

Starters

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| <i>Escargot*</i> | <i>\$10</i> |
| <i>White wine, garlic butter and fresh herbs</i> | |
| <i>Shrimp Cocktail*</i> | <i>\$12</i> |
| <i>Cognac cocktail sauce with lemon wedge</i> | |
| <i>Coconut Shrimp*</i> | <i>\$12</i> |
| <i>Served with sweet chili sauce</i> | |
| <i>Crab Cakes*</i> | <i>\$12</i> |
| <i>Served with remoulade sauce</i> | |
| <i>Breaded Artichoke Heart</i> | <i>\$8</i> |
| <i>Deep fried served with a pesto aioli dipping sauce</i> | |
| <i>Fried Calamari Strips*</i> | <i>\$12</i> |
| <i>Served with remoulade sauce</i> | |
| <i>Sautéed Mushrooms</i> | <i>\$8</i> |
| <i>White wine, garlic butter and fresh herbs</i> | |

Soups & Salads

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| <i>Warm Spinach Salad</i> | <i>\$9</i> |
| <i>Spinach, sliced almonds, boiled eggs, balsamic bacon dressing</i> | |
| <i>Caesar Salad</i> | <i>\$9</i> |
| <i>Romaine lettuce, garlicky Caesar dressing, parmesan cracker, crouton</i> | |
| <i>House Salad</i> | <i>\$7</i> |
| <i>Baby greens, carrot, tomato, pickled onion</i> | |
| <i>French Onion Soup</i> | <i>\$10</i> |
| <i>Caramelized onions, beef jus, crouton and Swiss cheese</i> | |
| <i>Lobster Bisque*</i> | <i>\$12</i> |
| <i>Maine Lobster simmered in cream and sherry</i> | |
| <i>Soup Du Jour</i> | <i>\$7</i> |

House Specialties

*Choice of soup du jour or house salad, vegetable and choice of rice or potato.
Entrées split by the house include extra potato & vegetable \$10*

Grilled Teriyaki Chicken* **\$20**
House made marinade, skin-on chicken breast

Broiled Twin Lobster Tails* **\$33**
Twin 4oz broiled lobster tails, hot clarified butter and lemon

Wild Caught Canadian Snow Crab* **\$42**
One pound of steamed crab, hot clarified butter and lemon

Pan Seared Salmon* **\$29**
Colossal prawns, lobster sauce

Coconut Shrimp* **\$28**
Served with sweet chili sauce

Pasta Dishes

Choice of soup du jour or house salad

Shrimp Scampi Pasta* **\$27**
Colossal prawns, white wine, garlic, butter, angel hair pasta

Garlic Chicken Alfredo* **\$25**
Grilled chicken breast, creamy Alfredo, angel hair pasta

Seafood Alfredo* **\$35**
Lobster, scallops and shrimp, creamy Alfredo, angel hair pasta

*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.

18% gratuity is added to all parties over 8 or more, including separate checks.



We proudly serve Certified Angus Beef



From The Broiler

Entrées Include

Choice of soup du jour or house salad, vegetable and choice of rice or potato.

Entrées split by the house include extra potato & vegetable \$10

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| <i>Filet Mignon*</i> | <i>\$38</i> |
| <i>8oz tenderloin, béarnaise</i> | |
| <i>New York Striploin*</i> | <i>\$32</i> |
| <i>12oz striploin</i> | |
| <i>New York Pepper Steak*</i> | <i>\$36</i> |
| <i>12oz striploin, black pepper, brandy demi-glace, tableside</i> | |
| <i>Hobey's Ribeye Steak*</i> | <i>\$36</i> |
| <i>12oz boneless ribeye, A-1 compound butter</i> | |
| <i>Petite Filet Mignon & Lobster Tail*</i> | <i>\$43</i> |
| <i>6oz tenderloin, 4oz lobster tail</i> | |
| <i>Petite Filet Mignon & Canadian Snow Crab*</i> | <i>\$45</i> |
| <i>6oz tenderloin, 8oz steamed snow crab</i> | |

Roast Prime Rib of Beef

Aged for tenderness and flavor. Seasoned, slow roasted to Perfection and served with au jus and creamed horseradish

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| <i>12oz Regular Cut*</i> | <i>\$33</i> |
| <i>16oz Hobey's Extra Cut*</i> | <i>\$40</i> |

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Desserts

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| <i>Campfire S'mores</i> | \$9 |
| <i>Graham cracker crust, dark chocolate, marshmallow, vanilla bean ice cream Topped with whipped cream and chocolate sauce</i> | |
| <i>Crème Brulée*</i> | \$8 |
| <i>Vanilla custard, caramelized sugar, whipped cream</i> | |
| <i>Homemade New York Cheese Cake</i> | \$8 |
| <i>Rich, creamy cheesecake, graham cracker crust, whipped cream</i> | |
| <i>Homemade Brownie</i> | \$10 |
| <i>Topped with vanilla bean ice cream, whipped cream, Chocolate and caramel sauce</i> | |
| <i>Bananas Foster</i> | \$10 |
| <i>Caramelized bananas, brown sugar, cinnamon, vanilla bean ice cream, Meyers rum and banana liquor</i> | |
| <i>Chocolate Mousse</i> | \$7 |
| <i>Double rich chocolate mousse, white and dark sauces, Fresh vanilla whipped cream</i> | |

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