

# Dinner

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Our menu includes fresh, inventive food, as well as many of the The Hobbit's classic dishes...artfully presented and reasonably priced.

## Appetizers

### **Oyster Saute -- \$10**

*Select oysters lightly sauteed with white wine, spinach and bacon. Served on a horseradish mustard cream sauce.*

### **Inside-out Tataki Roll -- \$11**

*Asian pear, bok choy, pickled ginger, thinly sliced raw filet mignon, wasabi aioli*

### **Roasted Garlic Spread -- \$12**

*Roasted garlic, toasted pistachios, horseradish, and chives are blended with monterachet and cream cheese, baked. Served with French bread and apple slices.*

### **Shrimp Cocktail -- 4 per shrimp**

*Chilled jumbo shrimp, sprinkled with old bay and served with a spicy and tangy cocktail sauce. Order as many as you like.*

### **Soup Du Jour -- Priced Daily**

*Chef's choice...prepared daily.*

### **Clams Casino -- \$10**

*Six top neck clams topped with garlic butter, seasoned bread crumbs, provolone cheese and bacon. Baked until golden brown.*

### **Chipotle Scallops -- \$12**

*Jumbo sea scallops, light chipotle dusting, cucumber relish, sweet thai guacamole*

### **Strawberry & Pecan Salad -- \$7**

*Field greens, pecans, cilantro macerated strawberries, goat cheese, balsamic vinaigrette*

### **Pear and Gorgonzola Salad -- \$7**

*Field greens, roasted pears, toasted walnuts, crumbled gorgonzola cheese, honey-dijon vinaigrette*

### **Caesar -- \$7**

*Romaine, classic Caesar dressing, tortellini, roasted asparagus*

### **Hobbit House Salad -- \$4**

*Fresh greens, garden vegetables, creamy homemade vinaigrette*

## Beverages

## Wine List

### Sparkling Wines

**Poema Cava -- \$6.00/\$30.00**

**Martini&Rossi, Asti-Spumante -- \$38.00**

**Moet & Chandon -- \$65.00**

*"White Star", NV, France*

**Veuve Cliquot -- \$68.00**

*Yellow Label, NV, Reims, France*

**Veuve Cliquot -- \$85**

*Rose, NV, Reims, France*

**Veuve Clicquot, LaGrande Dame -- \$135.00**

**Dom Perignon -- \$165.00**

*Epernay France, 1996*

### White Wines

**Pighin Pinot Grigio -- \$9.00/\$36.00**

**Santa Margherita, Pinot Grigio -- \$46.00**

*Italy, 2007*

**Joel Gott, Chardonnay -- \$10.00/\$39.00**

*Oakville, 2008*

**Sileni, Sauvignon Blanc -- \$32.00**

*New Zealand, Marlborough, 2008*

**Sterling, Chardonnay -- \$10.00/\$39.00**

*Napa, 2006*

**Sonoma-Cutrer, Chardonnay -- \$42.00**

*Russian River, Ca, 2007*

**Rombauer, Chardonnay -- \$52.00**

*Carneros, 2006*

**Provenance, Sauvignon Blanc -- \$10.00/\$39.00**

*Napa, 2007*

**Patz & Hall, Chardonnay -- \$58**

*Dutton Ranch, Russian River Valley, 2006*

**Duckhorn, Sauvignon Blanc -- \$48.00**

*Napa, 2007*

**Chateau Ste. Michelle, Reisling -- \$8.00/\$29.00**

*Columbia Valley, Washington, 2006*

**Laurent Tribut, Chablis -- \$40.00**

*France, 2006*

**Dry Creek, Chenin Blanc -- \$8.00/\$30.00**

## Red Wines

**Hahn, Pinot Noir -- \$8.00/\$32.00**

*Monterey, 2006*

**Nobilo, Pinot Noir -- \$43.00**

*New Zealand 2007*

**Tintara, Shiraz -- \$39.00**

*Australia, 2005*

**Columbia Crest, Merlot -- \$8.00/\$32.00**

*Columbia Valley, Washington, 2006*

**Four Vines, Zinfandel -- \$8.00/\$32.00**

*Old Vine Cuvee, 2006*

**Kenwood, Merlot -- \$46.00**

*Jack London, Sonoma Valley, 2005*

**J. Lohr, Merlot -- \$38.00**

*"Los Osos", Paso Robles, 2006*

**Costa Del Sol, Meritage -- \$38.00**

*Benessere, Napa, 2005*

**Joel Gott 815, Cabernet Sauvignon -- \$11.00/\$43.00**

*CA, 2007*

**B.V. Rutherford, Cabernet Sauvignon -- \$49.00**

*Rutherford, Napa, 2005*

**Educated Guess, Cabernet Sauvignon -- \$41.00**

*Napa, 2006*

**Ruffino, Chianti -- \$48.00**

*Ducale Riservia Chianti,*

**Faust, Cabernet Sauvignon -- \$72.00**

*Napa, 2005*

**Domaine Chandon, Pinot Noir -- \$54.00**

### Wines by The Glass

**Dry Creek, Chenin Blanc -- \$8.00**

*A fruity and crisp wine that is very refreshing and goes great with lighter food.*

**Sterling Chardonnay -- \$11.00**

*Napa, 2006*

*Well Balanced, medium bodied wine with hints of toasty oak and bright fruit flavors*

