

WINE over

COCKTAILS / APPETIZERS • MEXICAN / BURGERS

SANDWICHES / PASTA • DINNER SPECIALTIES

SALADS / OMELETTES • DESSERTS / BEVERAGES

welcome to HOGAN'S

... Where we are dedicated to making your dining experience enjoyable and memorable. Whether you visit our cozy dining area or the casual nostalgic atmosphere of our Tavern, the emphasis is on quality... in our food and in our service.

We're very proud of our menu, interesting fresh food creations, which range from the Lite appetite to a Gourmet experience, each expertly prepared and presented by our professionally trained staff... Allow us to suggest a special wine or beverage to compliment your meal.

Enough said... look over our menu, relax and enjoy, we'll take care of everything else.



Cocktails

May we suggest one of the current favorites or have our bartender put together YOUR special choice!

<i>Banana Banshee</i>	<i>Green Eyes</i>	<i>Quickie</i>
<i>Black Russian</i>	<i>Irish Russian</i>	<i>Root Beer Float</i>
<i>Blue Heaven</i>	<i>Kool-Aide</i>	<i>Strawberry Daiquiri</i>
<i>Fresh Banana Daiquiri</i>	<i>Long Island Iced Tea</i>	<i>Tropical Slush</i>
<i>Cajun Martini</i>	<i>Apple Pie</i>	<i>The Torch</i>
<i>Coconut Cooler</i>	<i>Melon Ball</i>	<i>Watermelon</i>

Special Cocktails

Perrier Vin Blanc

Perrier mineral water,
White burgundy & lemon twist.

French "75"

Champagne, cognac & lemon twist.

Dubonnet Cocktail

Red dubonnet, gin & soda.

Mimosa

Champagne & orange juice over ice.

Hot Drinks

Hot Apple Cider

Apple Schnapps and cinnamon stick.

Mountain Top

Hot cocoa and Schnapps, whipped cream.

Nutty Buddy

Hazelnut liqueur, creme de cocoa,
hot coffee topped with whipped cream.

Hot Buttered Rum

Hot Cider and Amaretto

Beer

Draft:	Michelob, Molson	1.50
	Stroh's, Miller Lite	1.25

Bottle:	Dos Equis, Signature (Stroh's), Heineken-Holland, Moosehead-Canadian, Beck's-Germany Light/Dark .	2.00
----------------	--	------

Appetizers

Crock of French Onion Soup Au Gratin 2.25

New England Clam Chowder 2.50

Hogan's Special Chili - Temperature rated daily 2.50

Chili Au Gratin 2.75

Soup Du Jour - Made fresh daily in our kitchen — Ask your Server.

Chili, Chowder or Soup Du Jour available by the cup.

Shrimp 'N' Escargot En Crouete - Tender snails and gulf shrimp baked in puff pastry with mushroom caps, garlic butter, cheddar and jack cheeses 4.95

Mushrooms Escargot - Plump snails sautéed and stuffed in mushroom caps, baked in garlic butter and served with garlic bread 4.75

Escargot - Sautéed snails in garlic butter served with garlic bread 4.25

Baked Brie and Fruit 4.95

Quiche - Du Jour 2.75

Hodge Podge - A combination of onion rings, mushrooms and zucchini with Tiger sauce for dipping 2.75

Side Orders

Mushrooms	2.50	Zucchini	2.50
Onion Rings	1.50	Garlic Bread60
Steak Fries85		



South of the Border

Guacamole Dip with Tortilla Chips	2.50
Chips 'N' Salsa - Crisp tortilla chips with spicy salsa	2.00
Hogan's Original Classic Nacho for two - With spiced ground beef	6.25
Botana ala Hogano - Crispy nacho chips topped with refried beans, melted cheese, avocado, tomato, onion and jalapeno pepper	4.95
Huevos Rancheros - Two fried eggs served on a bed of corn tortillas and refried beans topped with guacamole, sour cream, scallions and salsa	3.75

