



HODSONS

BAR & GRILL

www.hodsonsbarandgrill.com

STARTERS

HODSON'S PLATTER

H An assortment of fine cured meats, artisan cheeses, fresh fruit and Bavarian bread ~ 18

SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts and garlic baked with creamy asiago cheese. Served with Bavarian bread ~ 10

P.E.I MUSSELS

One pound of Prince Edward Island Mussels steamed in white wine with shallots, diced tomatoes and butter Served with garlic toast ~ 13

KOBE BEEF SLIDERS

American Kobe Beef burgers with sharp white cheddar, homemade pickle chips and stone ground mustard aioli ~ 12

ROTISSERIE CHICKEN LETTUCE WRAPS

Rotisserie chicken tossed with sweet chili sauce and served with chilled iceberg lettuce and Asian slaw ~ 11

AHI TUNA STACK

Fresh #1 sushi grade tuna, avocado, black radish, cucumber and blood orange vinaigrette ~ 15
~ Subject to Availability ~

LOBSTER & CRAB CAKE

H Poached lobster, crab, maltase sauce and citrus compote ~ 13

GREEN GARLIC & AVOCADO HUMMUS

Green garlic, avocado and garbanzo bean puree served with warm pita bread and smoked tomato relish ~ 10

SOUPS

CUP ~ 4 ~ BOWL ~ 7

~ ROTISSERIE CHICKEN CORN CHOWDER ~

~ FRENCH ONION ~

~ SOUP DU JOUR ~

SIDES

ALL SIDES ~ 5
Serves two

SWEET POTATO FRIES

FRENCH FRIES

SPINACH AND TOASTED ALMOND QUINOA

GRILLED ASPARAGUS

YUKON GOLD MASHED POTATOES

ARUGULA AND GREEN GARLIC COUSCOUS

VEGETABLE OF THE DAY

THREE POTATO HASH

** -Denotes Gluten Free

* 18% gratuity will be added to parties of 6 or more

SALADS

AHI TUNA SALAD

Seared #1 sushi grade tuna, mixed greens and Napa cabbage, toasted almonds, oranges and wasabi vinaigrette ~ 16

BLACKENED SALMON CAESAR SALAD

Romaine hearts, croutons, Asiago cheese and Caesar dressing ~ 15

HODSONS COBB SALAD

Tomato, cucumber, rotisserie chicken, ham, white cheddar, applewood bacon, avocado, hard-boiled egg and broccoli sprouts with choice of dressing ~ 12

THE WEDGE

Iceberg lettuce, tomatoes, applewood bacon, slivered carrots, green onions and bleu cheese dressing ~ 9

ROTISSERIE CHICKEN SALAD

H Spring greens, croutons, rotisserie chicken, dried cranberries, candied walnuts, strawberries and apples with cider dressing and goat cheese ~ 12

SIDE HOUSE SALAD

Spring greens, roma tomatoes, cucumber, black radish, carrots, broccoli sprouts and croutons with choice of dressing ~ 5
Add chicken ~ 3

SIDE CAESAR SALAD

Romaine hearts, croutons, Asiago cheese and Caesar dressing ~ 5

HOUSE SPECIALTIES

PORTABELLA NAPOLEON

**Grilled portabella mushrooms, layered with roasted peppers, fresh basil and goat cheese. Served with herb vinaigrette, spinach and toasted almond quinoa ~ 16

THE PRIME DIP

Slow roasted prime rib on a toasted hoagie with mayonnaise. Served with au jus and creamy horseradish sauce ~ 16

ROTISSERIE HALF CHICKEN

H Slow roasted chicken, brushed with fresh herb marinade and served with Yukon Gold mashed potatoes, vegetable of the day and jus ~ 16

PENNE HODSON

Prosciutto, roma tomatoes, shallots, garlic and basil with tossed with fresh tomato cream sauce and penne pasta ~ 15
Add Chicken ~ 3

THE HODSON BURGER

Lettuce, tomato and onion ~ 11
Sub Buffalo ~ 3 ~ Sub chicken no charge
Add cheese ~ 1

THE ALLENTOWN BURGER

Applewood bacon, gruyere cheese, avocado, lettuce, tomato and onion ~ 13
Sub Buffalo ~ 3 ~ Sub chicken no charge

Burgers are served with choice of fries, fresh fruit or cottage cheese
Sub Sweet Potato Fries ~ 1.50

FROM THE SEA

GRILLED SALMON

**Wild Pacific Salmon, blood orange sauce, chive oil, spinach and toasted almond quinoa ~ 23

HAZELNUT CRUSTED HALIBUT

Mushroom and avocado butter sauce, arugula and green garlic couscous ~ 25

AHI TUNA

Seared #1 sushi grade tuna, ponzu sauce, asian slaw and jasmine rice ~ 25

LOBSTER & BACON MACARONI & CHEESE

H Butter poached lobster, applewood bacon, American, sharp cheddar and Mascarpone cheese ~ 24

SHRIMP & SCALLOP RISOTTO

**Grilled shrimp and scallops with saffron pine nut risotto and chive oil ~ 23

PAN SEARED SEA SCALLOPS

Butter poached scallops, citrus vanilla cream, arugula and green garlic couscous ~ 24

FROM THE GRILL

FILET MIGNON

H ** 8-oz grilled beef tenderloin with rosemary butter, Yukon Gold mashed potatoes and the vegetable of the day ~ 29

NEW YORK STRIP

**Grilled 12-oz strip with rosemary butter, three potato hash and asparagus ~ 27

HODSON PRIME RIB

12-oz slow roasted prime rib with Yukon Gold mashed potatoes, vegetable of the day, jus and creamy horseradish sauce ~ 25

BUFFALO RIBEYE

**Grilled 10-oz Ribeye with three potato hash and asparagus ~ 32

Add a 6oz Lobster Tail for \$15 or a Shrimp Skewer for \$8 to any entree