

THE HAWKE

APPETIZERS

SEAFOOD TOWER | M/P

OYSTERS | POACHED COLD WATER LOBSTER TAIL | COLOSSAL SHRIMP | COLOSSAL CRAB | TABASCO
COCKTAIL | CHAMPAGNE MIGNONETTE
AVAILABLE FOR 2 OR 4

OYSTERS ON THE ½ SHELL | M/P

TABASCO COCKTAIL | HORSERADISH CREMA

COLOSSAL SHRIMP COCKTAIL | 18

U7 SHRIMP | TABASCO COCKTAIL

GORGONZOLA GARLIC BREAD | 10

MELTED MOZZARELLA | SHAVED PARMIGIANO

FRENCH ONION SOUP | 9

FONTINA & GRUYERE

SWEET & SPICY CALAMARI | 16

THAI CHILI | CALABRIAN CHILI AIOLI

TRUFFLE ONION RINGS | 12

WHITE TRUFFLE OIL | PARSLEY | PECORINO

STUFFED MUSHROOMS | 11

FENNEL SAUSAGE | LEMON | GARLIC BUTTER

STICKY WINGS | 16

HONEY TERIYAKI | TOASTED SESAME SEED

AHI TUNA WONTONS | 15

AVOCADO | ASIAN SLAW | SRIRACHA CUCUMBER WASABI

SALADS

CAESAR | 14

ROMAINE | CIABATTA CROUTON | ROMANO CHEESE
HALF \$7

BABY ARUGULA | 15

SLICED ALMOND | RED ONION | CALIFORNIA ORANGE | SHAVED PECORINO | LIMONCILLO
HALF \$8

SPINACH | 15

CUCUMBER | CHICK PEA | KALAMATA OLIVE | TOMATO | RED ONION | BANANA PEPPER | FETA
HALF \$8

WEDGE | 14

ICEBERG | NUESKE SMOKED BACON | BLUE CHEESE | RED ONION | HEIRLOOM CHERRY TOMATO

ENTRÉES

SCOTTISH SALMON | 30

TOASTED BREAD CRUMB | DIJON CREAM
GRILLED ASPARAGUS | WHIPPED POTATO

VEAL CHOP MILANESE | 39

BABY ARUGULA | CHERRY TOMATO | RED ONION
PECORINO | E.V.O.O | IMPORTED BALSAMIC

SPICY VODKA | 23

SAN MARZANO TOMATO | CALABRIAN CHILI
AGED PECORINO | BASIL | LUMACHE

CHICK PEA CAKES | 23

SWEET POTATO | HERBS | CHILI INFUSED
HONEY | GARLIC SPINACH | WHIPPED POTATO

CHILEAN SEA BASS | 39

IMPORTED CAPERS | HEIRLOOM CHERRY
TOMATO | LEMON WINE | PARMESAN RISOTTO
GRILLED ASPARAGUS

TRUFFLE RAVIOLI | 27

PORCINI MUSHROOMS | PIGNOLI NUTS |
SPINACH | WHITE TRUFFLE CREMA

SESAME ENCRUSTED AHI TUNA | 33

VEGETABLE FRIED RICE | GINGER TERIYAKI
SRIRACHA AIOLI | WAKAME SEAWEEED
SERVED RARE

CHICKEN SAVOY | 28

SLOW ROASTED ON THE BONE | BALSAMIC
VINEGAR | PECORINO | ROASTED HERB POTATO

CHICKEN PARM PIZZA FOR 2 | 44

MOZZARELLA | PLUM TOMATO | BASIL OIL ALL CHICKEN, NO CRUST!
IMPORTED PEPPERONI & HOT HONEY DRIZZLE | ADD \$6

PRIME CUTS

BONE IN FILET MIGNON | 68
16oz | CENTER CUT

KANSAS CITY STRIP | 58
24oz | BONE IN | SERVED SLICED

FILET MIGNON | 47
10oz | CENTER CUT

COWBOY RIBEYE | 50
20oz | BONE IN

DRY AGED STRIP STEAK | 46
16oz | 30 DAY DRY AGED

WAGYU STRIP STEAK | 61
12oz | SNAKE RIVER FARMS AMERICAN WAGYU

BERKSHIRE PORK CHOP | 30
14oz | FRENCH CUT | BONE IN

AUSTRALIAN LAMB CHOPS | 46
14oz | CUT FROM LAMB RACK | MINT JELLY

ADD ON

AU POIVRE | 3
COGNAC | CRACKED PEPPERCORN

TRUFFLE BUTTER | 7
IMPORTED BLACK TRUFFLES

SCAMPI SHRIMP | 12
LEMON | GARLIC

OSCAR | 15
COLOSSAL CRAB | ASPARAGUS | BEARNAISE

BROILED LOBSTER TAIL | 22
6oz S. AFRICAN COLD WATER

SIDES

GRILLED ASPARAGUS | 7
EXTRA VIRGIN OLIVE OIL | LEMON | MALDON

CRISPY BRUSSELS | 11
NUESKE BACON | GORGONZOLA

GARLIC SPINACH | 6
SAUTÉED IN EXTRA VIRGIN OLIVE OIL

RED WINE MUSHROOMS | 5
THYME | GARLIC | CABERNET

BEER BATTERED ONION RINGS | 7
CAJUN REMOULADE

SHOE STRING FRIES | 6
(TRUFFLE PARMESAN ADD 3)

MASHED SWEET POTATO | 7
HONEY BUTTER

HERB ROASTED POTATOES | 7
BASIL OIL | AGED PECORINO

GARLIC WHIPPED POTATOES | 6
ROASTED GARLIC | CHIVE
'LOBSTER WHIPPED' ½ COLD WATER LOBSTER TAIL &
LOBSTER BECHAMEL | ADD 12

LOADED BAKED POTATO | 8
WISCONSIN CHEDDAR | CHIVE | SOUR CREAM
SMOKED BACON | ADD 2

LIGHT BITE

* SERVED WITH SHOE STRING FRIES | SUBSTITUTE TRUFFLE PARMESAN OR ONION RINGS | 3

10 OZ. PRIME BURGER * | 20
CUSTOM BLEND | FONTINA | RED ONION | LETTUCE | TOMATO | BRIOCHE

LOBSTER BLT * | 29
MAINE LOBSTER | SMOKED BACON | BABY GEM LETTUCE | TOMATO | AVOCADO | DIJONNAISE | BRIOCHE

FILET MIGNON SANDWICH * | 20
CARAMELIZED ONION | GRUYERE | BABY ARUGULA | HORSERADISH CREMA | SEEDED BAGUETTE

CRAB CAKE * | 18
HOMEMADE LUMP CRAB CAKE | LETTUCE | TOMATO | CAJUN REMOULADE | BRIOCHE

AHI TUNA TACOS | 18
PAN SEARED RARE | GRILLED PINEAPPLE AVOCADO SALSA | CABBAGE SLAW | TEQUILA LIME AIOLI