

# THE HAWKE

## APPETIZERS

### OYSTERS ON THE 1/2 SHELL M/P

› Daily Selection - Cocktail & Horseradish cream

### SWEET & SPICY CALAMARI 15

› Thai Chili sauce, Calabrian chili aioli

### STICKY WINGS 15

› Honey Teriyaki glaze, toasted sesame seeds

### AHI TUNA WONTONS 13

› Avocado, Asian slaw, Chipotle aioli, 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, fresh parsley, Parmesan

## SALADS

Grilled Chicken 6- Seared Shrimp 10- Seared Salmon 11- Lump Crab Cake 13-

### CAESAR 13

› Romaine, house made crouton, pecorino, signature Caesar dressing (half 7-)

### BABY ARUGULA 14

› Sliced almond, red onion, fresh orange, shaved pecorino, limoncillo (half 8-)

### SPINACH 14

› Cucumber, chick peas, kalamata olives, tomato, banana pepper, Mediterranean feta vinaigrette (half 8-)

### WEDGE 10

› Iceberg, Nueske bacon, blue cheese, red onion, cherry tomato

## ENTRÉES

### CHILEAN SEA BASS 37

› Imported capers, cherry tomato, lemon white wine, creamy parmesan risotto, charred asparagus

### VEAL CHOP MILANESE 39

› Pan fried, baby arugula, cherry tomato, red onion, pecorino, extra virgin olive oil, imported balsamic vinegar

### SESAME AHI TUNA 30

› Sesame encrusted, served rare, ginger teriyaki, Asian slaw, whipped potato

### CHICKEN PARM PIZZA FOR 2 42

› Melted mozzarella, marinara, basil pesto drizzle  
All Chicken No Crust!

### SCOTTISH SALMON 29

› Encrusted & pan seared, Dijon cream, charred asparagus, whipped potato

### CHICK PEA CAKES 23

› Sweet potato, herbs, hot honey drizzle, served with garlic spinach, whipped potato

### TRUFFLE RAVIOLI 27

› Porcini mushroom ravioli, spinach, pignoli nuts, white truffle cream sauce

### CHICKEN SAVOY 27

› Roasted on the bone finished with balsamic vinegar & pecorino, roasted seasoned potatoes

### LOBSTER & CRAB PAPPARDELLE 38

Colossal crab, 1/2 cold water lobster tail, chives, piquante peppers, champagne lobster bechamel

# 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 43**

› 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 - marbling superior to prime*

## ADD ON

**AU POIVRE 3**

› Cracked peppercorn brandy cream

**TRUFFLE BUTTER 7**

› Imported black truffles

**SCAMPI SHRIMP 12**

› 3 jumbo lemon garlic shrimp

**OSCAR 15**

› Colossal crab, asparagus, béarnaise

## SIDES

**BEER BATTERED ONION RINGS 7**

**GARLIC SAUTÉED SPINACH 6**

**ROASTED SEASONED POTATOES 6**

**CRISPY BRUSSELS 11**

› Nuekse bacon, gorgonzola

**SHOE STRING FRIES 5**

› (Truffle Parmesan, add \$3)

**SEASONED ASPARAGUS 6**

**GARLIC WHIPPED POTATO 6**

**SAUTÉED MUSHROOMS 5**

**MASHED SWEET POTATO 7**

› Honey butter

**LOADED BAKED POTATO 7**

› Wisconsin cheddar, sour cream, chives  
(Top with bacon, add \$2)

## LIGHT BITE

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

**10 OZ PRIME BURGER 18**

› Melted Fontina, red onion, lettuce, tomato, brioche (Substitute homemade Chipotle Black Bean Burger)

**LOBSTER BLT 28**

› Maine lobster meat, applewood smoked bacon, arugula, tomato, avocado, Dijonnaise, toasted brioche

**FILET MIGNON SANDWICH 18**

› Sautéed onion, melted 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, toasted brioche

*Complimentary valet parking available every Friday & Saturday night!*