Hoffocofs


BEEF AND BROCCOLI
BEEF TIPS SAUTÉED WITH BROCCOLI FLORETS IN A SWEET SESAME GINGER SAUCE. SERVED OVER BASMATI RICE AND GARNISHED WITH SESAME SEEDS

FISH CAKES
TWO HOUSE MADE FISH CAKES MADE WITH A BLEND OF WHITE FISH AND SEASONINGS, COATED IN PANKO, AND FINISHED WITH A LEMON CAPER BEURRE BLANC. SERVED ATOP A bed OF SAUTÉED SPINACH

COD ALMONDINE
FRESH COD COATED IN AN ALMOND CRUST, BAKED AND SERVED WITH HONEY BUTTER AND GREEN BEANS

APPLEWOOD SMOKED PORK CHOP
OPEN GRILLED PORK CHOP, RUBBED WITH APPLEWOOD SMOKED BARBECUE SEASONING. SERVED WITH A LOADED TWICE-BAKED POTATO AND GRILLED ASPARAGUS

