

# Welcome to the Hoffman House

## Appetizers

<i>Baked French Onion Soup</i>	6.5	<i>Soup du Jour</i>	4.5
<i>Scallops wrapped in Bacon (three)</i>	5	<i>Shrimp Cocktail (three)</i>	6
<i>Quesadilla du jour</i>	7	<i>Coconut Shrimp - with a peach apricot sauce</i>	7
<i>Full Dozen Steamed Clams- Cooked in garlic butter, white wine and parsley, served with garlic toast</i>			13
<i>Fresh Calamari- Served with marinara sauce</i>	8	<i>OR Buffalo style with hot sauce &amp; bleu cheese crumbles</i>	9
<i>App Special- Please check your special board for this evening's special appetizer</i>			

## Entrees



### From The Sea

<i>Maryland Crab Cakes</i>			
<i>Served with a lemon butter beurre blanc</i>			21
<i>Fisherman's Platter</i>			
<i>Scallops, Shrimp, Salmon and Clams Casino broiled with lemon butter and white wine</i>			21
<i>Garlic Shrimp Florentine</i>			
<i>Jumbo Shrimp sautéed in sweet butter with spinach, garlic, white wine and fresh tomatoes</i>			21
<i>Norwegian Salmon</i>			
<i>Please check your special board for this evening's Salmon preparation</i>			22
<i>Scallops Marsala</i>			
<i>Sea Scallops sautéed in a Marsala mushroom sauce served over angel hair pasta</i>			21



### Pasta

<i>Seafood Pasta</i>			
<i>Shrimp, Clams and fresh Crabmeat sautéed with white wine, shallots, garlic, tomatoes, and onions, tossed with penne pasta and Parmesan cheese</i>			22
<i>Shrimp &amp; Chicken a' la Vodka</i>			
<i>Grilled Shrimp and Chicken in a lightly spiced red cream sauce with a touch of vodka, tossed with penne pasta</i>			22
<i>Pasta Picatta</i>			
<i>Grilled Chicken with a creamy lemon caper sauce served over angel hair pasta</i>			21

<b>Spicy Rigatoni</b>	
<i>Rigatoni tossed with Hot Italian Sausage, fresh mozzarella, basil and marinara sauce</i>	20
<b>Pasta Poulet</b>	
<i>Penne Pasta tossed with grilled Chicken and fresh mozzarella in a tomato, garlic, white wine, and basil sauce</i>	20
<b>Cheese Ravioli</b>	
<i>Sauteed with spinach, shitake mushrooms, and walnuts in a balsamic brown butter sauce</i>	19



## *From the Land*

<b>St. John's Waldorf Chicken</b>	
<i>Boneless breast of Chicken encrusted in walnuts and topped with a Gorgonzola sauce</i>	20
<b>Kasey's Chicken</b>	
<i>Boneless breast of Chicken grilled, and finished with tomatoes, capers, garlic and artichoke hearts</i>	19
<b>Chicken Nikki</b>	
<i>Chicken breast stuffed with proscuitto &amp; mozzarella topped with a tomato basil Marsala mushroom sauce</i>	19
<b>Grilled Leg of Lamb</b>	
<i>Boneless, thinly sliced, charcoal grilled Leg of Lamb marinated with rosemary and garlic</i>	19
<b>Roast Duckling</b>	
<i>One half duck, crisp roasted and served with Chef's sauce du jour</i>	21
<b>Veal Scaloppini</b>	
<i>Tender Veal sautéed in a traditional scaloppini sauce of onions, peppers, mushrooms &amp; olives</i>	22
<b>Steak au Poivre</b>	
<i>NY Sirloin sautéed with peppercorns &amp; finished with a demi-glace of shallots, garlic, brandy &amp; cream</i>	26
<b>New York Sirloin</b>	
<i>Fully trimmed New York sirloin charbroiled to your liking &amp; served with a Jack Daniels BBQ sauce</i>	25
<b>Pat's Smothered New York Sirloin</b>	
<i>Fully trimmed New York sirloin charbroiled to your liking topped with your choice of: Sautéed Mushrooms &amp; Onions <u>OR</u> Bleu Cheese &amp; Roasted Shallots</i>	27
<b>London Broil</b>	
<i>Thinly sliced London broil topped with a Maderia mushroom sauce</i>	19
<b>Garlic Steak</b>	
<i>Thinly sliced London broil topped with a garlic butter sauce</i>	19
<b>Prime Rib of Beef with Yorkshire pudding</b>	
<i>Available Saturday nights only- boneless rib- <u>while it lasts!</u></i>	26

*Our ala carte vegetable du jour is plated for two*

***Tavern menu available***

*Five dollar plate charge for sharing; 18% gratuity is added for parties of six or more; Sorry, no separate checks*