



Starters

Jumbo Wings

Choice of Dressing—Ranch / Bleu Cheese
 Sauce—Caribbean Mild / Tail-Burner / Thai Chili /
 Smokey Carolina BBQ / Garlic Parmesan / Teriyaki
 Dry Rubs—Old Bay / Cajun / Lemon Pepper
1/2 Dozen 8 Dozen 15

Drunken Mushrooms 10
 Wild Mushrooms / Brandy Cream Sauce / Shaved
 Parmesan / Toasted Baguette

Maryland Crab Dip 12
 Lump Crab / Seasoned Cream Cheese / Garlic &
 Herb Crostini's

Buffalo Chicken Loaded Fries 10
 Seashore Fries / Shredded Buffalo Chicken / Blended
 Cheese Sauce / Shredded Cheddar / Green Onion
 Choice of Dressing—Ranch / Bleu Cheese

★ **Bang-Bang Shrimp 11**
 Fried Shrimp / Bang-Bang Sauce / Shredded
 Lettuce / Pico de Gallo

Hoffman's Smörgåsbord 15
 Cured & Smoked Meats / Assorted Artisan Cheeses
 & Breads / Sweet Pepper Chutney / Jalapeño Relish /
 Whole Grain Mustard Spread

Sandwiches & More

All Sandwiches and Wraps are Served with House Made
 Chips and a Crisp Pickle Spear

Classic B.L.T. 7
 Hickory Smoked Bacon / Lettuce / Tomato / Mayo
 Choice of Bread—White / Wheat / Rye

Classic Reuben 9
 Tender Corned Beef / Kraut / Swiss / Russian
 Dressing / Marble Rye

★ **The Rachel 8**
 Oven Roasted Turkey / Cole Slaw / Swiss / Russian
 Dressing / Marble Rye

Spicy Chicken Club Wrap 10
 Buffalo Chicken / Bacon / Jack Cheese Blend /
 Shredded Lettuce / Pico de Gallo / Chipotle Aioli

Beef Rib Sandwich 12
 Smoked & Pulled Beef / Sweet Pepper Chutney /
 Cheddar Cheese / Brioche Bun

Blackened Shrimp Pita 12
 Gulf Shrimp / Pico de Gallo / Shredded Lettuce /
 Jack Cheese Blend / Chipotle Ranch

Mason-Dixon Wrap 9
 Oven Roasted Turkey / Baby Spinach / Hickory
 Smoked Bacon / Sliced Avocado / Swiss / Horseradish
 Cream Sauce

Soup & Salad

French Onion 4.5 Soup du Jour 4.5

Maryland Crab 5

Dressings:

Ranch, Bleu Cheese, Balsamic Bleu Cheese, 1000 Island,
 Honey Mustard, Caesar, Citrus Vinaigrette,
 Balsamic Vinaigrette, Strawberry-Walnut Vinaigrette

Classic Caesar 8
 Crisp Romaine / Shaved Parmesan / House-Made
 Croutons / Creamy Caesar

Classic Greek 9
 Mixed Greens / Red Onion / Kalamata Olives / Green
 Peppers / Cucumbers / Cherry Tomatoes / Crumbled
 Feta / Citrus Vinaigrette

Garden Harvest 10
 Mixed Greens / Candied Walnuts / Dried Cranberries
 Red Onion / Cherry Tomatoes / House-Made Croutons
 Bleu Cheese Crumbles

Tri-Colored Quinoa 13
 Sautéed Asparagus / Roasted Red Peppers / Artichoke
 Hearts / Sun-Dried Tomatoes / Wild Mushroom Blend

Strawberry & Spinach 12
 Baby Spinach / Fresh Strawberries / Red Onion / Goat's
 Cheese / Toffee Peanuts / Strawberry-Walnut Vinaigrette

~ Salad Additions ~

Chicken 4 Steak 6 Shrimp 6
 Ahi Tuna 7 Crab Cake 8 Salmon 8

The Philly

Lettuce / Tomato / Sautéed Peppers & Onions /
 Mayo / Hoagie Roll
 Chicken 8 Steak 9

Crab Cake Sandwich 13
 Maryland Style / Lump Crab / Lettuce / Tomato /
 House-Made Tartar / Corn-Dusted Kaiser

