

Welcome To

HOBART'S STEAKHOUSE™

Dr. Hobart F. Peters spent his career in animal research; a quest for the best in beef cattle production. The steaks served at the restaurant that bears his name are the finest anywhere. If Hobart was with us today, we're certain he would agree.

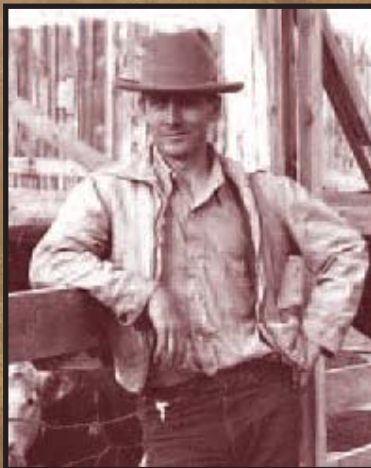
We Promise:

- Our steaks will be exclusively *Certified Angus Beef*®
 - Our portions will be plentiful
- Our hot food will be very hot; our cold foods fresh
 - Our desserts will be unique and delicious
 - Our quality will be consistently high

And above all:

- Our concern for our guests will be genuine

We invite you to enjoy a bit of "western hospitality" befitting Hobart himself.



Angus beef at its best®



We are among an elite group of restaurants serving exclusively *Certified Angus Beef*® brand steaks. Less than 8% of beef is flavourful, tender, and juicy enough to make the grade. Uncompromising standards ensure it's a cut above Canada AA and AAA, making it the best-tasting beef available. Our careful attention to trimming and cutting specifications for our steaks ensure a consistently great meal every time.

GRAZING MENU

APPETIZERS OR LIGHT MEALS ENJOYED TAPAS STYLE.

Hobart's Certified Angus Beef [®] Yakatori Recipe borrowed from a great Japanese friend in Alberta.	\$12
Cajun Escargot Creole tomato, pepper, and garlic cream sauce.	\$7
Chicken Quesadilla Soft flour tortilla baked with grilled chicken, cheese and green onions. Salsa and sour cream on the side.	\$10
Texas Beef Tostadas Hobart's unique taco beef mix on crisp corn tortillas with baked cheese, fresh diced tomatoes and shredded lettuce with sour cream on the side.	\$8
Sweet & Spicy Chicken Bangkok inspired breaded chicken bites tossed in sweet chili sauce.	\$9
Sirloin Bites Pan seared Top Sirloin slices on toasted garlic rounds topped with Strubbs dill slices.	\$13
Cheese Fritters A basket of fresh and fluffy fritters with sweet mustard dip.	\$9
Loaded Potato Skins Baked with cheese and bacon, served with sour cream chive dip.	\$10
Baked Brie Danish Brie baked with butter and almonds, served with fresh fruit and bread.	\$13
Scallops in Garlic Butter & Mushroom Caps A half dozen bite-sized morsels sautéed in garlic butter and chopped peppers.	\$14
Beer & Garlic Shrimp Jumbo shrimp sautéed Portuguese style; simply delicious with a hint of Tobasco.	\$15
Fresh Warm Loaf with Chive Butter	\$6
Bruschetta Bread with Cheese	\$12
Garlic Cheese Parisienne Bread	\$10

SANDWICHES SERVED WITH FRESH-CUT FRIES AND CHOICE OF SIDE SALAD

Sirloin Steak Sandwich Certified Angus Beef [®] top sirloin steak served open faced on french stick With sautéed onions, peppers and mushrooms.	\$15
Awesome Burger Pure lean ground beef served on a kaiser with lettuce, tomato, dill slices and red onion.	\$15

ENTREE SALADS

Meal sized Caesar, Garden Mix, Spinach or Our Orange & Almond Salad Topped with your choice of Grilled Shrimp, Grilled Chicken Breast or Certified Angus Beef [®] Sirloin Steak.	\$12
Cobb Salad with Chicken Classic west coast salad with chopped egg, bacon, tomato, cucumber, peppers & cheese.	\$14 Half size \$9
Grilled Salmon Salad Garden mix salad topped with diced tomatoes, cucumber and Grilled Salmon fillet. Served with balsamic dressing and lemon wedge.	\$16

