



20 HOBSON STREET
RESTAURANT

Lunch Menu

..... APPETIZERS

CALAMARI

Panko breaded calamari with a reduced balsamic drizzle
and cracked peppercorns.....12

SAMOSAS

Filled with ground Angus beef, sweet potatoes, chick peas and
spices, served with a mango chutney.....9

YELLOWFIN TUNA

Sesame crusted pan seared yellowfin tuna with a miso, soy,
ginger reduction.....13

TEMPURA VEGETABLES

Medley of fresh vegetables lightly fried in tempura batter served with
with a teriyaki dip.....9

GRILLED FLATBREAD

Grilled handmade flatbread with a Woolwich goat cheese and oven
roasted tomato spread, drizzled with olive oil.....8

MUSSELS 20 HOBSON

Mussels with scallions, diced tomato in a garlic
white wine cream sauce.....11

..... GARDEN FRESH SALADS

CAESAR SALAD

The classic one with asiago cheese.....9

WATERMELON SALAD

Stacked with baby spinach and feta with reduced balsamic
and olive oil.....9

SMOKED DUCK SALAD

House smoked duck with fried goat cheese and baby greens
tossed in a blueberry white balsamic vinaigrette.....12

CRAB AND CUCUMBER SALAD

Over baby arugula tossed in a trio
citrus dressing.....13

BABY SPINACH SALAD

With double smoked bacon, candied pecans, mandarin orange
segments tossed in a creamy blue cheese dressing.....10

..... SOUPS

PUMPKIN BISQUE

With a maple sour cream and candied pumpkin
seeds.....6

SOUP OF THE DAY

A new Chef's creation daily.....5

..... DAILY SANDWICH SPECIAL

SOUP AND SANDWICH COMBO.....(see menu board)

LOBSTER ROLL
Lobster salad with mango, cucumber and cherry
tomatoes on a toasted pretzel bun with potato frites.....15

GRILLED TURKEY AND BRIE WRAP
With bacon, lettuce, tomatoes and cranberry mayo rolled in
a grilled flatbread.....14

BONELESS BEEF SHORTRIB STEAK SANDWICH
With horseradish mayo, sautéed onions and peppers.....16

..... MAIN BILL OF FARE

SESAME AND GREEN TEA CRUSTED ATLANTIC SALMON
Served with sautéed swiss chard,
jasmine rice and a soy cream emulsion.....16

TEMPURA BATTERED FILET OF SOLE
With house made tartar sauce, house-cut fries and coleslaw14

VEAL SCHNITZEL
Lightly hand breaded veal fried golden brown served on a celery root,
parsnip and Yukon golden mash.....15

BUTTER CHICKEN
With grilled pita and jasmine rice,
20 Hobson's take on an Indian classic.....15

COQUILLE ST. JACQUES
Pan seared king scallops with wild mushrooms in a pernod
cream saucebaked in the half shell with parmesan cheese, served
with celery root, parsnip and Yukon gold mash and asparagus16

BAKED ZITI "AU GRATIN"
With double smoked bacon, oven roasted tomatoes, and roasted
shallots tossed in a parmesan cream sauce baked with bread
crumbs and parmesan cheese.....14

..... FROM THE GRILL

STEAK FRITTES
Grilled 8 oz, New York steak served with house-cut fries
and a duck marsala jus.....18

GOURMET BURGER
Double smoked bacon, sauteed onions, peppers and brie cheese
served with house-cut fries.....14

VEAL SCALLOPINI MARSALA
On celery root, parsnip and Yukon mash served with asparagus
and marsala jus.....16

..... DESSERTS

PALACHINTA
Crêpe filled with berries in Grand Marnier liqueur and
topped with Swiss chocolate sauce.....7

TRIO OF CREME BRULÉE
Vanilla, Chocolate and Blueberry.....8

CHEESECAKE
N.Y. with cherry sauce or one of our daily cheesecake features7

SORBET
Ask your server for flavours.....7

TIRAMISU.....7

MOCHA ESPRESSO CAKE
With coffee cream icing.....7

20 HOBSON CHOCOLATE TRIO
Mocha and chocolate mousse, white chocolate fudge and chocolate brownie.....7

CHEESE TROLLEY.....market price