

Grille at Hobb's Brook

Breakfast Menu

Available Monday to Friday 630A.M. – 1100A.M.

Saturday & Holidays 700A.M. – 1100A.M.

Sunday 700A.M. – 900A.M.

The American Full Breakfast Buffet

Monday thru Friday 6:30-9:30AM

Saturday & Holidays 7-11AM

Bountiful assortment of breakfast pastries, cereals & fruit. Order your omelets and eggs cooked to order, French toast, pancakes, breakfast potatoes, hickory smoked bacon and link sausage.

The buffet includes your choice of juice and endless refills of freshly brewed coffee.

\$17

Continental Breakfast	\$12
<i>Fresh Fruit Cup, 2 Breakfast pastries, Coffee or Tea and choice of Juice</i>	
American Breakfast	\$15
<i>Two Eggs any style, Breakfast Potatoes, Choice of Bacon, Sausage or Ham, Toast and Juice</i>	
Griddle Cakes	\$12
<i>Your choice of Buttermilk, Chocolate Chip, Blueberry or Buckwheat topped With powdered sugar & served with pure maple syrup</i>	
Texas Cut French Toast	\$12
<i>Thick sliced bread dipped in our blend of eggs, cinnamon and cream, Dusted with powdered sugar & topped with sliced Bananas and Seasonal berries.</i>	
Power Breakfast	\$12
<i>Granola mixed with Fruit Flavored Low-Fat Yogurt, Fresh Fruit Cup and Your choice of juice</i>	
Hash and Eggs	\$15
<i>Corned Beef Hash sautéed with Onions and Peppers topped with Two eggs any style, served with Breakfast potatoes and Toast</i>	
Omelet Maker	\$15
<i>A Three Egg Omelet with your choice of the following ingredients: Ham; Bacon; Sausage; Mushrooms; Onions; Peppers; Tomatoes; Cheese and served with Breakfast Potatoes and Toast.</i>	
Eggs Benedict	\$15
<i>Two poached eggs on top of grilled Canadian bacon, Toasted English muffin, Topped with Hollandaise Sauce and served with Sliced Fresh seasonal Fruit.</i>	
Smoked Atlantic Salmon Platter	\$15

Starters & Soups

Available Monday to Friday 1130AM – 200PM

New England Clam Chowder	Cup	\$4.50
<i>Our award winning recipe with native clams & Smoked bacon.</i>	Bowl	\$6.00
Onion Soup Gratinee		\$6.00
<i>Topped with a French baguette crouton and Swiss cheese.</i>		
Chef's Soup of the Day	Cup	\$3.75
<i>Made fresh daily.</i>	Bowl	\$5.00
Shrimp Cocktail		\$13.00
<i>4 large shrimp with our homemade cocktail sauce and lemon</i>		
Caesar Salad		\$7.00
<i>Crisp romaine hearts, Parmesan cheese, garlic crisps and classic homemade dressing.</i>		
Garden Salad		\$5.00
<i>Seasonal field greens with fresh garnishes, Served with your choice of dressing.</i>		

Hot & Cold Beverages

<i>Freshly brewed Coffee (Regular or Decaffeinated)</i>				\$2.50
<i>Regular or Herbal Tea</i>				\$2.50
<i>Cappuccino</i>				\$4.25
<i>Espresso</i>				\$3.75
<i>Assorted Juices</i>	Small	\$3.50	Large	\$5.00
<i>Iced Tea or Lemonade</i>				\$2.50
<i>Arizona Ice Tea</i>				\$3.00
<i>Nantucket Nectars (assorted flavors)</i>				\$3.00
<i>Coke Classic, Diet Coke, Sprite, Ginger Ale, Tonic</i>				\$2.50
<i>Milk (Skim, 2%, Chocolate or Whole)</i>				\$2.75
<i>San Pellegrino</i>				\$6.00
<i>Perrier</i>				\$4.00
<i>Red Bull</i>				\$4.50

Wines by the Glass

<i>Canyon Road White Zinfandel</i>	\$7.75
<i>Chateau St. Michelle Riesling</i>	\$9.50
<i>Wente Vineyards Riesling</i>	\$9.25
<i>Kendall-Jackson Chardonnay</i>	\$9.75
<i>Canyon Road Chardonnay</i>	\$7.75
<i>Canyon Road Sauvignon Blanc</i>	\$7.75
<i>Santa Christina Pinot Grigio</i>	\$9.75
<i>Bouchard Pinot Noir</i>	\$8.75
<i>Frei Brother's Merlot</i>	\$9.75

Budweiser, Bud Light, Coors Light, Miller Lite, Sam Adams Boston Lager,
Sam Adam Light, O'Douls Non-alcoholic

\$5.25

Corona, Michelob Ultra, Guinness, Amstel Light, Heineken, Bass Ale

\$5.50

Specialty Salads, Sandwiches and Entrees

Our Signature Soup and Salad Bar

Enjoy our Chef's creative selection of fresh seasonal Field Greens and daily homemade soup with a bountiful assortment of fresh and marinated Salads and over 30 toppings along with fresh Fruits and Berries with Vanilla Yogurt, freshly baked Rolls assorted Dressings, and our famous mini Doubletree chocolate chip cookies. Coffee, Tea or Decaffeinated Coffee