ALL-IN STEAK DINNERS



OUR **Certified Angus Beef**[®] BRAND ALL-IN STEAK DINNERS ARE SERVED WITH SAUTEED MUSHROOMS, HOUSE BUTTER, AND VEGETABLES AS WELL AS YOUR CHOICE OF TWICE-BAKED POTATO, ROASTED POTATOES, FRESH CUT FRIES OR BOURBON SWEET MASHED. YOUR CHOICE OF A SIDE SALAD: CAESAR, GARDEN MIX, SPINACH OR OUR ORANGE & ALMOND, OR A BOWL OF TODAY'S SOUP IS INCLUDED.

We prepare all of our steaks to your liking and serve on our famous sizzle platters.

Rare : Very red, cool centre / Medium Rare: Pink, warm through / Medium: Pink, hot centre
Medium Well: Cooked through, hint of pink / Well: Charred surface, no pink

New York Strip	\$32
The King of steaks. An 8 oz. centre-cut, 100% trimmed New York Strip. Want a thicker cut? We'd be pleased to custom cut your steak to any size. Per Ounce Add \$2.25	
Top Sirloin Steak	\$24
Our classic "baseball cut" is full of robust beef flavour. The top sirloin is our leanest cut of steak and always a great value.	
	Light cut \$18
Ribeye Steak	\$30
The most flavourful of steaks grilled to perfection.	
Filet Mignon	\$31
The traditional tenderloin steak wrapped in bacon and seared to capture all the juices.	

THE STEAK EXPERT SELECTIONS

SERVED WITH YOUR CHOICE OF POTATO (SALAD AND VEGETABLES MAY BE ADDED FOR \$6)

A SELECTION OF *Certified Angus Beef*[®] STEAKS CHOSEN TO OFFER THE STEAK LOVER AN EXTRAORDINARY DINING PLEASURE. THE STEAK EXPERT SELECTIONS ARE SERVED WITH TOPPINGS CHOSEN TO COMPLIMENT EACH STEAK.

The Cowboy Steak	\$36
An 18 oz. Bone-in french trimmed Ribeye steak topped with sautéed mushrooms.	
West Coast-Cut Strip Steak	\$30
Split strip loin steak with 1/4" fat cap, hand-cut to a minimum 2 1/2" thickness and topped with sautéed mushrooms.	
Flat Iron Steak	\$24
A 10 oz. moist and tender blade steak smothered with our South-west medley of peppers, mushrooms and onions in sweet pepper sauce.	
Premium Tenderloin Steak	\$42
A 12-14 oz. centre-cut bone-in tenderloin steak; Slowly cooked to deliver the smoothest textured, most succulent steak we can offer. Sauteed mushrooms and Bernaise sauce are served on the side.	
Chateaubriand for Two	\$64
A timeless classic. 14-16 oz. cut from the centre of the tenderloin. Roasted with red wine, mushrooms, red onion, carrots and red potatoes. Béarnaise sauce served on the side. Please allow ample time to cook to order.	

SIDE DISHES

An ample serving of one of our classic sauces. Béarnaise, Bourbon-Peppercorn, or Hobart's BBQ.	\$5
Today's Soup or Side Salad - Caesar, Our Orange & Almond, Spinach or Garden Mix	\$5
Potato Selection Choose from twice-baked, roasted, fresh-cut fries or bourbon sweet mashed.	\$3
Stuffed Baked Potato Twice-baked potato stuffed with chopped bacon and cheddar/mozza cheese blend.	\$5
Sautéed Seasonal Vegetables	\$4

DINNER SPECIALTIES ALL ENTREES INCLUDE YOUR CHOICE OF SIDE SALAD OR SOUP.

