

## ***Starters***

<b><i>Escargot</i></b> <i>White Wine, Garlic Butter, Herbs, Blue Cheese</i>	<b>\$8</b>
<b><i>Shrimp Cocktail</i></b> <i>Cognac Cocktail Sauce and Lemon Wedge</i>	<b>\$12</b>
<b><i>Coconut Prawns</i></b> <i>Fried Prawns, Orange Marmalade Dipping Sauce</i>	<b>\$12</b>
<b><i>Crab Cakes</i></b> <i>Sweet Dungeness Crab, Spicy Cajun Rémolade Sauce</i>	<b>\$12</b>
<b><i>Breaded Artichoke Hearts</i></b> <i>Marinated, Deep Fried, Pesto Aioli Dipping Sauce</i>	<b>\$8</b>
<b><i>Grilled Marinated Portobello Mushroom</i></b> <i>Grilled Asparagus and Blue Cheese Fondue</i>	<b>\$8</b>
<b><i>Fried Calamari</i></b> <i>Tubes, Tentacles and Pesto Aioli Dipping Sauce</i>	<b>\$10</b>

## ***Soups & Salads***

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

# **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*

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

**Shrimp Scampi** **\$25**  
*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, Angel Hair Pasta*

**Seafood Thermador** **\$29**  
*Lobster, Shrimp, Scallops, Mushrooms, Lobster Sauce, Served with Rice*

**Large Lobster Tail** **\$48**  
*16oz Steamed Lobster, Hot Clarified Butter, Lemon*

**Alaskan King Crab Legs** **\$38**  
*One Pound Steamed Crab Legs, Hot Clarified Butter, Lemon*

**Cedar Plank Salmon** **\$24**  
*Salmon Filet, Citrus-Honey Butter Glaze*

**Crab Stuffed Baked Salmon** **\$26**  
*Dungeness Crab, Lobster Sauce*

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*

<b><i>Rib Eye Steak</i></b>	<b><i>\$25/\$21</i></b>
<i>16oz or 12oz, Homemade Shoestring Onions, Bordelaise Sauce</i>	
<b><i>Filet Mignon</i></b>	<b><i>\$25/\$20</i></b>
<i>8oz or 5oz, Tenderloin, Béarnaise Sauce</i>	
<b><i>New York Loin Steak</i></b>	<b><i>\$24/\$20</i></b>
<i>16oz or 10oz, Maître d' Butter</i>	
<b><i>Porterhouse Steak</i></b>	<b><i>\$25</i></b>
<i>16oz King of Steaks, Chipotle Cholula Compound Butter</i>	
<b><i>Filet Mignon &amp; Shrimp Cardinal</i></b>	<b><i>\$26</i></b>
<i>5oz Filet &amp; Grilled Shrimp, with Demi-Glace and Lobster Sauce</i>	

## ***Roast Prime Rib of Beef***

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

<b><i>12oz Regular Cut</i></b>	<b><i>\$21</i></b>
<b><i>16oz Hobey's Extra Cut</i></b>	<b><i>\$25</i></b>
<b><i>12oz Blackened Prime Rib</i></b>	<b><i>\$23</i></b>
<b><i>16oz Blackened Prime Rib</i></b>	<b><i>\$27</i></b>

### ***Add to Any Entrée***

***Small Maine Lobster Tail \$12***

***16oz Lobster Tail \$38***

***1lb King Crab Legs \$28***

***Seafood Scampi \$10***

***Shrimp Scampi \$6***

***Coconut Prawns \$6***

***Crab Cakes \$6***

***Portobello Mushrooms with Blue Cheese Fondue \$5***

***Brandied Sautéed Mushrooms \$4***

*Add to entrée selections are not for individual purchase*

## *Desserts*

<b><i>Chocolate Decadence</i></b>	<b>\$8</b>
<i>Warm Fudge-Filled Chocolate Cake served Ala Mode</i>	
<b><i>Crème Brulée</i></b>	<b>\$6</b>
<i>Egg Custard, Caramelized Sugar, Whipped Cream</i>	
<b><i>Home-Made New York Cheese Cake</i></b>	<b>\$6</b>
<i>Please ask your server for flavor of the week</i>	
<b><i>Home-Made Brownie Sundae</i></b>	<b>\$7</b>
<i>Brownie topped with Vanilla Ice Cream, Chocolate and Caramel Syrups, Whipped Cream topped with a Cherry</i>	
<b><i>Ice Cream Sundae</i></b>	<b>\$5</b>
<i>Chocolate Syrup, Nuts, Whipped Cream topped with a Cherry</i>	
<b><i>Banana Fosters</i></b>	<b>\$7</b>
<i>Vanilla Bean Ice Cream, Caramelized Bananas, Brown Sugar, Cinnamon, Meyers Rum and Banana Liquor</i>	
<b><i>Xhango</i></b>	<b>\$7</b>
<i>Deep-Fried Cheesecake, wrapped in a Tortilla rolled in Cinnamon Sugar topped with Vanilla Ice Cream and Whipped Cream</i>	
<b><i>Seasonal Berries &amp; Cream</i></b>	<b>\$5</b>
<i>Fresh Berries, Cream Anglaise and Whipped Cream</i>	
<b><i>Seasonal Berries Italiano</i></b>	<b>\$6</b>
<i>Fresh Berries served over Vanilla Ice Cream with Balsamic Reduction Syrup</i>	
<b><i>Add Fresh Berries to any Dessert</i></b>	<b>\$2</b>