bacon, and scallions, served with sour cream on the side

8

Appetizer Combo Platter

Popular combination of crab dip, pita points, potato skins, chicken tenders and onion rings

10

Salads



Served with a fresh baked sweet yeast dinner roll and butter

NEW Shaved Portobello Salad

Thinly sliced Portobello mushroom tossed with baby greens in a lemon vinaigrette and served in a parmesan tuile

8

NEW Hastings Chicken Salad

Fresh bed of greens topped with seasonal fruit and grilled chicken, tossed in our creamy strawberry dressing

8

NEW Lobster Avocado Apple Salad

Langoustine lobster, ripe avocado, and fresh Michigan apples tossed together with fresh lemon and mint on a bed of baby greens

9

Crispy Ranch Chicken Salad

Fresh mixed greens topped with crispy breaded chicken, cheddar-jack cheese, diced tomatoes, cucumbers, and sliced red onions, toasted pita points and buttermilk ranch dressing on the side

8

Chicken Walnut Salad

Sliced grilled chicken breast on fresh mixed greens, dried cranberries, candied walnuts, bleu cheese crumbles, and slices of red onion, served with honey vinaigrette dressing

9

Caesar Salad

Fresh romaine lettuce tossed with crispy croutons, shredded parmesan cheese, and creamy Caesar dressing, garnished with tomatoes and red onion

5

With Grilled or Blackened Chicken 8

With Grilled Shrimp 11

County Seat House Salad

Fresh mixed greens, shredded carrot, tomatoes, cucumbers, and croutons with your choice of dressing on the side

4

House Salad with Soup du Jour or Half Sandwich

The half sandwich is made with turkey and cheese

7

Dressings: Buttermilk Ranch, Italian, Bleu Cheese, Creamy Strawberry, Honey Vinaigrette, Balsamic Vinaigrette, 1000 Island, Caesar, Oil & Vinegar, Fat Free Ranch

Soup



Served with a fresh baked sweet yeast dinner roll and butter

French Onion Gratinee' 5

Soup du Jour 4

Clam Chowder 4

(Available Fridays and Saturdays)

Sandwiches & Burgers



Steak Fries, Sour Cream Fries, House Made Potato Chips, or Sweet Potato Fries included.

Substitute Fresh Fruit, Fresh Veggie Sticks, or Onion Rings for one dollar.
Substitute House Salad, Caesar Salad, or Soup du jour for two dollars

NEW Grilled Pineapple Chicken Ciabatta

Mesquite grilled chicken breast, grilled pineapple, marinated wild mushrooms, our whiskey BBQ sauce, and plenty of pepper jack cheese on a ciabatta roll, grilled Panini style

9

NEW Southwest Turkey Melt

Herb turkey breast grilled with fresh avocado, tomato, and Gouda cheese on sour dough bread with our spicy ancho chili mayo

9

NEW County Seat Bistro

Thinly sliced pastrami and herb turkey breast along with Swiss and Gouda cheeses dressed with our own bistro sauce, then grilled Panini style on ciabatta roll

8

NEW Fresh Avocado Grilled Cheese Sandwich

Sliced avocado, sliced tomato, goat cheese, and aged white cheddar cheese grilled on sourdough

8

Classic Reuben

Shaved corned beef, sauerkraut, Swiss cheese, and 1000 island dressing, grilled on marble rye

8

Grilled Chicken Club

Grilled chicken breast, bacon, ham, Swiss and American cheese, lettuce, tomato, and mayonnaise on toasted bread

8

County Seat Club Sandwich

A double decker of ham, turkey, or roast beef, American cheese, bacon, lettuce, tomato, and mayonnaise on toasted bread

9

The Ultimate BLT

Half pound of crispy bacon served as a double decker, stacked on whole grain bread with plenty of lettuce, tomato, and mayonnaise

8

Flat Bread Chicken Wrap

Grilled chicken breast, bacon, roasted red peppers, tomato, and cheddar-jack cheese, drizzled with roasted garlic mayonnaise, wrapped and grilled on flat bread

8

Michigan Apple Pastrami Melt

Shaved pastrami, aged white cheddar, and a tasty relish made of Michigan apple and sweet onion on grilled rye, served with Ale jus on the side for dipping

8

French Philly

Slow roasted beef, grilled peppers and onions, and provolone cheese in a grilled French roll, served with au jus

9

Half Sandwich with Soup du Jour

Turkey and cheese sandwich served with our house made soup (side not included)

