



HOBART'S STEAKHOUSE™



Angus Beef at its Best®

LUNCH VALUES

Steak Sandwich Certified Angus Beef® butterflied top sirloin steak with sautéed onions, mushrooms and peppers served open faced on French stick with fresh-cut fries.	\$12
Soup & Salad A bowl of our featured soup of the day and your choice of Classic Caesar, Garden Mix, Spinach or our Orange & Almond Salad.	\$9
Soup & Sandwich of the Day Each day we offer a different sandwich served with a bowl of our soup of the day; a value alternative to "brown bagging it."	\$12
Pasta & Salad Your choice of pasta in Alfredo, Rosé, or Tomato - basil sauce served with your choice of salad.	\$10

SANDWICH MENU

HOBART'S OFFERS A LUNCH SANDWICH SELECTION THAT IS PRICED TO PLEASE! \$12
ALL SERVED WITH YOUR CHOICE OF SIDE SALAD OR FRESH-CUT FRIES.

Steak Fajita Wrap

Steak strips with sautéed onions and peppers in Hobart's southwest pepper salsa wrapped with tomatoes and lettuce in a soft flour tortilla.

Chicken Quesadilla

Soft flour tortilla stuffed with cheese, green onions and grilled chicken breast. Served with salsa and sour cream.

Awesome Burger

Hand formed, 100% ground beef with steak seasoning, grilled and served on a toasted Kaiser. **Additional Bacon or Cheddar Cheese \$1.50 each.**

Southern BBQ Beef "Po' Boy"

Thinly sliced roast beef smothered in Hobart's BBQ sauce and sautéed onions on a grilled Panini bun.

Brisket of Beef au Jus

Thinly sliced slowly roasted brisket of beef on a toasted Panini bun with au jus for dipping.

Smothered Chicken Sandwich

Grilled Cajun seasoned chicken breast served open faced on French stick topped with sautéed peppers, mushrooms and onions and melted cheese.

Grilled Chicken "Po' Boy"

Toasted Panini bun, chicken breast, crisp bacon, lettuce, tomato and melted Cheddar cheese.

Veal Sandwich

Freshly breaded veal cutlet deep fried to a golden brown topped with grilled peppers, cheese and tomato sauce. Served on a toasted kaiser.

Philly Cheese Steak

Thinly sliced roast beef grilled with peppers and onions, topped with melted cheese on a toasted Panini bun.

LUNCH GRILL



OUR **Certified Angus Beef**® STEAKS AND GRILL SPECIALTIES ARE SERVED WITH 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 MAY BE ADDED FOR \$3.00

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	\$24
The King of steaks. An 8 oz. centre-cut, 100% trimmed New York Strip.	
Top Sirloin Steak	\$18
Our classic "baseball cut" is full of robust beef flavour.	
The top sirloin is our leanest cut of steak and always a great value.	
Ribeye Steak	\$22
The most flavourful of steaks grilled to perfection.	
Filet Mignon	\$24
The traditional tenderloin steak wrapped in bacon and seared to capture all the juices.	
Grilled Salmon Fillet	\$15
Atlantic salmon fillet broiled and finished in the oven with lemon butter. Served with hollandaise.	
Stuffed Grilled Chicken	\$16
Chicken Supreme stuffed with spinach and Ricotta, grilled to perfection and smothered in creamy tarragon gravy.	

PASTA BOWLS

LUNCH SIZED PORTIONS SERVED WITH GARLIC BREAD.

CHOICE OF SIDE SALAD MAY BE ADDED FOR AN ADDITIONAL \$3.00.

Seafood Pasta	\$15
Jumbo shrimp and scallops with green onion and peppers in savoury tomato and cream sauce over angel hair pasta.	
Fettuccine & Chicken Florentine	\$12
Pasta and chicken breast cubes tossed with fresh cream, Parmesan cheese, green onion, spinach and seasoning.	
Beef Yakasoba	\$13
Angel hair pasta with julienne vegetables tossed in Hobart's famous Yakatori sauce topped with grilled <i>Certified Angus Beef</i> ® steak strips.	

ENTREE SALADS

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

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.	
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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

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.	

Welcome To



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.