\$15

Grilled Marinated Chicken Club	\$13
<i>With Bacon, Lettuce, Tomato & Mayonnaise on a French Baguettini</i>	
Bacon Cheese Steakhouse Burger*	\$14
<i>7 ounces grilled to order on a Toasted Ciabatta Roll with Bacon and choice of cheese Lettuce, Tomato, Onion and Pickle. (Add sautéed onions, mushrooms, sliced avocado \$1.00 each additional)</i>	
Tuscan Vegetable and Fresh Mozzarella Baguettini	\$13
<i>Pesto brushed French Baguettini with Roasted Red Peppers, grilled squash marinated Portabella Mushrooms, grilled eggplant, sliced Roma Tomatoes, fresh Mozzarella, all oven toasted.</i>	
The Grille BLT	\$14
<i>Double smoked farmers sliced pepper crusted bacon rustic sour dough with mayonnaise, lettuce and tomato</i>	
Smoked Turkey Wrap	\$13
<i>Smoked Turkey, Greens, Hummus, Tomatoes and Avocado wrapped in Lavash</i>	
Fish and Chips	\$18
<i>Fresh scrod dipped in buttermilk and seasoned flour, deep fried and served with French fries, Cole slaw, tartar sauce, and lemon</i>	
Chicken Salad Veronique	\$14
<i>Warm sliced grilled marinated Chicken with Grapes Pistachios, Mandarin oranges, diced tomatoes, and diced cucumbers over fresh Spinach tossed with our White Zinfandel Dressing</i>	
Doubletree Cobb Salad	\$15
<i>Mixed greens topped with grilled diced chicken, chopped bacon, diced tomatoes, boiled eggs, diced Swiss cheese, and crumbled bleu cheese. Served with your choice of dressing</i>	
Classic Caesar Salad	
<i>Fresh crisp romaine tossed with our homemade dressing and</i>	

Served with rice pilaf, fresh seasonal vegetables,
topped with lemon butter

**All sandwiches served with choice of French fries, Terra chips, pasta salad,
Cape Cod potato chips, or Cole slaw**

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of food borne illness

Grille at Hobb's Brook Dinner Menu

~ Appetizers ~

Iced Shrimp Cocktail

*Four large chilled shrimp served with
Homemade cocktail sauce*

~13~

French Cheese Plate

*Sliced Roquefort, Brie, and Goat cheese
Served with port onion chutney and
Walnut raisin French bread*

~ 13 ~

Lobster and Corn Fritters

*New England lobster and Grilled Corn
In a light fritter batter and golden fried.
Served with Drawn Butter*

~ 11 ~

Fried Calamari

*Rings dipped in buttermilk and seasoned flour
Golden fried and served with spicy Fra Diablo sauce*

~ 8 ~

New England Clam Chowder

Our award-winning recipe with native clams and smoked bacon

Cup ~ 4.50 ~ Bowl ~ 6.00 ~

The Chef's Fresh Soup of the Day

A homemade feature

Cup ~ 3.75 ~ Bowl ~ 5.00 ~

French Onion Soup Gratinee

*Caramelized onions in a rich beef broth
Finished with port and sherry topped with
French bread, cheese and served golden brown*

~ 6 ~

~ Salads ~

Hobbs Brook Salad

*Fresh baby greens with shredded carrots, diced tomatoes, mandarin oranges,
grapes and toasted pistachios.*

Tossed with our homemade white zinfandel dressing

~ 6 ~

~ Grille Features ~

Baked Georges Bank Scrod Provencale

Baked in a casserole with tomatoes, olives, capers, garlic, herbs, olive oil and white wine

Served with house rice pilaf and grilled locally grown vegetables

~ 23 ~

Pan Seared Atlantic Salmon

Atlantic salmon farm raised in the Bay of Fundy, pan seared and

Topped with New Brunswick greenhouse cucumber slaw

Served with rice pilaf and grilled asparagus

~ 22 ~

Grilled Atlantic Swordfish

Topped with a lemon and herb compound butter

Served with parsleyed red bliss potatoes and grilled native vegetables

~ 24 ~

The Grille Assortment *

4 oz. fire grilled petit filet, chicken breast and shrimp with a Latin spiced rub

Served over a fresh tomato corn salsa, parsleyed red bliss potatoes and grilled locally grown vegetables

~ 32 ~

Pasta Primavera with Shrimp

Fresh garden vegetables sautéed with garlic, olive oil, white wine,

Artichokes and shrimp. Tossed with penne pasta

~ 24 ~

Grilled Seafood Salad

Salmon, scallops, swordfish and shrimp grilled to order

Served over baby greens, seasonal garnishes and grilled asparagus

Served with choice of dressing

~ 28 ~

Chef's Exclusive New York Sirloin and Bleu *

12 ounce hand cut grilled to order sirloin steak with roasted shallot and garlic rub.

Topped with bleu cheese gratinee and fried string onions

Served with parsleyed red bliss potatoes and grilled native vegetables

~ 36 ~

Grilled Eggplant Gratin

Layers of eggplant, tomatoes, onions, and parmesan bread crumbs then baked

Topped with crumbled local goat cheese

Served with roasted red pepper coulis, kalamata olive tapenade and grilled asparagus

~ 21 ~

We are committed to using sustainable products to support our farmers and planet