



HOBART'S STEAKHOUSE™



Angus Beef at its Best®

LUNCH VALUES

Steak Sandwich <i>Certified Angus Beef</i> ® top sirloin fillet steak with sautéed onions, mushrooms and peppers served open faced on French stick with fresh-cut fries.	\$11
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.	\$8
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."	\$10
Pasta & Salad Your choice of pasta in Alfredo, Rosé, or Tomato-basil sauce served with your choice of salad.	\$10

PASTA BOWLS

**LUNCH-SIZED PORTIONS SERVED WITH GARLIC BREAD.
CHOICE OF SIDE SALAD MAY BE ADDED FOR AN ADDITIONAL \$2.25.**

Seafood Pasta Jumbo shrimp and scallops with green onion and peppers in savoury tomato and cream sauce over angel hair pasta.	\$15
Fettuccine & Chicken Florentine Pasta and chicken breast cubes tossed with fresh cream, Parmesan cheese, green onion, spinach and seasoning.	\$12
Pasta Primavera Penne noodles with a medley of fresh vegetables and garlic in a robust tomato-basil sauce.	\$10
Beef Yakasoba Angel hair pasta with julienne vegetables tossed in Hobart's famous Yakatori sauce topped with grilled <i>Certified Angus Beef</i> ® steak strips.	\$13

ENTRÉE SALADS

SERVED WITH GRILLED GARLIC BREAD.

A Meal-sized Caesar, Garden Mix, Spinach or our Orange & Almond Salad	\$12
Cobb Salad with Chicken The classic West Coast favourite – romaine lettuce with rows of sliced egg, bacon, tomato, grilled chicken, cucumber, peppers and cheese.	\$14
Smaller Version	\$9

STEAKS



OUR Certified Angus Beef® STEAKS ARE TOPPED WITH SAUTÉED MUSHROOMS, AND SERVED WITH COLESLAW AND FRESH-CUT FRIES OR WITH YOUR CHOICE OF SIDE SALAD.

Hobart's is licensed to serve the Certified Angus Beef® brand. Less than 8% of beef is flavourful, tender and juicy enough to meet the brand's standards, so enjoy the best beef today.

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

8 oz. ... \$21

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

Top Sirloin Steak

8 oz. ... \$17 5 oz. ... \$11

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

10 oz. ... \$19

The most flavourful of steaks grilled to perfection.

Filet Mignon

6 oz. ... \$22

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

SANDWICH MENU

HOBART'S OFFERS A LUNCH SANDWICH SELECTION THAT IS PRICED TO PLEASE! YOUR CHOICE \$10 ALL SERVED WITH YOUR CHOICE OF SIDE SALAD OR FRESH-CUT FRIES.

Awesome Burger

100% ground beef seasoned, grilled and served on a toasted Kaiser.

Additional Bacon or Cheddar Cheese \$1.50 each.

Philly Cheese Steak

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

Southern BBQ Beef "Po' Boy"

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

Chicken Quesadilla

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

Southern Chicken Sandwich

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

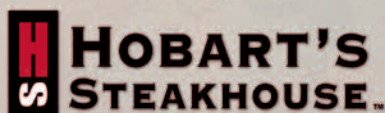
Grilled Chicken "Po' Boy"

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

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.

*All menu prices plus applicable taxes.



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)
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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

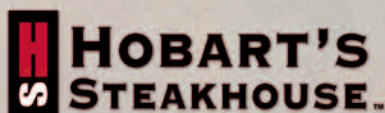
Low Alcohol (0.9%) Beer \$4.25

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)



BREADS

Garlic Vienna Cheese Bread	\$9
Bruschetta-Cheese Bread	\$11
Fresh Warm Loaf served with Herb-chive Butter	\$6

GREAT BEGINNINGS

Soup of the Day A hearty serving of our freshly prepared soup.	\$4.50
Side Salads Choose from Classic Caesar, Garden Mix, Spinach or our Orange & Almond Salad.	\$4.50

FABULOUS CONCLUSIONS

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

Cherry Cream Cheese "Ravioli" 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.	\$8
Cajun-style Cheesecake Cold, creamy New York-style cheesecake smothered in roasted pecan pieces and hot Jack Daniels caramel sauce.	\$7
Hobart's Apple Crisp Served steaming hot and topped with French Vanilla ice cream.	\$8
Chocolate Pagoda A mountain of puffed pastry, ice cream and hot brandied chocolate fudge sauce.	\$7
Fresh Fruit Sherbet Three scoops of Hobart's own "made-from-scratch" fruit ice. Served with a hot mixed berry compote.	\$7

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®* brand
- 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.



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
Hobart's "Ranch Roast" Brewed Coffee (Refillable)	\$2.25
Espresso	\$2.75
Cappuccino	\$3.50
Café con Leche	\$3.95