

# THE HAWKE

## APPETIZERS

### SEAFOOD TOWER

OYSTERS | COLD WATER LOBSTER TAIL  
COLOSSAL SHRIMP | COLOSSAL CRAB  
TABASCO COCKTAIL | MIGNONETTE  
HORSERADISH CREMA  
FOR TWO 71 | FOR FOUR 132

**LOBSTER BISQUE** | 13  
SWEET CORN | CHIVES

**OYSTERS ON THE ½ SHELL** | M/P  
COCKTAIL | HORSERADISH CREMA

**COLOSSAL SHRIMP COCKTAIL** | 19  
U7 SHRIMP | TABASCO COCKTAIL SAUCE

**PEI MUSSELS** | 17  
SPICY SAN MARZANO TOMATO SAUCE  
GRILLED BAGUETTE

**GORGONZOLA GARLIC BREAD** | 10  
MOZZARELLA | GORGONZOLA CHEESE SAUCE

**TRUFFLE ONION RINGS** | 12  
WHITE TRUFFLE OIL | PECORINO | PARSLEY

**SWEET & SPICY CALAMARI** | 17  
THAI CHILI | CALABRIAN CHILI AIOLI

**STICKY WINGS** | 16  
HONEY TERIYAKI | TOASTED SESAME SEED

**AHI TUNA WONTONS** | 15  
AVOCADO | ASIAN SLAW | SRIRACHA  
CUCUMBER WASABI

**LOLLIPOP LAMB CHOPS** | 23  
CHIMICHURRI | AGED BALSAMIC

**PARM PIZZA FOR THE TABLE** | 35  
FRESH MOZZ | SAN MARZANO TOMATO | PESTO  
ALL CHICKEN, NO CRUST!  
IMPORTED PEPPERONI & HOT HONEY DRIZZLE | ADD \$6

## SALADS

ADD CHICKEN 7 | SHRIMP 12 | SALMON 13

**BABY ROMAINE CAESAR** | 13  
CIABATTA CROUTON | PECORINO ROMANO

**KALE & BRUSSEL SALAD** | 15  
CANDIED PECANS | DRIED CRANBERRY  
GARBANZO BEAN | SHAVED PARM | CRISPY  
SHALLOT | DIJON VINAIGRETTE

**ICEBERG WEDGE** | 15  
BLUE CHEESE | RED ONION | CHERRY TOMATO  
NUESKE SMOKED BACON

**BURRATA** | 18  
STRAWBERRY | ARUGULA | RED ONION  
PISTACHIO | CRISPY PROSCIUTTO | LEMON  
HONEY VINAIGRETTE

## ENTRÉES

**SPICY VODKA** | 28  
SAN MARZANO TOMATO | CALABRIAN CHILI  
AGED PECORINO | BASIL | LUMACHE  
TOP WITH BURRATA MOZZARELLA | 6

**AIRLINE ROASTED CHICKEN** | 30  
BONE IN CHICKEN BREAST | WILD MUSHROOMS  
CARAMELIZED ONION | MARSALA WINE  
SMOKED BACON RISOTTO

