



Customize Your Perfect Menu

Entrees

Smoked and Grilled Chicken Breast -with a
*Choice of Sauce: Honey Bourbon, Lemon Herb
Herb Pesto and Parmesan, Creamy Roasted Garlic with
Smoked Paprika*

Slow Smoked Tri-Tip - our signature rub, slow
smoked over apple wood with creamy horseradish or
BBQ sauce

Maple Dijon Chicken- Sweet and savory maple
Dijon sauce served with crisp bacon

Coq au Riesling -Skin on airline chicken breast (or
boneless skinless) pan roasted and served with a
creamy white wine sauce, apple wood bacon,
mushrooms, and herbs

Honey Bourbon Glazed Pork Loin -Tender pork
loin bourbon brined, grilled and glazed with honey
bourbon sauce

Grilled Flat Iron Steak- A Choice 5 oz. steak grilled
and served with garlic parmesan herb butter

Prime Rib- Herb Crusted and Slow Smoked for 12
hours. Served with Creamy Horseradish

Alaskan Salmon- The freshest market selection, pan
seared and served with a honey butter glaze

Vegetarian Entrées:

Lasagna Florentine- Layers of pesto, sautéed
kale, spinach, roasted tomatoes and mushrooms, four
cheeses, béchamel.

Stuffed Portobello Mushroom - Roasted
tomatoes, goat cheese, garlic breadcrumb

Eggplant Parmesan- Grilled eggplant baked in
house made basil marinara, topped with mozzarella
and parmesan cheese, and crisped with buttery bread
crumbs

Sides and Salads

Grilled and Roasted Seasonal Vegetables

With lemon garlic sauce

Wild Rice Pilaf

Sautéed mushrooms, kale, caramelized onion, almonds

Cheesy Baked Polenta

Broiled to perfection with Manchego cheese and herbs

Garlic Smashed Potatoes

With roasted garlic, sour cream & cheddar

Smoked Mac n' Cheese

*Al dente pasta tossed in a mouthwatering smoked
cheddar sauce.*

Roasted Red Potatoes

With smoked paprika, roasted garlic, rosemary

Green Beans Provencal

*French style green beans (haricot vert) quickly sautéed
with herb gremolata, toasted pine nuts, parmesan,
lemon zest, and shallots*

NHF House Salad

*Seasonal fruit, spring mix, chives, candied almonds, bleu
cheese, lemon Dijon vinaigrette*

New Hock Caesar

*Crisp Romaine, Spring mix, parmesan, house made
croutons and dressing. Add crispy capers upon request.*

Tuscan Salad

*Tender baby kale & spring mix, with crispy garbanzo
beans, red onion, Parmesan cheese, lemon dressing*

Greek Salad

*Spring mix, feta, cucumber, croutons, sliced red onion,
cherry tomatoes, Kalamata olives, red wine vinaigrette*

Balsamic Pasta Salad

*Mozzarella pearls, basil pesto, balsamic drizzle,
Parmesan, roasted cherry tomatoes, olives*

Roasted Potato Salad

*Roasted potatoes & garlic, capers, garlic aioli, celery,
red onion, fresh herbs*

Wild Rice Salad

Artichoke hearts, Kalamata olives, veggies, almonds

Mediterranean Orzo Pasta Salad

*Dried and fresh tomatoes, basil, oregano, feta, fresh
spinach, olives, red onion, lemon dressing*

Caprese Green Salad

*Mozzarella pearls, cherry tomatoes, basil dressing,
croutons and red onion on spring mix*