

HOBNOB
restaurant & wine bar

FABULICIOUS LUNCH
\$25-2 COURSES

APPETIZERS

SOUP DU JOUR

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SIMPLE GREEN SALAD

CHEF'S BLEND OF TENDER GREENS AND HOUSE VINAIGRETTE

ENTRÉES

ASIAN 5 SPICE HONEY GLAZED SALMON

*GRILLED SALMON, CUCUMBER, TEAR DROP PEPPERS,
SPRING ONION, QUINOA SALAD*

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TRUFFLE "MAC & CHEESE"

*TRUFFLE & AGED CHEDDAR MORNAY,
BABY SPINACH, CHERRY TOMATOES,
DOUBLE SMOKED BACON,
PANKO BREAD CRUMBS,*

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SIGNATURE 8OZ BEEF TENDERLOIN BURGER

*CARAMELIZED ONION & AGED CHEDDAR,
LETTUCE, TOMATO & RED ONION,
TOASTED KAISER*

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ROASTED SUPRÊME OF CHICKEN

*ROASTED FINGERLING POTATOES,
MARKET VEGETABLES,
SIMPLE JUS*

DESSERT

CHEF'S CHOICE DESSERT

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CHEF'S CHOICE OF CHEESE

SERVED WITH HOUSE MADE CHUTNEY & BAGUETTE CROSTINIS

EXECUTIVE CHEF

ADAM RAPSEY

SOUS CHEF

TIM COX