Potato Skins

1. Cheese Skins - Filled with a blend of melted cheeses . . .	3.25
2. Vegetarian Skins - Filled with grilled jardiniere and mushrooms topped with Mornay sauce and a blend of cheeses	3.95
3. Bacon Skins - Potato skins filled with sour cream, bacon and a blend of cheeses, garnished with scallions, tomato slices and black olives	3.95
4. Nacho Skins - Potato skins filled with sour cream, spiced ground round and mozzarella cheese, garnished with scallions, tomato slice and jalapeno peppers	4.25
5. Guacamole Skins - Potato skins filled with sour cream, guacamole and a blend of cheeses garnished with scallions and tomato slice	3.95
6. Chili Skins - Potato skins filled with Hogan's-style chili and topped with melted mozzarella cheese	4.25

Hogan's Ground Rounds

Chopped beef, handformed, cooked to your liking and served on a special butter grilled roll or fresh pita bread!

The Just Plain	3.25
Cheddar Round	3.55
Lettuce, Tomato, Onion and Pickle	3.55
Grilled Mushrooms and Onions	3.95
Grilled Bacon and Cheese	3.95
The California Rounder - Topped with guacamole, sour cream and scallions, lettuce, and tomato garnish	4.25
Ground Round Melt - Fresh ground round, served on toasted French bread topped with Mornay sauce and a blend of fresh vegetables and cheese	4.45

ALL GROUND ROUNDS AVAILABLE IN PITA BREAD
PLAIN OR WHOLE WHEAT

COCKTAILS / APPETIZERS • MEXICAN / BURGERS

SANDWICHES / PASTA • DINNER SPECIALTIES

SALADS / OMELETTES • DESSERTS / BEVERAGES

Sandwiches

The French Dip

Slices of tender beef stacked on a butter grilled roll, served with onion soup for dipping and steak fried potatoes **4.50**

Sirloin Steak Sandwich

Served on toasted French bread topped with onion rings, garnished with lettuce and tomato slices **6.50**
Top your steak with a side of mushroom sauce **.75**

Hogan's Pocket Round

Pita bread plump full with grilled loose ground beef, melted Monterey Jack and cheddar cheeses, mixed with fresh grilled jardiniere vegetables, lettuce and tomato garni and Ranch dressing **4.50**

Steak Pocket

Pita bread filled with a combination of grilled sirloin steak pieces, mushrooms, onions, mushroom sauce, Swiss cheese, lettuce and tomato garni, and Ranch dressing . . . **4.50**

Croissant Frisco

A large croissant buttered, grilled and layered with smoked ham, sliced turkey breast, Swiss and cheddar cheeses, avocado, tomato, lettuce, mayonnaise, and Jamaican relish garnish **4.50**

The "Hip" Pocket

Sliced turkey, bacon, avocado, cheese, tomato and fresh alfalfa sprouts, pocketed in pita bread served with Ranch dressing and fresh fruit garni **4.50**

Nutri-Lite Cuisine

For the nutritionally concerned Hogan's patron - we offer the following entrees with a list of cholesterol, sodium and calorie counts.

Vegetarian Lasagna - Lasagna noodles laced with vegetables, spinach, red sauce, and ricotta cheese, topped with mozzarella cheese, tossed salad and lo-cal dressing **4.75**

Cholesterol . . . 70 Sodium . . . 572 mg Calories . . . 560

Herbed Chicken Au Naturel - Fresh breast of chicken broiled in herbed lemon water served on dark rye bread with steamed vegetables . . **5.95**

Cholesterol . . . 117 Sodium . . . 445 mg Calories . . . 383

Broiled Filet of Beef - Tender filet slices broiled to order served on a bed of fresh pita bread and grilled tomatoes served with steamed vegetables **6.95**

Cholesterol . . . 156 Sodium . . . 117 mg Calories . . . 560

Broiled Orange Roughy - Fillet of orange roughy broiled in dilled lemon water served with steamed vegetables **5.95**