**SESAME ENCRUSTED AHI TUNA** | 33  
VEGETABLE FRIED RICE | GINGER TERIYAKI  
SRIRACHA AIOLI | WAKAME SEAWEED

**CHILEAN SEA BASS** | 41  
CAPERS | CHERRY TOMATO | LEMON | WHITE  
WINE | PARMESAN RISOTTO | ASPARAGUS

**ALASKAN HALIBUT & SHRIMP** | 39  
CHIPOTLE BLOOD ORANGE SALSA  
CAULIFLOWER PUREE

**SCOTTISH SALMON** | 32  
TOASTED BREAD CRUMB | DIJON CREAM  
GRILLED ASPARAGUS | WHIPPED POTATO

**CRISPY EGGPLANT** | 22  
BREADED & PAN FRIED | MOZZARELLA | BASIL  
SPICY VODKA SAUCE | CHARRED BROCCOLINI

## PRIME CUTS

### FILET MIGNON | 54

10oz | CENTER CUT

### COWBOY RIBEYE | 59

20oz | BONE IN

### KANSAS CITY STRIP | 58

24oz | BONE IN | SERVED SLICED

### DRY AGED STRIP STEAK | 50

16oz | 30 DAY DRY AGED

### WAGYU STRIP STEAK | 63

12oz | SNAKE RIVER FARMS AMERICAN WAGYU

### AUSTRALIAN LAMB CHOPS | 48

16oz | CUT FROM LAMB RACK | MINT JELLY

## SIGNATURES

### HAWKE STEAK FRITES | 55

16oz SLICED DELMONICO RIBEYE  
CHIMICHURRI | WHITE TRUFFLE FRITES

### VEAL CHOP MILANESE | 42

POUNDED & PAN FRIED | BABY ARUGULA  
CHERRY TOMATO | RED ONION | PECORINO  
E.V.O.O | IMPORTED BALSAMIC

### BERKSHIRE PORK CHOP | 36

FENNEL SAUSAGE | VINEGAR PEPPERS | GARLIC  
DEMI GLACE | HERBED POTATO | BROCCOLINI

## ADD ON

### AU POIVRE | 3

COGNAC & PEPPERCORN

### TRUFFLE BUTTER | 7

IMPORTED BLACK TRUFFLES

### SCAMPI SHRIMP | 13

LEMON | GARLIC

### OSCAR | 16

COLOSSAL CRAB | ASPARAGUS | BEARNAISE

### BROILED LOBSTER TAIL | 22

6oz S. AFRICAN COLD WATER

VISIT US IN HAMILTON NJ

*il dono*  
ITALIAN RESTAURANT & BAR

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## SIDES

### CHARRED BROCCOLINI | 10

WHIPPED TAHINI | CRUSHED PISTACHIO

### GRILLED ASPARAGUS | 7

EXTRA VIRGIN OLIVE OIL | LEMON | MALDON

### CRISPY BRUSSELS | 11

PROSCIUTTO CRISP | CHILI HONEY | SHAVED PARM

### RED WINE MUSHROOMS | 5

THYME | GARLIC | CABERNET

### BEER BATTERED ONION RINGS | 8

CAJUN REMOULADE

### SHOE STRING FRIES | 6

(TRUFFLE PARMESAN ADD 3)

### HERB ROASTED POTATOES | 7

BASIL OIL | PECORINO

### LOADED BAKED POTATO | 10

SOUR CREAM | BACON | WISCONSIN CHEDDAR | CHIVE

## WHIPPED POTATOES YOUR WAY

### THE OG | 6

ROASTED GARLIC | CHIVE

### TRUFFLE MASHED | 10

WHITE TRUFFLE INFUSED | CRISPY SHALLOT

### LOBSTER | 18

½ COLD WATER TAIL | LOBSTER BECHAMEL

## HAND HELD

\* SERVED WITH SHOE STRING FRITES  
SUBSTITUTE TRUFFLE FRITES | ONION RINGS | ADD 3

### 10 OZ. PRIME BURGER \* | 20

CUSTOM BLEND | FONTINA | RED ONION  
LETTUCE | TOMATO | BRIOCHE

### MAINE LOBSTER BLT \* | 29

SMOKED BACON | BABY GEM LETTUCE  
TOMATO | AVOCADO | DIJONNAISE | BRIOCHE

### FILET MIGNON SANDWICH \* | 21

CARAMELIZED ONION | GRUYERE | ARUGULA  
HORSERADISH CREMA | SEEDED BAGUETTE

### CRISPY CHICKEN SANDWICH \* | 18

PROSCIUTTO di PARMA | BURRATA | BABY GEM  
RED ONION | ROASTED TOMATO PESTO

### AHI TUNA TACOS | 18

PINEAPPLE JALAPENO SALSA | CABBAGE SLAW  
TEQUILA LIME AIOLI  
PAN SEARED RARE