

Soups, Salads & Starters

appetizer

Seasonal Soup cup 5 bowl 6
chef's daily selections

French Onion Soup 7
garlic croutons, swiss & provolone cheeses

Steak Chili Crock 8
warm tortilla chips, cheddar & pepper jack cheeses, sour cream, scallions, fresh tomatoes

Shrimp Cocktail 13

Wings Your Way 9
*buffalo, root beer BBQ, chipotle pineapple BBQ, garlic sea salt & sherry vinegar
or whiskey cider*

Autumn Chopped Salad 12
artisan greens, local apples, roasted beets, cranberries, roasted pumpkin seeds, walnut vinaigrette

Hawk Pointe Nachos 8
*cheddar & pepper jack cheeses, lettuce, jalapeno, fresh salsa
add sour cream & guacamole 1.50 add pulled pork, chicken or chili 5*

Caesar Salad
*pecorino romano cheese, garlic croutons
add chicken 5 add shrimp 8 add salmon 8 steak 8*



Hawk Pointe Favorites

Junior Club 11

choice of turkey or roast beef, bacon, lettuce, tomato, herb aioli, 8-grain toast, choice of side

House Ground Beef or Turkey Burger 13

served on a soft brioche roll, lettuce, tomato, red onion, pickle, choice of side.

add american, cheddar, provolone, swiss, blue cheese, sauteed mushrooms, sauteed onions, fresh jalapeno 1 each. add bacon, avocado, fresh mozzarella 1.50 each

Rosemary Grilled Chicken Panini 12

grilled rosemary chicken, brie, local apples, shallot jam, ciabatta bread

Sandwiches served with choice of Hand Cut Fries, Sweet Potato Fries, Side Salad, House-made Chips, Cole Slaw or FreshFruit 3

ENTREES (available after 5pm)

served with choice of Caesar or House Salad

Pan Seared Filet Mignon 35

wild mushrooms potato puree, brussels sprouts, roasted garlic herb butter, cabernet demi glaze

Risotto of the Day Half 15 Whole 19

chef's risotto selection, ask your server for details

Weinerschnitzel 19

pan fried pork cutlet, arugula, ripe tomato, shaved red onion, fresh lemon, extra virgin olive oil

Spaghetti Squash Marinara 14

fresh baked spaghetti squash tossed with our house made spicy marinara, pecorino-romano

Pastrami Cured Salmon 15

creme fraiche, pickled local radish, capers, house crostini



Seasonal Specials

appetizer

Austrian Dumpling Soup 8

traditional austrian meat broth, seasonal vegetables, house-made dumplings

Crispy Local Brussels' Sprouts 7

apple wood smoked bacon, local honey, hazelnuts, shaved pecorina romano

Roasted Kabocha Squash 7

coffee, cocoa, toasted cumin seed, chipotle butter

Apple Cider BBQ Pork Spring Rolls 9

aged white cheddar, cabbage, spicy caramelized onion chutney

Bavarian Sausage Plate 16

chef's daily selection of beer steamed sausages, spaetzle, sauerkraut, local apple sauce, horseradish mustard

Hand Rolled Pappardelle Bolognese Half 15 Whole 19

house ground beef & pork, plum tomatoes, thyme, chianti, pecorino romano cheese

ENTREES (available after 5pm)

served with choice of Caesar or House Salad

Bacon Wrapped Chicken Thighs 24

black truffle-cauliflower pudding, autumn vegetables, creamy leeks, leafy greens, sage vinaigrette

Fresh Catch of the Day market price

ask your server for chef's fresh catch feature

Beer Braised Osso Bucco 42

roasted root vegetables, crispy polenta, whole grain mustard, natural jus

Herb Crusted Rack of Lamb 39

chestnut gnocchi, braised greens, pickled beets, pomegranate, fresh mint chimichurri



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