Cholesterol . . . 90 Sodium . . . 367 mg Calories . . . 348

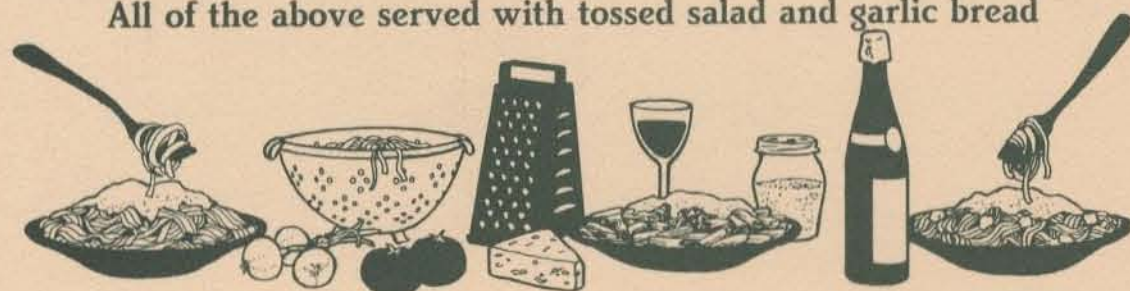
"Pasta ala Hogano"

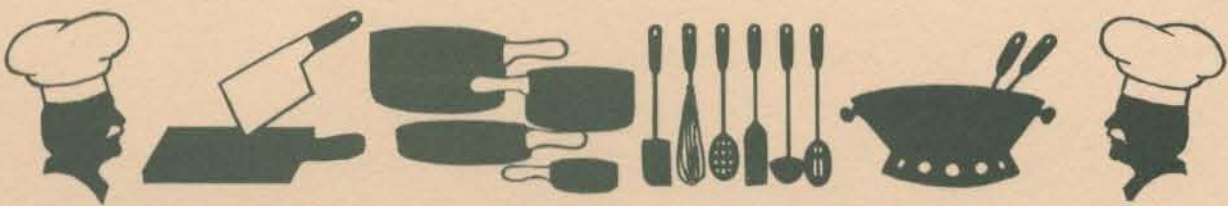
Pasta Primavera - Sautéed fresh vegetables tossed with fettuccini noodles and garlic sauce **6.25**

Pasta Poulet - Fresh julienne strips of chicken breast sautéed with vegetables and spices flamed in sherry tossed with a rich garlic sauce and fettuccini noodles **7.95**

Baked Pasta Aux Fruits De Mer - A pleasing blend of baked tuna, shrimp, scallops, and vegetables in a creamy cheese sauce with mostaccioli noodles **8.25**

All of the above served with tossed salad and garlic bread





Hogan's Dinner Specialties

Chicken Oriental - Fresh breast of chicken stuffed with Chinese vegetables baked in teriyaki sauce served over rice pilaf **8.95**

Honey Chicken Sauté - Sautéed julienne breast of chicken with mushrooms and zucchini, glazed with fresh honey and mushroom sauce, served with rice pilaf **6.95**

Cajun Style Chicken - Fresh chicken breast lightly breaded in a unique seasoning baked in a cajun cheese sauce served with rice pilaf and steamed vegetables **7.95**

Celestial Vegetarian Sauté - Fresh broccoli, zucchini, scallions, garlic, bamboo shoots, water chestnuts, celery, red bell peppers, carrots, bean sprouts, chinese pea pods and mushrooms, sautéed in a brandied teriyaki sauce served with rice pilaf **5.50**

Oven Baked Sirloin Tips en Croustade - Juicy tips of sirloin baked with a variety of vegetables and spices in a flaky puff pastry **7.95**

Filet Slices Teriyaki - Sautéed in a sherried teriyaki sauce with fresh mushrooms, onions, peppers & tomatoes, choice of rice pilaf or potato . . **9.50**

