



Hoffstot's

**\$15 EARLY BIRD DINNERS
+\$2 FOR TAKEOUT
AVAILABLE MONDAY-FRIDAY
4PM-6PM**

COCONUT SHRIMP

CRISPY COCONUT CRUSTED SHRIMP FRIED TO A GOLDEN CRUNCH, SERVED OVER COCONUT RICE AND FINISHED WITH A THAI SWEET CHILI GINGER GLAZE.

MUSSELS FILETTO

STEAMED MUSSELS SAUTÉED IN WHITE WINE, LEMON, GARLIC, AND FRESH HERBS, TOSSED WITH OUR RICH FILETTO SAUCE AND LAYERED OVER A BED OF ANGEL HAIR PASTA.

CHICKEN FRANCESE

TENDER CHICKEN BREAST LIGHTLY DIPPED IN EGG AND FLOUR, PAN-SEARED AND SIMMERED IN A LEMON WHITE WINE BUTTER SAUCE, SERVED ATOP BUTTERED EGG NOODLES.

STUFFED PORTOBELLOS

TWO HEARTY PORTOBELLO MUSHROOM CAPS FILLED WITH A SAVORY BLEND OF CHEESES, SPINACH, TOMATOES, GARLIC, PEPPERS, AND SEASONED BREADCRUMBS, BAKED UNTIL GOLDEN AND SET OVER WILD RICE.

**THE ABOVE SELECTIONS ARE SERVED WITH BREAD,
BUTTER AND YOUR CHOICE OF ONE SIDE DISH:
TOSSED SALAD, VEGETABLE DU JOUR, PASTA DU JOUR,
BAKED POTATO OR MASHED POTATOES**

