

Hogan's Restaurant Menu Soups

Soup Du Jour

Mushroom Cognac Cream Soup \$17

Salads & Appetizers

Greek Salad \$17

tomatoes, red onion, feta, kalamata olives, cucumber & lettuce

Caesar Salad \$17

creamy caesar dressing, bacon, crisp lettuce, croutons & parmesan cheese

Kale & Arugula Salad \$21

avocado, cherry tomatoes, cilantro lime dressing

Organic Green Salad \$19

fresh berries, roasted sunflower seeds, dried figs, raspberry balsamic dressing

Wild Mushroom Salad \$24

field and wild mushrooms, goat cheese, mixed greens

Heirloom Tomato & Burrata Cheese tower \$24

herb pesto, basil & balsamic reduction

Steamed Mussels \$21

white wine rosé sauce

Grilled Calamari \$25

kalamata olives, sundried tomato & caper vinaigrette, charred tomatoes

Mushroom Flat Bread \$25

grilled soft flatbread, roasted mushrooms, sundried tomatoes, baby arugula, onion, parmesan cheese, & chipotle mayo

Tender beef Flat Bread \$25

grilled soft flatbread, tender pulled beef, baby arugula onion, parmesan cheese, & chipotle mayo

Escargots \$15

butter, parsley, garlic bread

Beef Carpaccio \$21

arugula greens, parmigiano shavings

Tuna Tartar \$32

avocado, mango, spicy mayo

Pineapple Shrimp \$26

pan seared shrimp, sweet & spicy glaze, bed of grilled pineapple, mixed greens

Chicken Fingers \$17

chicken strips, plum sauce, French fries

Fried Calamari & Shrimp \$23

lightly breaded, fried crispy, spicy chipotle aioli

Oysters \$4 each

minimum 1 dozen

Mains

Mushroom Risotto \$32

field & wild mushrooms, baby peas, asparagus, asiago cheese

Fettucine Frutti Di Mare \$39

mussels, scallops, shrimp, tomato, white wine rosé sauce

Herb Roasted Cornish Hen \$36

roasted fingerling potatoes, seasonal vegetables

Grilled Atlantic Salmon \$38

tomato, fennel & onion ragout, mashed potato, seasonal vegetables

Beef Bourguignon \$42

creamy polenta, seasonal vegetables, pickled onion, mushroom & sour cream sauce

Herb Crusted Ontario Rack of Lamb \$59

roasted sweet potato mash, seasonal vegetables & grainy Dijon mustard

Chilean Sea Bass \$58

creamy gnocchi, butternut squash, peas, cherry tomatoes, mushrooms

Duck Confit \$42

roasted fingerling potatoes, seasonal vegetables, apple & grape sauce

8oz Beef Tenderloin with Herb Butter \$55

10oz New York Steak \$53

12oz USDA Prime Rib Eye Steak \$60

Choice of: roasted fingerling potatoes, mashed potatoes, French fries & seasonal vegetables

Hogans Beef Burger \$21

portobello mushroom, lettuce, mayo, pickle, tomato, avocado, cheddar cheese, side French fries

6oz Striploin Sandwich \$30

sauteed mushrooms, caramelized onions, chipotle aioli, side French fries Add swiss

Cheese \$1.50

Chicken Parmesan \$29

lightly breaded, topped with mozzarella & homemade tomato sauce, fettuccine

Chicken Wings \$19

1 lbs wings, celery, carrots (mild, medium, hot, honey garlic) & blue cheese dip

Penne a La Vodka \$26

scallions, diced pancetta, vodka rosé sauce