

HOYT'S

DINNER MENU

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

SNACKS

SALADS

CRACKLING MUSHROOMS	12
OYSTER & SEASONAL MUSHROOM, PEPPER JELLY, CHAMPAGNE VINAIGRETTE	
STEAK RUBBED WINGS	16
SPORT PEPPER RANCH GF	
WHIPPED FETA & BUTTERNUT SQUASH	15
ROASTED GARLIC, PEPITAS, NAAN	
ROMESCO & COPPA FLATBREAD	16
BUTTERKASE CHEESE, ARUGULA, BASIL	
YELLOW THAI MUSSELS	17
SHALLOTS, GARLIC, CARROTS, LIME, BAGUETTE	

ADD CHICKEN + 8 | SHRIMP +12 | SALMON +14

COBB	16
CRISP HEAD LETTUCE, BACON, TOMATO, ROASTED TURKEY, PICKLED ONIONS, EGG, CARROT, AVOCADO, HERBED DILL DRESSING GF	
ARUGULA CAESAR	15
PARMESAN BREADCRUMBS, EGG, HOUSE MADE CAESAR DRESSING GF	
ROASTED WINTER SQUASH & KALE	15
HOUSE MADE HONEY GRANOLA, CHICKPEAS, LIME AGAVE DRESSING GF	

MAINS

STEAK FRITES*	35
FLANK STEAK, CRISPY STEAK CUT FRIES	
CAMPANELLE PASTA	24
FORAGED MUSHROOMS, BUTTERNUT SQUASH BROTH, PLANT BASED STEAK TIPS, PARMESAN	
HARISSA SPICED SALMON	28
RED QUINOA TABBOULEH, RED PEPPER RELISH, POMEGRANATE MOLASSES	

GRILLED HERBED CORNISH HEN	30
SPATCHCOCKED, CHARRED HEIRLOOM CARROTS, SWISS CHARD, SHALLOT & ROASTED APPLE REDUCTION	
DATE GLAZED HERITAGE PORK	32
CHIPOTLE RUBBED SWEET POTATO, FRIED KALE	
STACKED BURGER*	20
WHITE CHEDDAR PIMENTO, GRIDDLED ONIONS, PICKLES, BUTTERED BUN	

DESSERT

BANANAS FOSTER CHEESECAKE	11
FOSTER SAUCE, WHIPPED CREAM, BANANA WALNUT CRUMBLE	

BROWNIE A LA MODE	11
SERVED WITH VANILLA BEAN ICE CREAM	

V=VEGAN | GF=GLUTEN FREE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

