

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.

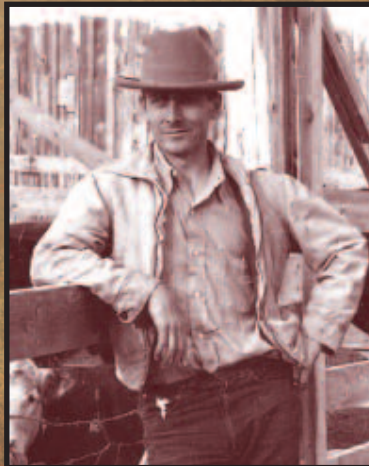
We Promise:

- 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 <i>Certified Angus Beef</i> [®] Yakatori	8 oz. ... \$15	5 oz. ... \$9
Recipe borrowed from a great Japanese friend in Alberta.		
Tender Bites		\$17
Thinly sliced <i>Certified Angus Beef</i> [®] tenderloin on toasted garlic rounds topped with Strubbs dill slices.		
Cajun Escargot		\$7
Spicy tomato, pepper and garlic cream sauce.		
Chicken Quesadilla		\$10
Soft flour tortilla baked with grilled chicken, cheese and green onions. Salsa and sour cream on the side.		
Texas Beef Tostadas		\$7
Hobart's unique taco beef mix on crisp corn tortillas with baked cheese, fresh diced tomatoes and lettuce with sour cream on the side.		
Sweet & Spicy Chicken		\$8
Bangkok inspired breaded chicken bites tossed in sweet chili sauce.		
Cheese Fritters		\$8
A basket of fresh and fluffy fritters with sweet mustard dip.		
Loaded Potato Skins		\$9
With cheese and bacon, served with sour cream chive dip.		
Baked Brie		\$12
Danish Brie baked with butter and almonds, served with fresh fruit and bread.		
Scallops in Garlic Butter & Mushroom Caps		\$14
A half-dozen bite-sized morsels sautéed in garlic butter and chopped peppers.		
Beer & Garlic Shrimp		\$15
Jumbo shrimp sautéed Portuguese style; simply delicious with a hint of Tobasco.		

ENTREE SALADS

Meal-sized Caesar, Garden Mix, Spinach or our Orange & Almond	\$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.	

BREADS AMPLE PORTIONS FOR SHARING

Fresh Warm Loaf with Chive Butter	\$6
Bruschetta Bread with Cheese	\$11
Garlic Cheese Parisienne Bread	\$9

TODAY'S SOUP

Hobart's chefs prepare an interesting and delicious soup daily using quality ingredients from our kitchen.	
A Hearty Bowl	\$4.50

SIDE SALADS

Appetizer-sized Caesar, Garden Mix, Spinach or Orange & Almond Salad.	\$4.50
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STEAKS



OUR **Certified Angus Beef®** STEAKS ARE SERVED WITH SAUTÉED MUSHROOMS, HOUSE BUTTER AND VEGETABLES AS WELL AS YOUR CHOICE OF TWICE-BAKED POTATO, ROASTED POTATOES OR FRESH-CUT FRIES. YOUR CHOICE OF ONE OF OUR SIDE SALADS OR 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

The King of steaks. A center-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 \$2.00

12 oz. ... \$36 8 oz. ... \$28

West Coast-Cut Strip Steak

Split strip loin steak with 1/4" fat cap, hand cut to a minimum 2 1/2" thickness.

\$30

Top Sirloin Steak

Our classic "baseball cut" is full of robust beef flavour. The top sirloin is our leanest cut of steak and always a great value.

8 oz. ... \$24 5 oz. ... \$18

Flat Iron Steak

A tender, juicy chuck steak topped with sautéed onions, peppers and mushrooms in southwest pepper sauce.

10 oz. ... \$26

Ribeye Steak

The most flavourful of steaks grilled to perfection.

10 oz. ... \$26

The 'Cowboy' Steak

The famous bone-in, closely trimmed ribeye steak big enough for most any appetite.

18 oz. ... \$40

Filet Mignon

The traditional tenderloin steak wrapped in bacon and seared to capture all the juices.

9 oz. ... \$37 6 oz. ... \$29

Saucy Sides

An ample serving of ONE of our classic sauces – Béarnaise, Bourbon-Peppercorn, or Hobart's BBQ.

\$5

SANDWICHES



SERVED WITH FRESH-CUT FRIES AND YOUR CHOICE OF ONE OF OUR SIDE SALADS.

The Certified Angus Beef® brand is Angus beef at its best®. There's no other choice for remarkably good taste, but don't take our word on it. Let your taste buds decide.

Sirloin Steak Sandwich

Certified Angus Beef® top sirloin steak served open faced on a French stick with sautéed onions, peppers and mushrooms.

\$15

Awesome Burger

Pure, lean, Certified Angus Beef® ground beef served on a kaiser with tomato, lettuce, dill slices and red onion.

Additional bacon or cheese \$1.50 each.

\$13

Southern BBQ Beef "Po' Boy"

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

\$13

DINNER SPECIALTIES

ALL ENTRÉES INCLUDE YOUR CHOICE OF SIDE SALAD OR SOUP.

MEAT DISHES

Cajun-sautéed Chicken \$20

Breasts of chicken sautéed with peppers, tomato, celery and clamato-butter sauce. Served Louisiana hot with garlic pasta and vegetables.

Stuffed Grilled Chicken \$ 22

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 Sautéed Apples Double \$ 32 Single \$ 22

Truly a delectable dish. Seared and roasted chop smothered in sautéed apples with red onions and thyme. Topped with light cider gravy and served alongside sweet mashed potato and vegetables.

Lamb Rib Chops \$ 38

A quartet of "French Quarter"-style grilled lamb chops. Tender, flavourful and spiced just hot enough. Topped with mint hollandaise sauce and served with sweet mashed potato and vegetables.