MEAT DISHES

Creole Chicken	\$22
Breasts of chicken sautéed with peppers, tomato, celery and clamato-butter sauce. Served Louisiana hot with garlic pasta and vegetables.	
Stuffed Grilled Chicken	\$24
Chicken Supreme stuffed with spinach and Ricotta, grilled to perfection and smothered in creamy tarragon gravy. Served with roasted potatoes and vegetables.	
Fettuccine & Chicken Florentine	\$20
Pasta and chicken breast cubes tossed with fresh cream, Parmesan cheese, green onion, spinach, and seasoning.	
Pork Chop with Sauteed Apples	Double ... \$34 Single ... \$24
Seared and roasted chop smothered in sautéed apples with red onions and thyme. Topped with a light cider gravy and served along side sweet mashed potato and vegetables.	
Veal Scallopini Rojo	\$30
Tender veal scallopini sautéed in a Spanish influenced red wine, tomato & sweet pepper sauce. Served with seasonal vegetables and your choice of potato or garlic/butter pasta.	
Veal Piccata	\$30
Veal cutlets sautéed in butter and finished with a delicate lemon, white wine and caper sauce. Served with seasonal vegetables and your choice of potato or rice.	

SEAFOOD

Grilled Salmon Fillet	\$26
Atlantic salmon fillet broiled and finished in the oven with lemon butter.	
	Light cut \$21
Served with hollandaise, vegetables, and your choice of rice, oven-roasted or twice-baked potato.	
Seafood-stuffed Sole	\$26
Tender fillets of Sole lightly coated in seasoned flour, stuffed with king crab and shrimp, pan-cooked in butter, lemon, and white wine. Served with hollandaise, vegetables and rice.	
Seafood Pasta	\$26
Jumbo shrimps and scallops with green onion and peppers in savoury tomato and cream sauce over angel hair pasta.	
Hobart's Fresh Catch	Market Price
Each week we will offer a fresh fish selection to compliment our menu; Available only Thursday through Saturday in limited quantity to ensure freshness and variety.	
Gulf Lobster Tail 8 -9 oz. Or 12 oz. King Crab leg 8 oz.	Market Price
Served with lemon butter. Add to any of our steaks or order as a meal Ask your server for the current Market Price.	
Grilled Jumbo Shrimp Skewers	(3) ... \$6 (6) ... \$12
Grilled Scallop & Bacon Skewers	(9) ... \$12

PRIME RIB SERVED THURSDAY THROUGH SATURDAY AFTER 4 PM WHILE SUPPLY LASTS.

Prime Rib Dinner	1" cut... \$32 3/4" cut ... \$24
Hobart's <i>Certified Angus Beef</i> ® Prime Rib is slowly cooked, lightly seasoned, freshly cut to order and as far as possible to your preferred degree of doneness. Served with seasonal vegetables and your choice of potato, Yorkshire pudding and au jus.	

Some of our guests prefer a lighter portion; you are welcome to share the 1" cut between two. We will plate accordingly.



DESSERTS

HOBART'S DESSERT SENSATIONS ARE UNIQUE, ALWAYS SCRUMPTIOUS, AND USUALLY SHARED BETWEEN TWO OR MORE FRIENDS. WE ARE SURE YOU WILL ENJOY!

Cherry Cream Cheese "Ravioli"	\$8
Deep-fried Amaretto-cream cheese stuffed pastry pockets swimming in brandy-laced bing cherry sauce. Finished with chocolate syrup and whipped cream.	
Cajun-style Cheesecake	\$8
Cold, creamy New York-style cheesecake smothered in roasted pecan pieces and hot Jack Daniels caramel sauce.	
Hobart's Apple Crisp	\$8
Served steaming hot and topped with French Vanilla ice cream.	
Chocolate Pagoda	\$7
A mountain of puffed pastry, ice cream, and hot brandied chocolate fudge sauce.	
Fresh Fruit Sorbet	\$7
Three scoops of Hobart's own "made from scratch" fruit ice. Served with hot mixed berry compote.	
Ice Cream Sundae	\$5
Two scoops of French vanilla ice cream with your choice of topping.	

SPECIALTY COFFEES (MINIMUM 1 1/2 OZ. SPIRITS) \$7

HOBART'S IS PLEASED TO OFFER MANY OF THE TRADITIONAL HOT DRINKS OUR FAVOURITES ARE:

Lisa's Coffee - Coffee, Frangelico, Kahlua & Irish Cream with whipped cream and nutmeg.
Café Golden Gates - Coffee, Tia Maria, Grand Marnier & Crème de Cacao topped with whipped cream.
Steamy Black Russian - Coffee, Kahlua, Stolychnaya Vodka with whipped cream and cherry.
Black Angus - Coffee, Scotch, Kahlua & Drambuie with whipped cream.
Blueberry Tea - Hot Earl Grey Tea, Grand Marnier, Amaretto served with orange slice.