7



Build Your Own Burger (BYOB)*

Start with a half pound ground beef patty, lettuce, tomato, and mayonnaise on grilled Kaiser roll

7

Twice the Beef

9

Add:

Grilled onions	.50
Grilled peppers	1.00
Crispy bacon	1.00
Cheese	.50
Bleu Cheese Crumbles	.75
Sautéed mushrooms	1.00
Guacamole	1.75
Green olives	.75
Jalapenos	.50

Patty Melt*

Char-grilled half pound burger, sautéed onions, 1000 island dressing, and American cheese on grilled marble rye bread

8

Turkey Burger*

Half pound of organically raised ground turkey from local Otto's Turkey Farm, served on a grilled Kaiser roll with lettuce, tomato, and mayonnaise

8

*Cooked to order. Consuming raw or undercooked meats, poultry, fish or eggs may increase your chances of food borne illness.

Entrees



Served with Chef's fresh seasonal vegetable and **Two Sides**

Special Note from our Chef:
All of our steaks are house aged for superior flavor and hand cut

Steak Temperature Guide

—to help you make the best of your dining experience

Rare—*cool* red center

Medium Rare—*warm* red center

Medium—*Hot* pink center

Medium Well—*Hot* center slightly pink

Well Done—Cooked through*

(Not Recommended)

The Delmonico*

Thick and juicy twelve ounce cut of Choice beef for the true steak lover

21

New York Strip Steak*

Seasoned to perfection and char-grilled to your liking

8 ounce cut 12 ounce cut
13 16

😊 Filet Mignon*

Six ounces of our hand cut tenderloin grilled to your liking

18

House Roasted Prime Rib au jus*

Flavorful, tender, and slow roasted in fresh herbs—available Fridays and Saturdays

Market Price

😊 BBQ Beef Brisket

Slow roasted mesquite beef brisket finished with our whiskey BBQ sauce and topped with crispy fried onions

12

Liver and Onions

Sautéed beef liver and onions topped with strips of crispy bacon

10

😊 Whiskey BBQ Ribs

Slowly braised and grilled to ensure fall off the bone tenderness, our St. Louis style pork ribs are meaty and flavorful, finished with our whiskey BBQ sauce—try 'em once and you're hooked

Half Rack 15 Full Rack 21

NEW Grilled Mahi Mahi with Citrus Salsa*

Sweet mild Mahi Mahi grilled to your preference and finished with a fresh fruit salsa

15

Honey Glazed Salmon*

North Atlantic salmon fillet brushed with our own honey glaze and grilled to order

14

Beer Battered Shrimp

Shrimp dipped in our Killian's beer batter, deep-fried, served with tangy cocktail sauce

14

NEW Borsini Baked Chicken

Herb crumb encrusted chicken breast pan seared, baked with an herbed goat cheese

13

Whiskey BBQ Mushroom Chicken

Mesquite grilled chicken breast glazed with our whiskey BBQ sauce, then baked and finished with marinated wild mushrooms and topped with crispy tobacco onions

12

Chicken Marsala

Medallions of chicken sautéed with mushrooms in a tasty marsala wine sauce

12

The Sides included with Entrees



House Salad

Caesar Salad

Cole Slaw

Cottage Cheese

Applesauce

Soup du Jour

Baked Potato

Garlic Smashed Potatoes

Roasted Red Skins

Augraten Potatoes

Steak Fries

Sour Cream Fries

Sweet Potato Fries

Wild Rice Pilaf

Pasta—Red or White Sauce

Each additional side is two dollars

😊 Returning favorite

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Pasta



Includes House Salad, Caesar Salad, or Soup du Jour and Garlic Toast

NEW Lobster Mac

Delicate langoustine lobster meat tossed with penne pasta in our white cheddar cheese sauce and baked with more cheese

16

NEW Palomino Chicken with Wild Mushrooms

Grilled chicken and sautéed wild mushrooms on a bed of penne pasta with twin sauces of marinara and parmesan cream

13

NEW Shrimp and Scallop in Ginger Butter

Jumbo prawns and large Bay scallops sautéed with fresh carrots and leeks in a ginger butter with a nest of angel hair pasta

16

Shrimp Scampi

Large shrimp sautéed with plenty of garlic in a light butter sauce, garnished with tomatoes, green onion, and parmesan, served with angel hair pasta

15

Chicken Fettuccine Alfredo

Rich parmesan cream sauce tossed with grilled chicken and al dente fettuccine noodles