**Joel Gott Chardonnay -- \$10.00**

*A clean Chardonnay with bright hints of fruit and no Oak whatsoever.*

**Chateau St. Michelle, Reisling -- \$8.00**

*Washington, 2007*

*Classic reisling flavors of apricot and peaches in an off-dry wine*

**Provenance, Sauvignon Blanc -- \$10**

*Napa, 2007*

*A very appealing balance of zesty fruit and crisp acidity*

**Pighin, Pinot Grigio -- \$9**

*A classic example of Pinot Grigio with floral and hazelnut nuances and a clean, crisp finish.*

**Columbia Crest, Merlot -- \$8.00**

*Columbia Valley, Washington, 2006*

*Ripe dark fruits, a hint of spice, and moderate tannins make this a very aromatic merlot*

**Hahn, Pinot Noir -- \$8.00**

*A medium bodied wine with Boysenberry fruit and a perfect amount of spice to balance it out*

**Four Vines, Zinfandel -- \$8.00**

*Old Vine Cuvee, 2006*

*Lots of berry fruit with a nice toasty oak finish*

**Joel Gott 815 Cabernet -- \$11.00**

*A very well balanced Cab. Has a jammy palate with hints of spicy fruit, cedar, and black tea.*

**Cava, Sparkling -- \$6.00**

### Non-Alcoholic --

*Beck's N/A*

*San Pellegrino 500ml*

*Panna 500ml*

**Imported and Micro Brews -- \$4.75**

*New Castle Brown Ale Britain*

*Heineken Holland*

*Guinness Stout Ireland*

*Stella Artois Belgium*  
*Dogfish Head 60 MIN. IPA, DE.*  
*Hoegaarden Belgium*  
*Sam Adams Boston Lager, MA*  
*Corona*

## Beers

**Domestics -- \$3.50**

*Coors Light*  
*Miller Lite*  
*Budweiser*  
*Michelob Ultra*

## Desserts

**Chambord Cake -- \$6**

*A moist yellow bundt cake flavored with raspberry liqueur topped with homemade whipped cream served over a raspberry sauce.*

**Mary's Delight -- \$6**

*A lightly baked crust of crushed walnuts topped with a layer of sweetened cream cheese, a layer of chocolate pudding, then finished with a layer of heavy whipped cream and chocolate shavings.*

**Chocolate Rum Mousse -- \$6**

*Dark chocolate cake filled with a dark rum mousse, frosted with a light whipped cream icing served with raspberry coulis*

**Coconut Custard Cake -- \$6**

*light yellow coconut cake filled with homemade coconut custard and frosted with fresh whipped cream served over mango coulis*

## Entrees

### Light Entrees

**Cioppino -- \$19**

*Fresh fish, clams, shrimp, scallops, mussels, saffron tomato broth, touch of anisette, garlic crostini*

**Oriental Steak Salad -- \$15**

*Fresh greens & romaine lettuce, garden vegetables, asian inspired tenderloin tips, toasted sesame seeds, toasted almonds, creamy homemade vinaigrette*

**Crab Cake -- \$17**

*Five ounce all jumbo lump crab cake, baked until golden brown and sprinkled with Old Bay. Served with Chef's selection of accompaniment.*

**Chicken Saltimbocca -- \$17**

*Prosciutto wrapped boneless chicken breast, Gruyere cheese, sage, white wine caper demi-glaze*

## Entrees

### **Petite Rack of Lamb -- \$28**

*Roasted rack of New Zealand lamb, garlic mashed potatoes, fresh mint pesto*

### **Shrimp Risotto -- \$23**

*Jumbo gulf shrimp, parmesan risotto, chunky tomato sauce*

### **Mediterranean Surf & Turf -- \$28**

*Roasted filet mignon, jumbo lump crabmeat, sun-dried tomato, basil, & kalamata olive pesto, fettuccini*

### **Bronzed Catch -- \$25**

*Pan-roasted fresh fish, sweet & spicy glaze, seasonal fruit salsa, creamy lemon vinaigrette*

### **Fresh Catch with Roasted Tomatoes -- \$25**

*Pan-roasted fresh fish, seasoned oven-dried tomatoes, wilted spinach with shallots, basil and garlic oils*

### **Jumbo Lump Crab Cakes -- \$27**

*Two five ounce all jumbo lump crab cakes baked to a golden brown and sprinkled with Old Bay. Served with a Chef's selection of accompaniment.*

### **Filet Mignon -- \$25**

*Eight ounce center cut beef tenderloin, au poivre sauce*

### **Veal Pistachio -- \$24**

*Thin scallops of veal, mushroom, prosciutto, shallots, pistachios, Madeira wine, cream*

### **Beef Du Jour -- Priced Daily**

*Chef's choice of cut, preparation, & accompaniments*

### **Caribbean Tuna -- \$25**

*Fresh sushi grade tuna, homemade sweet & hot rub, mango chutney, sweet potato fries*

## Early Bird

### **Shrimp Scampi -- \$13.95**

*Six large Gulf shrimp are sauteed with shallots, capers, tomatoes, white wine, lemon juice and butter.*

### **Stuffed Flounder -- \$16.95**

*Flounder stuffed with crab imperial, baked and lightly topped with sauce Imperial*

### **Crabcake -- \$16.95**

*One of our Jumbo lump crab cakes is lightly seasoned, baked and sprinkled with Old Bay.*

### **Filet Mignon -- \$14.95**

*Five ounce of center cut filet grilled to order.*

**Chicken Marsala -- \$12.95**

*Boneless breast of chicken is sauteed with mushrooms and shallots, served with a marsala wine sauce*