HOT BEVERAGES

FRESHLY GROUND AND BREWED TRADITIONAL ESPRESSO BEVERAGES

Double Espresso	\$2.75
Cappuccino	\$3.75
Espresso, frothed milk and foam.	
Café con Leche	\$3.95
Espresso floated on steamed milk.	
Café Swiss	\$4.25
Espresso with steamed hot chocolate.	
Hobart's "Ranch Roast" Brewed Coffee (refillable)	\$2.75
100% Arabica blend freshly ground (decaf, brewed upon request).	
Tea or Hot Chocolate	\$2.75

COLD BEVERAGES

Fountain Soft Drinks & Iced Tea (refillable)	\$2.50
Milk & Juices	\$2.75
Innocent Cocktails	\$3.50
Classic Coca Cola Bottle	\$1.95
Bottled Root Beer, Fuze or Perrier	\$2.75
San Pellegrino - Litre Bottle	\$5.25

WINES

HOUSE WINE SELECTIONS

We are proud to present Hobart's Steakhouse Private Selection red and white wines. *The Badlands Red* is a full-bodied Ontario VQA Baco Noir aptly suited to our steaks and savoury dishes. Our *Three Sisters White* is a crisp semi-dry Ontario VQA Vidal suited to our chicken, salads and seafood, but is enjoyed most when paired with good friends and candle-lit dinners. We have chosen Sutter Home White Zinfandel blush wine to round out our House selections. We serve our white wines well chilled and our reds at room temperature.

6 oz. Glass \$6.25 500 ml Carafe \$18 1 Litre \$36

BOTTLED WINES

RED WINES

Varietal - Country	250 ml Carafe	750 ml Btl	dry/sweet
Jacob's Creek Shiraz/Cabernet - Australia	\$12	\$36	(1)
Angus The Bull Cabernet - Australia	\$16	\$48	(1)
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Santa Rita Cabernet Sauvignon - Chile	\$13	\$39	(1)
Baron Rothschild Merlot - France	\$10	\$30	(1)
Valpolicella Negrar - Italy	\$11	\$33	(1)
Masi Campofiorin Rosso - Italy	\$16	\$48	(1)
Folonari Bardolino - Italy	\$13	\$36	(1)
Alvar Pinot Noir - Ontario VQA	\$14	\$42	(0)
East Dell Black Cab - Ontario VQA	\$13	\$39	(1)
Trapiche Reserve Malbec - Argentina	\$12	\$36	(1)
Fetzer Zinfandel - USA	\$15	\$45	(1)

WHITE WINES

Lindeman's Bin 65 Chardonnay - Australia	\$10	\$30	(1)
Deinhard Green Label - Germany	\$10	\$30	(3)
Santa Margherita Pinot Grigio - Italy	\$15	\$45	(1)
Folonari Soave - Italy	\$10	\$30	(1)
Pelee Island Sauvignon Blanc - Ontario VQA	\$9	\$27	(1)
Alvar Semillon/Sauv. Blanc - Ontario VQA	\$12	\$36	(0)
East Dell Estates Pinot Grigio - Ontario VQA	\$12	\$36	(1)

Ask about Hobart's Feature Wines. We offer a special purchase each month chosen from L.C.B.O. Featured Wine Selections, available by the bottle.

BEER & SPIRITS

Licensed by the AGCO. We are pleased to offer a complete service of Premium Spirits and Beers.



Premium Draft Beer	12 oz. \$4.35 / 20 oz. \$7.25
Premium & Imported Bottled Beer from	\$4.95
Low Alcohol (0.5%) Beer \$3.75	Domestic Bottled Beer \$4.65
House Liquors 1 1/4 oz.	\$4.50



Premium Spirits & Cocktails minimum 1 1/4 oz. priced accordingly from \$5.25

(All menu prices plus applicable taxes)

