

Starters

<i>Filet Mignon Skewers</i>	\$8
<i>Grilled Filet, Homemade Shoestring Onions, Jack Daniels B.B.Q. Dipping Sauce</i>	
<i>Breaded Artichoke Hearts</i>	\$8
<i>Marinated, Deep Fried, Pesto Aioli Dipping Sauce</i>	
<i>Escargot</i>	\$8
<i>White Wine, Garlic Butter, Herbs, Blue Cheese</i>	
<i>Steamer Clams</i>	\$12
<i>Garlic, Shallots, White Wine, Butter, Fresh Herbs</i>	
★<i>Shrimp Cocktail</i>	\$12
<i>Cognac Cocktail Sauce and Lemon Wedge</i>	
<i>Coconut Prawns</i>	\$12
<i>Fried Prawns, Orange Marmalade Dipping Sauce</i>	
<i>Crab Cakes</i>	\$12
<i>Sweet Dungeness Crab, Spicy Cajun Rémooulade Sauce</i>	
★<i>Grilled Marinated Portobello Mushroom</i>	\$10
<i>Grilled Asparagus and Blue Cheese Fondue</i>	

Soups & Salads

<i>Hot Spinach Salad</i>	\$7
<i>Spinach, Pine Nuts, Boiled Eggs, Bacon Vinaigrette</i>	
<i>Classic Caesar Salad</i>	\$7
<i>Romaine, Caesar Dressing, Croutons served with Parmesan Ribbons</i>	
<i>French Onion Soup</i>	\$7
<i>Caramelized Onions, Beef Jus, Crouton, Swiss Cheese</i>	
<i>Lobster Bisque</i>	\$9
<i>Maine Lobster simmered in Cream and Sherry</i>	

★ = *New Menu Item*

House Specialties

All Entrées Include

*Choice of Soup Du Jour or House Salad, Potato or Rice and Vegetable
Substitute Caesar Salad, Spinach Salad, French Onion Soup or Lobster Bisque \$5
All Entrées Split by the House Include Extra Potato & Vegetable \$10
Add our Seasonal Mushrooms to any Entrée \$8*

Hobey's Coconut Prawns **\$25**
Orange Marmalade Dipping Sauce, Lemon

Shrimp Scampi **\$23**
Jumbo Prawns, White Wine, Garlic, Butter, Angel Hair Pasta

Garlic Chicken Alfredo **\$19**
Grilled Chicken Breast, Creamy Alfredo, Angel Hair Pasta

Seafood Alfredo **\$29**
Lobster, Scallops & Shrimp, Creamy Alfredo, Angel Hair Pasta

Chicken Marsala **\$19**
Thin Slices of Chicken, Mushrooms, Garlic, Marsala Wine

Veal Marsala Scaloppini **\$26**
Thin Slices of Veal, Mushrooms, Garlic, Marsala Wine

Veal Oscar **\$28**
Thin Slices of Veal, Crab Cake, Tender Asparagus, Béarnaise Sauce

Large Lobster Tail **Market Price**
10oz Steamed Lobster, Hot Clarified Butter, Lemon

Alaskan King Crab Legs **Market Price**
One Pound Steamed Crab Legs, Hot Clarified Butter, Lemon

Cedar Plank Salmon **\$22**
Wild Salmon Filet, Citrus-Honey Butter Glaze

Steak Diane **\$25**
Tournedos of Beef, Mushroom Demi, Shallots, Garlic, Dijon Mustard

Consumer Advisory – The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

From The Broiler

All Entrées Include

*Choice of Soup Du Jour or House Salad, Potato or Rice and Vegetable.
Substitute Caesar Salad, Spinach Salad, French Onion Soup or Lobster Bisque \$5
All Entrées Split by the House Include Extra Potato & Vegetable \$10
Add our Seasonal Mushrooms to any Entrée \$8*

<i>Rib Eye Steak</i>	<i>\$24/\$19</i>
<i>16oz or 10oz, Homemade Shoestring Onions, Bordelaise Sauce</i>	
<i>Filet Mignon</i>	<i>\$24/\$19</i>
<i>8oz or 5oz, Tenderloin, Béarnaise Sauce</i>	
<i>New York Loin Steak</i>	<i>\$23/\$18</i>
<i>16oz or 8oz, Maitre d Butter</i>	
<i>Porterhouse Steak</i>	<i>\$30</i>
<i>24oz King of Steaks, Brandy Mushroom Sauce</i>	
<i>Filet Skewers</i>	<i>\$24</i>
<i>Broiled, Peppers, Mushrooms, Homemade Shoestring Onions, Jack Daniels B.B.Q. Dipping Sauce</i>	
<i>Filet & Lobster</i>	<i>Market Price</i>
<i>8oz Filet & Rock Lobster, Clarified Butter, Lemon</i>	
★<i>New York & Seafood Scampi</i>	<i>\$28</i>
<i>Petite New York, Lobster, Scallops, Shrimp, White Wine, Garlic Butter</i>	
★<i>Mixed Grill</i>	<i>\$29</i>
<i>Broiled Lamb Chop with Dijon Mustard Herb Crust, Chicken Breast with Jack Daniels B.B.Q. Sauce and Citrus-Honey Glazed Salmon</i>	
★<i>Domestic Rack of Lamb</i>	<i>Market Price</i>
<i>Dijon Mustard and Herb Crusted</i>	
<i>Add Maine Lobster Tail to any Entrée</i>	<i>\$14</i>

Roast Prime Rib of Beef

*Aged for Tenderness and Flavor. Seasoned, Slow Roasted to
Perfection and Served with Au Jus and Creamed Horseradish*

12oz Regular Cut ***\$20***

16oz Hobey's Extra Cut ***\$24***

Desserts

<i>Chocolate Decadence</i>	\$8
<i>Warm Fudge-Filled Chocolate Cake served Ala Mode</i>	
<i>Crème Brulée</i>	\$6
<i>Egg Custard, Caramelized Sugar, Whipped Cream</i>	
<i>Home-Made New York Cheese Cake</i>	\$6
<i>Please ask your server for flavor of the week</i>	
★ <i>Banana Fosters</i>	\$7
<i>Vanilla Bean Ice Cream, Caramelized Bananas, Brown Sugar, Cinnamon, Meyers Rum and Banana Liquor</i>	
<i>Home-Made Brownie Sundae</i>	\$7
<i>Warm Brownie topped with Vanilla Ice Cream, Chocolate and Caramel Syrups, Whipped Cream</i>	
<i>Strawberries Italiano</i>	\$6
<i>Sautéed Strawberries served over Vanilla Ice Cream topped with Whipped Cream</i>	
<i>Tiramisu</i>	\$7
<i>Mascarpone Cheese, Lady Fingers, Coffee Liquor, Chocolate, Whipped Cream</i>	
<i>Xhango</i>	\$8
<i>Deep-Fried Cheesecake, wrapped in a Flour Tortilla rolled in Sugared Cinnamon, topped with Vanilla Ice Cream and Whipped Cream</i>	

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