

Hoffstot's Dinner Menu

Appetizers

- *Fried Calamari15.99
Tender slices of marinated calamari, lightly breaded & deep fried till golden brown. Served with stone crab mustard sauce and lemon.
- Antipasto Platter (feeds 6 to 8 people) 18.99
Prosciutto, Salami, Olives, Artichokes, Peppers, Provolone, Fresh Mozzarella, Soppressata & Giardiniera Vegetables.
- French Fried Provolone10.99
- Stuffed Italian Peppers (offered hot or sweet) 12.99
Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers. A meatless stuffing.
- Polenta a la Monaco 13.59
Crispy red barn white cheddar polenta over greens and beans.
- Stuffed Artichokes 14.99
Six artichoke hearts stuffed with Imperial crabmeat, rolled in seasoned bread crumbs and baked with a touch of garlic butter.
- Eggplant Mornay with Shrimp 12.99
Romano battered eggplant and shrimp, set on Buffalo sauce, finished with a Mornay sauce and grated cheese.
- French Fried Zucchini 10.99
- Chicken Fingers11.99
Tender breast of chicken cut into strips, breaded and deep fried until golden brown, served with raspberry mustard horseradish sauce.
- Bruschetta10.99
Toasted asiago baguette topped with Boursin cheese Spread and marinated roasted tomatoes.

Soups & Italian Favorites

- Soup of the Day: Cup... 6.49//Bowl... 7.49 Seafood Soup of the Day: Cup... 7.49//Bowl... 8.49
Bread Service with Soup 2.50
- Pasta Fagioli Cup 6.49//Bowl... 7.49 Braised Escarole (Greens & Beans) Bowl... 12.49

Special Salads

- Caesar Salad 10.99
A classic salad of Romaine, garlic, anchovy paste, olive oil, lemon and fresh grated Parmesan cheese, tossed together with garlic croutons.
- Wedge Salad 12.99
Crisp iceberg lettuce topped with delicious, crumbled slab bacon, hard boiled egg, tri-colored Grape tomatoes and creamy bleu cheese dressing.
- Apple Gorgonzola Salad 12.99
Mixed greens tossed in cider poppy seed vinaigrette with cucumbers, candied pecans, fresh apples, sundried cranberries and Gorgonzola cheese.
- Hoffstot's Mega Salad 10.99
Mixed greens with tomatoes, olives, cucumbers, mozzarella cheese, sautéed mushrooms and onions, topped w/ fresh cut French fries
- Grilled Caesar Halibut Salad 21.99
Crisp hearts of romaine lettuce open grilled and topped with fried Alaskan halibut, mixed olives, croutons, asiago cheese and Caesar dressing.

- JAZZ IT UP: +add 6oz. Atlantic Salmon +\$8.00
+add 8oz. Bay Grilled Salmon +\$12.00
+add Sautéed Baby Shrimp +\$4.00
+add Fried Shrimp +\$4.00
+add Grilled Chicken +\$4.00
+add Grilled Steak +\$8.00

Sandwiches

- Hoffstot's Scrod Sandwich 14.99
Famous at Hoffstot's ... Batter-dipped and fried to a golden brown and served with fresh cut fries.
- Hot Roast Beef Sandwich 12.99
Served with French fries.
- Fresh cut French Fries 4.50
- *Hamburger (add cheese .55) 13.99
A delicious classic served with fresh cut French fries.

Petite Offerings

- *Mini Blackenzola 23.99
(3) 2 oz filet mignon medallions lightly blackened in a cast iron skillet then topped with gorgonzola cheese and splashed with a balsamic reduction.
- Chicken Saltimbocca 19.99
4 oz chicken breast sautéed & topped with spinach, prosciutto and mozzarella cheese then finished with Marsala sauce and tomato chutney.
- Pecan Crusted Cod 18.99
Fresh cod encrusted with a blend of pecans, sautéed and served with lemon dill yogurt sauce.
- Single Little Piggy 18.99
8 oz center cut pork chop served Diablo style or plain grilled.

All above entrees include bread & butter and a choice of two side dishes.