Caribbean Jerk Sliders 10
 Smoked Jerked Chicken / Red Onion / Charred
 Pineapple Chutney / Hawaiian Slider Rolls

★ **Crab & Corn Flatbread 12**
 Lump Crab / Roasted Sweet Corn / Crumbled Bacon /
 Diced Avocado / Roasted Red Pepper Aioli

Veggie Flatbread 9
 Grilled Flatbread / Baby Spinach / Artichoke Hearts /
 Kalamata Olives / Mushrooms / Crumbled Feta /
 Sun-Dried Tomato Pesto

Consuming Raw or Undercooked Meat, Seafood or Egg product can increase your risk of Food Borne Illness



Denotes House Favorite Item

Burgers & Chicken

All Burgers are 6oz Hand-Crafted Ground Chuck, or 6oz Boneless Chicken Breast, on a Brioche Bun; Served with Lettuce, Tomato, House Made Chips and a Crisp Pickle Spear

All-American 9
Hickory Smoked Bacon / American Cheese

★ **Smokehouse** 11
Hickory Smoked Bacon / Caramelized Onions / Smokey BBQ Sauce / Sharp Cheddar

Smoked Gouda 12
Smoked Gouda Cheese / Crispy Onion Straws / Sliced Avocado / Roasted Red Pepper Aioli

Build Your Own 8

~ Burger Additions ~

American, Provolone, Cheddar, Swiss, Pepper Jack, Bleu Cheese, Bacon, Sautéed Bell Peppers, Cole Slaw, Caramelized Onions, Mushrooms, Pico de Gallo or Fried Jalapeños
.75 each

Main Agenda

Entrees Include Choice of Side

Fish & Chips 13
Beer Battered Cod / Shoestring Fries / House Made Tartar Sauce

★ **Smoked Salmon Cakes** 19
Lemon-Dill Aioli

1/2 Rack Smokey Bar-B-Q Ribs 15
Baby Back Ribs / Carolina Style BBQ

Angus Sirloin 16
8oz U.S.D.A. Prime / Laagered Onions & Mushrooms

Taco Index

All Tacos are Served in a Fresh Flour Tortilla with Tortilla Chips and Pico de Gallo

Chef Benjamin's Blackened Salmon 12
Blackened Atlantic Salmon / Shredded Lettuce / Mango Salsa / Chipotle Ranch

Smoked Prime Rib 10
Sliced Prime Rib of Beef / Caramelized Onions / Sliced Avocado / Shredded Lettuce / Horseradish Cream Sauce

★ **Asian Pulled Pork** 9
Pulled Pork / Korean BBQ / Napa Cabbage / Pickled Red Onion

Chef's Daily Taco 12
Fresh Catch of the Day / Seasonal Ingredients

Side Dishes

Shoestring Fries 2
Cole Slaw 2
Apple Sauce 2
Sweet Potato Fries 2.5
Onion Rings 3
Fresh Fruit 3
House/Caesar Salad 3.5

Beverages

Soft Drinks (Free Refills) 2
Coca-Cola, Diet Coke, Coke Zero, Sprite, Root Beer, Mr. Pibb, Orange Fanta, Ginger Ale
Fresh Brewed Iced Tea and Lemonade 2
Coffee/Hot Tea 3
San Pellegrino 4

Lunch Trade

Available Monday-Friday 11:00AM - 3:00PM

All Lunch Specials Include Choice of Soft Beverage

Cup of Soup and Salad 6
Fresh Garden Salad / Choice of Soup

Bar-B-Q Pulled Pork Sandwich 7
Carolina Pulled Pork / Shoestring Fries / Brioche Bun

Tuna Melt 9
Citrus Poached Ahi / Sliced Tomato / Cheddar Cheese / English Muffin / House-Made Chips

French Dip 9
Sliced Ribeye / Swiss / Au jus / French Bread / Shoestring Fries

Crab Cake Sliders and Cup of Soup 13
Mini-Lump Crab Cakes / House-Made Tartar / Choice of Soup

No Substitutions Please

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www.hoffmansallamericangrill.com

Executive Chef Benjamin D.

Plate Charge 2

20% Gratuity will be added for Parties of 8 or More

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