Pan Broiled Sirloin Steak - Broiled to your order with olive oil and topped with batter dipped onion rings. Tomato & mushroom cap garnish, served with potato or rice pilaf **9.25**

Catch of the Day - Fresh daily. Market price. *Ask your waitperson.*

The Chef's Special - Fresh Daily. *Consult your waitperson.*

Louisiana Style Fish with Pecan Butter Sauce - Pan fried fish dusted in cajun flour, dipped in eggwash and topped with a meuniere sauce, tasty pecan butter sauce and toasted pecans, served with steamed zucchini, yellow squash, and red skin potatoes **9.25**

Broiled Cod - Tenderloin of Icelandic cod broiled and served with steamed broccoli, cauliflower and rice pilaf **6.95**

Olde English Style Fish 'N' Chips - Hand battered cod fillets, steak fries, tartar sauce **5.75**

Steak 'N' Salad - Top sirloin steak served on fresh dark rye bread, your choice of onion rings or fries, served with tossed salad **7.95**

Steak Kabob - A Hogan specialty, pieces of sirloin beef skewered with tomatoes, mushrooms, green peppers & onions over rice pilaf **6.95**

Blackend Cajun Steak available upon request, rare or medium rare only.

Not responsible for well-done beef!

Lighter Fare

Quiche 'N' Salad - Choice of quiche served with tossed salad . . . **4.50**

Repast - Crock of French onion soup au gratin served with tossed salad **4.25**

Quiche with Soup - Choice of quiche with crock of French onion soup **4.75**

Soup 'N' Salad - Bowl of soup du Jour, tossed green salad with choice of dressing, served with garlic bread **4.15**



The Greens

Beef Mandarin - Chilled sirloin tips marinated in a mandarin sauce and sautéed mushrooms served on a bed of iceberg lettuce surrounded by grated carrots, bean sprouts and black olives . . . **5.95**

Hogan's Greek Salad - Hand tossed with spinach, lettuce, red onions, pepperoncini, feta cheese, greek olives and beets in a herbed vinaigrette dressing **5.50**

Nutty White Meat Turkey Salad - Julienne slices of white meat turkey topped with slivered almonds served on a bed of crisp lettuce greens, garnished with tomato sections, egg halves, black olives, mandarin orange and fresh sprouts **4.95**

Fresh Spinach Salad - Tossed with our Tomato 'N' Bacon dressing, sliced almonds, bacon crumbles, cooked egg, fresh mushrooms and mandarin orange garni **3.95**

California Salad - Avocado, artichoke hearts, mushrooms, egg halves, tomato wedges, black olives, topped with grated cheddar and Monterey Jack cheeses on a mound of fresh lettuce greens **4.50**

Individual Tossed Spinach Salad **1.95**

Individual Tossed Salad **1.65**

Individual Greek Salad **2.95**

Omelettes & Eggs

Create Your Own Omelette

With your choice of sautéed mushrooms, onions, bacon, ham or turkey, steamed broccoli or cauliflower, avocado, sour cream or fresh tomatoes, or any cheese in the house. Each item **.50**

Plain Ol' Omelette **2.75**

Cheese - Cheddar & Jack **3.50**

Ham & Cheese **3.75**

Steamed Broccoli & Cauliflower - Stuffed inside a fluffy omelette with a blend of cheeses draped with Mornay sauce . . . **3.75**

Above served with home fries and butter grilled
old fashioned egg raisin bread

Huevos Rancheros - Two fried eggs served on a bed of corn tortillas, refried beans, topped with guacamole, sour cream, scallions and salsa **3.75**

Eggs Suzette - Two large potato skins filled with scrambled egg, topped with Mornay sauce and a melted blend of cheeses, butter grilled old fashioned egg raisin bread **3.75**

Desserts

French Vanilla or Double Chocolate Ice Cream ... 1.10

Butter Pecan Pie - Graham cracker shell filled with butter pecan ice cream topped with pecans and whipped cream 2.00

Cheesecake - Authentic New York style made from scratch in our kitchen 2.00
With Strawberries add30

Whole cheesecakes available for your special occasion.