10

Substitute grilled shrimp 13

South of the Border



Served with sour cream and salsa
Add guacamole 1.75

El Grande Wet Burrito

Large flour tortilla full of seasoned beef and refried beans baked in Mexican sauce and covered with onions, shredded lettuce, tomatoes, and black olives

9

Chicken Quesadilla

Seasoned strips of grilled chicken, onions, and green peppers stuffed between two flour tortillas with shredded lettuce, tomatoes, and black olives

9

Nachitos

Crispy tortilla chips baked with seasoned ground beef, shredded lettuce, tomatoes, onions, black olives, and shredded cheese

9

(Half Size 5)

Chips and Cheese

Layers of tortilla chips and shredded cheese, then baked

7

Desserts



Award Winning Chocolate Decadence 5
(Mini portion 3.50)

Your server will be happy to show you our dessert tray!

Pizza



Gourmet 12 inch house made pizza

NEW Spinach Pizza

Our own hand tossed pizza dough topped with fresh spinach, onion, mushrooms, fresh mozzarella, and parmesan cheese, sprinkled with our house made marinara sauce

8

BBQ Chicken

Plenty of our whiskey BBQ sauce, mesquite grilled chicken, bacon, green, onions, and cheddar-jack cheese

8

BYO Cheese Pizza

Hand tossed pizza topped with our freshly made tomato sauce and fresh mozzarella

6

Add:

Pepperoni	1.00	Black Olives	.75
Bacon	1.00	Green Olives	.75
Sausage	1.00	Onions	.50
Mushrooms	1.00	Tomatoes	.50
Green Peppers	1.00		

The County Seat Lounge/Restaurant serves fresh and flavorful dishes prepared from the finest ingredients and locally grown, whenever possible.

Drinks



– CLASSIC SPIRITS –

Specialty Drinks

Mojito

Rum, sugar, lime, soda, and fresh mint

Malibu Mojito

Made with Malibu Rum

Double Chocolate Martini

Double Chocolate Vodka, Kahlua, Baileys, cream

Bloody Mary with an Attitude

Vodka, our special blend of tomato juice, spices

Long Island Iced Tea

Vodka, Rum, Gin, Tequila, Triple Sec, sweet & sour, splash of Coke, not like any other ice tea

Patio Punch

Parrot Bay Rum, pineapple juice, splash of cranberry juice, best enjoyed on The Patio

Classic Margarita

Very popular, made with Tequila, triple sec, sweet & sour—shaken or frozen

Jose Cuervo Margarita

Made just a bit better with Jose Cuervo

Chambord 1800 Margarita

Tequila Reserva 1800, Cointreau, Chambord, lime juice, cranberry juice, sweet & sour, served shaken

Ice Creamy-licious

All made with hand dipped vanilla ice cream

Reeses Peanut Butter Cup

Kahlua, peanut butter

Grasshopper

Crème de Menthe, Crème de cacao

Toasted Almond

Kahlua, Vodka, Amaretto

Snickers

Frangelico, Crème de Cacao, Buttershots

Pineapple Chocolate Malt

Kahlua, Crème de Cacao, pineapple juice

Brandy Alexander

Crème de Cacao, Brandy

Mud Slide

Kahlua, Vodka, Baileys

Large variety of bottled beer available and 10 beers on tap

– NON-ALCOHOL –

Cool Classics

Unfuzzy Frosty

A frozen blend of peaches and oranges 3.50

Maui Wowie

A slush made from juice of raspberries and pineapple 3.50

Fruit Smoothies

Hand dipped vanilla ice cream blended with your choice: raspberry, peach, banana, strawberry, coconut, or cherry 4.25

Stewart's Root Beer Float

This popular root beer and vanilla ice cream 4.25

Peanut Butter Fluff

Peanut butter and chocolate blended with vanilla ice cream 4.50

Bottomless Beverages

Free refills

Regular and Decaf Coffee

We proudly serve Douwe Egberts coffee 2.25

Iced Tea

Freshly brewed 2.25

Soft Drinks

Coke, Diet Coke, Sprite, Mello Yellow 2.25

Pink Lemonade 2.25

More Beverages

Stewart's Root Beer

12 oz. 2.25

Hot Tea 2.00

White or Chocolate Milk 2.00

Hot Chocolate

Topped with whipped cream 2.75

Juice

Orange, Tomato, Grapefruit, Apple, Cranberry 2.00

We Cater!

Pick Up, Delivery or Full Service at your site.

Simple party trays to full service dining. We do it all!