

THE HAWKE

APPETIZERS

OYSTERS ON THE 1/2 SHELL M/P

› Daily Selection - Tabasco Cocktail | Horseradish cream

SWEET & SPICY CALAMARI 16

› Thai Chili sauce | Calabrian chili aioli

STICKY WINGS 15

› Honey Teriyaki glaze | Toasted sesame seeds

AHI TUNA WONTONS 14

› Avocado | Asian slaw | Chipotle | Cucumber wasabi

SAUSAGE STUFFED MUSHROOMS 11

› Lemon | Garlic butter

FRENCH ONION SOUP 9

› Fontina & Gruyere Cheese

SHRIMP COCKTAIL 18

› Colossal Shrimp | Homemade Tabasco cocktail

GORGONZOLA GARLIC BREAD 10

› Melted mozzarella | Shaved Parmigiano

TRUFFLE ONION RINGS 11

White truffle oil | Parsley | Parmesan

SALADS

Grilled Chicken 6- Seared Shrimp 11- Seared Salmon 12- Lump Crab Cake 13-

CAESAR 14

› Romaine | House made crouton | Romano (half \$7)

BABY ARUGULA 15

› Sliced almond | Red onion | Orange | Shaved pecorino | Limoncillo (half \$8)

SPINACH 15

› Cucumber | Chick peas | Kalamata olives | Tomato | Banana pepper | Feta vinaigrette (half \$8)

WEDGE 11

› Iceberg | Nueske smoked bacon | Blue cheese | Red onion | Cherry tomato

ENTRÉES

CHILEAN SEA BASS 37

› Imported capers | Cherry tomato | lemon wine | Parmesan risotto | Charred asparagus

VEAL CHOP MILANESE 39

› Baby arugula | Cherry tomato | Red onion | Pecorino | Olive oil Imported balsamic vinegar

CHICKEN SAVOY 27

› Roasted on the bone | Balsamic vinegar | Pecorino | Seasoned potatoes

LOBSTER & CRAB PAPPARDELLE 38

› Colossal crab | 1/2 cold water lobster tail | Chives | Piquante peppers | Champagne lobster bechamel

SCOTTISH SALMON 29

› Encrusted | Dijon cream | Charred asparagus | Whipped potato

CHICK PEA CAKES 23

› Sweet potato | Herbs | Hot honey | Garlic spinach | Whipped potato

SESAME AHI TUNA 30

› Ginger teriyaki | Asian slaw | Whipped potato | Rare

TRUFFLE RAVIOLI 27

› Porcini Ravioli | Spinach | Pignoli nuts | White truffle cream

CHICKEN PARM PIZZA FOR 2 44

Mozzarella | Plum tomato | Basil oil - All Chicken No Crust!

THE HAWKE

PRIME CUTS

All of Our Steaks Are Seared On A 1000° Infrared Broiler Giving Them The Perfect Crust

48 OZ PORTERHOUSE FOR 2 119

› Sliced Off The Bone

18 OZ COWBOY RIBEYE 46

› French cut | Bone in

AUSTRALIAN LAMB CHOPS 44

› 14oz Cut from Lamb rack | Mint herb jelly

10 OZ FILET MIGNON 44

› Center Cut

16 OZ KANSAS CITY STRIP 44

› 30 Day Dry Aged

14 OZ PORK CHOP 29

› French Cut | Bone In

12 OZ WAGYU STRIP 59

Snake River Farms American Black Label Wagyu

ADD ON

AU POIVRE 3

› Cracked peppercorn | Brandy

TRUFFLE BUTTER 7

› Imported black truffles

SCAMPI SHRIMP 12

› Lemon | Garlic

OSCAR 15

› Colossal crab | Asparagus | Béarnaise

BROILED LOBSTER TAIL 22-

6oz S. African Cold Water - Drawn Butter

SIDES

BEER BATTERED ONION RINGS 7

CHARRED ASPARAGUS 6

› Extra Virgin Olive Oil | Lemon | Maldon

ROASTED POTATOES 7

› Basil oil | Pecorino Romano

CRISPY BRUSSELS 11

› Nueske bacon | Gorgonzola

SHOE STRING FRIES 5

› (Truffle Parmesan, add \$3)

GARLIC SAUTÉED SPINACH 6

WHIPPED POTATOES 6

› Fresh Chives

RED WINE MUSHROOMS 5

› Thyme | Garlic | Cabernet

MASHED SWEET POTATO 7

› Honey butter

SWEET POTATO FRITES 8

› Chili honey | Cashew

LOADED BAKED POTATO 7

Wisconsin cheddar | Chives | Sour cream (Smoked bacon - \$2)

LIGHT BITE

** Served with shoe string fries (Substitute Truffle Parmesan or Onion Rings \$3)*

10 OZ PRIME BURGER 18

› Fontina | Red onion | Lettuce | Tomato | Brioche *

LOBSTER BLT 28

› Maine lobster | Applewood smoked bacon | Baby gem lettuce | Tomato | Avocado | Dijonnaise | Brioche *

FILET MIGNON SANDWICH 18

› Caramelized onion | Gruyere | Baby arugula | Creamy horseradish | Seeded baguette *

AHI TUNA TACOS 16

› Pan seared | Avocado | Asian slaw | Cucumber wasabi aioli

CRAB CAKE SANDWICH 17

› Homemade lump crab cake | Lettuce | Tomato | Cajun remoulade | Brioche *

Complimentary valet parking available every Friday & Saturday night!