Chocolate Mousse - A light blend of cream and eggs, rich in chocolate, flavored with liqueur . 1.95

Hot Fudge, Caramel or Strawberry Sundaes - With whipped cream 2.25

Mud Pie - Chocolate Oreo shell filled with coffee ice cream, topped with warm fudge 2.25

Poppy Seed Cake - Freshly baked in our kitchen. A moist lemon cake filled with poppy seeds and topped with a dollop of French vanilla ice cream - delicious 1.95

Warm Apple Pie - With melted cheese 1.15

Beverages

Coffee75

Soda Pop, Iced Tea, Milk .75

Perrier - Mineral water 1.25

Pot of Hot Tea - Darjeeling .75

Fruit Juices - An iced mug of Orange, Grapefruit or V-885

A complete selection of herbal caffeine free teas available. Ask your server 1.00

Specialty Drinks

Pina Colada - A tropical blend of pineapple, coconut, cream and rum 2.75

Frozen Strawberry Daiquiri - Juicy red strawberries and rum blended together to make a cool drink ... 3.00

Irish Coffee - Puts a twinkle in your eye! This classic recipe brings out the Irish in everyone 2.75

Spanish Coffee - Combines a blend of cointreau, brandy and hot coffee topped with whipped cream and Kahlua 3.00

Ice Cream Cocktails

Perfect for dessert, or anytime! 2.65

Snickers Bar - Dark creme de cocoa, caramel, nuts and ice cream

Strawberry Shortcake - Lots of red strawberries, Amaretto liqueur, vanilla ice cream and topped with whipped cream

Snow Bear - Amaretto and ice cream

Fudge Cookies - Crunchy double fudge cookie mix, chocolate mint liqueur, vanilla ice cream, whipped cream and chocolate shavings - Get your COOKIES!

Coco Loco - Smooth vanilla ice cream blended with creme de cocoa and cream of coconut

Chocolate Mousse - Baileys, chocolate mint liqueur, creme de cocoa and ice cream topped with chocolate shavings

Hummm-er - A memorable creation featuring rum and coffee liqueur, HUMMMMM!

Brandy 'Xander - Brandy, creme de cocoa and rich vanilla ice cream "The Great"



8700389

Hogan's Select House Wines

White Wines	Glass	1/2 Litre	Bottle
White Burgundy - Romaret, France	2.25	4.95	
Pouilly-Fuisse - L. Dupre - France			14.00
Chateau Reynon - White Bordeaux - France . .			8.50
Piesporter Schubertslay - Kabinett	2.50		10.50
Rhine - California	2.25	4.95	
Liebfraumilch - Germany	2.35	5.45	

Rose Wine

Rose D'Anjou - Duprey, France	2.25	4.95	
---	------	------	--

Red Wines

Burgundy - Romaret, France	2.25	4.95	
Beaujolais - France	2.25		10.50
Cabernet Sauvignon - Lohr, California			9.50

Wine of the Month - Ask your Server about this special.

Sangria - Our special blend	2.25	4.95	
--	------	------	--

Non-Alcoholic

Chilled Reisling Grape Juice	2.00		7.00
From Germany's Moselle Valley			

Sparkling

	Bottle	Splits	Glass
Spumante - Italy	7.50	3.00	
Cold Duck	8.50	3.00	
Champagne - Marcuset-Blanc de Blancs Brut, Methode Champenoise, France	12.50		2.00
<i>Dry, crisp, clean, a refreshing sparkling wine</i>			
Champagne - Ledoyen Blanc de Blancs Brut, France	30.00		
<i>An elegant Champagne, slightly yeasty in the bouquet, dry smooth finish</i>			



THE MAPLE ROOM



Banquet and Party Room

★ Now Available for Your Special Occasions ★

See Manager for Information
or Call 626-1800