

# HOBNOB

restaurant

## FABULICIOUS LUNCH

\$25

### APPETIZERS

#### SOUP DU JOUR

~

#### **ROASTED VEGETABLE & WALNUT SALAD**

*Roasted, Celery Root and Parsnips,  
Toasted walnuts*

~

#### **BRAISED LAMB POUTINE**

*Crushed Crispy Fried Fingerlings  
Niagara Gold, Braised Lamb Gravy*

### ENTRÉES

#### **STEAK FRITES**

*Grilled NY Striploin Steak,  
Yukon Gold Frites,  
Tarragon Butter, Red Wine Jus*

~

#### **TRUFFLE “MAC & CHEESE”**

*Truffle & Aged Cheddar Mornay,  
Baby Spinach, Cherry Tomatoes and Double Smoked Bacon  
Toasted Panko Bread Crumbs*

~

#### **GRILLED VEGETABLE SANDWICH**

*Olive Tapenade, Ricotta and Arugula  
Rosemary Focaccia  
Served with choice of Soup, Salad or Fries*

### DESSERT

#### CHEF’S CHOICE

**EXECUTIVE CHEF**  
ADAM RAPSEY

**SOUS CHEF**  
TIM COX

# **HOBNOB**

restaurant

## **FABULICIOUS DINNER**

**\$39**

### **APPETIZERS**

#### **CANADIENNE SPLIT PEA**

*Green Split Pea, Smoked Bacon Mousse,  
Maple Crumble*

~

#### **TAGLIERINI CARBONARA**

*Double Smoked Bacon, Spring Onions, Extra Virgin Olive Oil,  
Panko Poached Egg*

~

#### **BABY ARUGULA SALAD**

*Honey & Whey Dressing, Pingu Prosciutto,  
House made Ricotta, Beet Chips  
Herbed Oiled Crustini*

### **ENTRÉES**

#### **Grilled 10 oz New York Striploin**

*Yukon Gold & Truffle Croquettes, Exotic Mixed Mushroom,  
Tarragon Butter, Red Wine Jus*

~

#### **PAN SEARED ARCTIC CHAR**

*Spaghetti Squash, Roasted Cherry Tomatoes, Cauliflower Puree,  
Brown Butter Sauce*

~

#### **ROASTED ONTARIO PORK TENDERLOIN**

*Smoked Mustard Glazed Pork, Jalapeno Cornbread Cake,  
Tomato Braised Beans and Greens*

### **DESSERT**

#### **CHEF'S CHOICE**

**EXECUTIVE CHEF**  
ADAM RAPSEY

**SOUS CHEF**  
TIM COX