Side Dish Selections

- Soup of the Day or Pasta Fagioli
Hoffstot's Tossed Salad
Baked Potato
Mashed Potatoes (Chef's Choice)
- Seafood Soup of the Day - add \$1.75
Chef's Vegetables (2 selections)
Pasta of the Day
Fresh Cut French Fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Italian Specialties

- Fettuccini Alfredo** 16.99
Classic Alfredo sauce made to order with heavy cream, egg, roasted garlic, butter & parmesan reggiano.
- Gnocchi Filetto** 16.99
Fresh cooked gnocchi tossed in a light plum tomato sauce and sprinkled with fresh grated Romano cheese.
- Lasagna** 18.99
Baked layers of wide noodles, ricotta & Asiago cheeses, pork, beef & seasonings, served with our own tomato sauce.
- Tripe Di Abruzzi** 16.99
Braised until tender, sautéed with olive oil and garlic, tossed with a Filetto marinara sauce.

- GLUTEN FREE: Organic Brown Rice Fusilli** . . 14.99
Gluten Free Meatballs (2 per order) . . . 4.00

All Italian entrees and pasta dishes are served with salad, bread and butter.

- Pasta Pistachio** 17.99
This simple dish is a chef's favorite. Imported fusilli pasta tossed in whole butter with garlic, basil, oregano, fresh tomatoes & spinach then topped with toasted pistachio and parmesan reggiano cheese.
- Cheese Ravioli** 15.99
Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.
- Manicotti** 18.99
Italian crepes filled with ricotta cheese and baked, served with our tomato sauce.
- Eggplant Parmigiana** 16.99
Fried eggplant layered with Mozzarella and seasoned Romano cheese, slow baked in our own tomato sauce. Served with pasta.
- Saccattino "Beggar's Purses"** 21.99
Miniature pasta beggars purses filled with Italian sweet sausage and cheese tossed in Boursin cream sauce with roasted tomatoes, baby spinach and hot & sweet peppers.

Pasta Bianco with Fresh Seafood 31.99
Imported linguini pasta tossed with gulf shrimp, fresh scallops, middle neck clams and calamari. Simmered in a white wine butter sauce.

Seafood

- *Shrimp Monaco** 34.99
Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.
- *Wild Alaska Halibut** 32.99
Pan seared filet of fresh halibut plated with sauteed baby spinach, toasted pine nuts, orange segments + fresh figs. Finished with an orange reduction.
- *Kvaroy ("Kwa-ray") Arctic Salmon** 28.99
Norwegian arctic salmon rubbed in brown sugar, grilled on a cedar plank and finished with honey walnut butter.
- *Blackened Mahi Mahi** 25.99
Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.
- *Home Breaded Shrimp** 23.99
Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.
- *Jumbo Lump Crab Cakes** 34.99
Jumbo lump crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc.

Poultry

- Chicken Pistachio** 24.99
Sautéed boneless chicken breast tossed with spinach, tomatoes, pistachios, basil, oregano, olive oil & butter and topped with parmesan cheese.
- Chicken Marsala** 24.99
Sautéed with mushrooms in Marsala wine sauce.
- Chicken Parmigiana** 24.99
Egg batter fried chicken breast baked with Provolone cheese, topped with our own tomato sauce.
- Chicken Piccata** 24.99
Sautéed chicken breasts with capers & mushrooms in a lemon chicken velouté sauce.

Veal, Pork & Lamb

- Veal Parmigiana** 28.99
Thin medallions of veal tenderloin coated in an egg batter, baked w/ provolone cheese & topped with tomato sauce.
- Veal Marsala** 28.99
Thin medallions of veal tenderloin sautéed with mushrooms in Marsala wine sauce.
- Veal Romano** 28.99
Thin medallions of veal tenderloin sautéed in an egg batter and served with lemon beurre blanc.
- Diablo Style Pork Chop** 23.99
with onion, hot & sweet peppers, in a Marsala wine sauce with mushrooms.
- Plain Grilled Pork Chop** 21.99
- *Braised Domestic Lamb Shank** 28.99
24 oz lamb shank slow braised until fork tender and served with mashed potatoes & natural jus.

Beef

- *Blackenzola** 45.99
8 oz. filet mignon of Iowa Premium Angus Beef lightly blackened in a cast iron skillet then topped with melted Gorgonzola & splashed with a Balsamic reduction.
- *Filet Mignon** 44.99
8 oz. open grilled Iowa Premium Angus Beef, served with caramelized onion butter.
- *New York Strip Steak** 38.99
12 oz. well marbled, aged and grilled to your liking. Served with caramelized onion butter.

Please note: If ordered medium well to well done the filet will be butterflied to ensure doneness.

All above entrees include bread & butter and a choice of two side dishes.