SEAFOOD

Grilled Salmon Fillet 8 oz. ... \$22

Salmon fillet broiled and finished in the oven with lemon butter. Served with hollandaise, vegetables, and your choice of rice, oven-roasted or twice-baked potato.

Seafood-stuffed Sole \$22

Tender fillets of sole lightly coated in seasoned flour, wrapped around crab and shrimp, pan-cooked in butter, lemon and white wine. Served with vegetables and rice.

Seafood Pasta \$24

Jumbo shrimps and scallops with green onion and peppers in savoury tomato and cream sauce over angel hair pasta.

Lobster Tail 8-9 oz. King Crab Leg 8 oz.

Served with lemon butter. Add to any of our steaks or order as a meal. Please ask your server for the current Market Price.

Grilled Jumbo Shrimp Skewers (3) ... \$ 6 (6) ... \$ 12

PRIME RIB - SERVED THURSDAY THROUGH SATURDAY AFTER 4:00 PM

Prime Rib Dinner 1" cut ... \$28 3/4" cut ... \$22

Hobart's *Certified Angus Beef*® Prime Rib is slowly cooked, lightly seasoned and freshly cut to order. Served with vegetables, choice of potato, Yorkshire pudding and au jus

DESSERT...FABULOUS CONCLUSIONS

HOBART'S DESSERT SENSATIONS ARE UNIQUE, ALWAYS SCRUMPTIOUS,
AND FREQUENTLY SHARED BETWEEN TWO OR MORE FRIENDS.

Cherry Cream Cheese "Ravioli"	\$8
A quartet of deep-fried Amaretto-cream cheese stuffed pastry pockets swimming in brandy-laced Bing cherry sauce. Finished with chocolate drizzle and whipped cream.	
Cajun-style Cheesecake	\$7
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 Sherbet	\$7
Three scoops of Hobart's own "made-from-scratch" fruit ice. Served with a hot mixed berry compote.	

SPECIAL COFFEES

Hobart's is pleased to offer many of the traditional hot drinks.

Our favourites are:

\$6

Lisa's Coffee

Coffee, Frangelico, Kahlua and Bailey's Irish Cream, whipped cream and nutmeg.

Café Golden Gates

Coffee, Tia Maria, Grand Marnier and Crème de Cacao and whipped cream.

Steamy Black Russian

Coffee, Kahlua, Stolychnaya Vodka, whipped cream and a cherry.

Black Angus

Coffee, Scotch, Kahlua and Drambuie topped with whipped cream.

Blueberry Tea

Hot Tea, Grand Marnier, Amaretto and orange slice.

minimum 1 1/2 oz. spirits

HOT BEVERAGES

Freshly ground and brewed traditional Espresso beverages

Double Espresso	\$2.75
Cappuccino	\$3.50
Espresso, frothed milk and foam.	
Café con Leche	\$3.95
Espresso with steamed milk	
Café Swiss	\$4.25
Espresso with steamed hot chocolate.	
Hobart's "Ranch Roast" brewed coffee (refillable)	\$2.25
100% Arabica blend (decaf, brewed upon request)	
Tea or Hot Chocolate	\$2.25

BEVERAGES

Fountain Soft Drinks & Iced Tea (With Refill)	\$2.25
Milk & Juices	\$2.50
Innocent Cocktails	\$3.50
Classic Coke Bottle	\$1.95
Bottled Root Beer, Fuze or Perrier	\$2.75

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 VQA Baco Noir ideally suited to our steaks and more savoury dishes. Our *Three Sisters White* is a crisp semi-dry VQA Vidal suited to our chicken, salads or seafood, but is enjoyed most when paired with good friends and candlelit dinners. We serve our white wines well chilled and our reds at room temperature. We have chosen Sutter Home White Zinfandel blush wine to round out our house selections.

6 oz. Glass \$6.25 • Half Litre \$18 • 1 Litre \$36

BOTTLED WINES

RED WINES

Vineyard - Country	250mL Carafe	750mL bottle	dry/sweet
Jacob's Creek Shiraz/Cabernet – Australia	\$11	\$33	(1)
Angus The Bull Cabernet – Australia	\$16	\$48	(1)
Angus The Bull Shiraz – Australia	\$16	\$48	(1)
Santa Rita Cabernet Sauvignon – Chile	\$13	\$39	(1)
Baron Rothschild Merlot – France	\$10	\$30	(0)
Valpolicella Negrar – Italy	\$11	\$33	(1)
Masi Campofiorin Rosso – Italy	\$16	\$48	(1)

WHITE WINES

Vineyard - Country	250mL Carafe	750mL bottle	dry/sweet
Pelee Island Sauvignon Blanc – Canada VQA	\$9	\$27	(1)
Lindeman's Bin 65 Chardonnay – Australia	\$10	\$30	(1)
Deinhard Green Label – Germany	\$10	\$30	(4)
Soave Folonari – Italy	\$10	\$30	(1)
Long Flat Semillon/Sauv. Blanc – Australia	\$12	\$36	(0)
East Dell Estates Pinot Grigio – Canada VQA	\$12	\$36	(1)
Santa Margherita Pinot Grigio – Italy	\$15	\$45	(1)

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

BEER & SPIRITS

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



Premium Draft Beer

12 oz. \$4.20 • 20 oz. \$6.95

Premium & Imported Bottled Beer from	\$4.95
Low Alcohol (0.9%) Beer	\$4.25
Domestic Bottled Beer	\$4.50
House Liquors 1¼ oz.	\$4.50
Premium Spirits & Cocktails - minimum 1¼ oz. priced accordingly from	\$4.95

(all menu prices plus applicable taxes)

