We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

Cheers!

TIM McENERY, FOUNDER & CEO
COOPER’S HAWK WINERY & RESTAURANTS
**WINE**

*No Risk Policy:* Ask for a taste before ordering a glass to challenge yourself to try something new!

<table>
<thead>
<tr>
<th>BIN</th>
<th>SPARKLING</th>
<th>glass</th>
<th>bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Cooper’s Hawk Lux Sparkling</td>
<td>9.50</td>
<td>37.99</td>
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<tr>
<td>31</td>
<td>Sparkling Rosé</td>
<td>8.00</td>
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<tr>
<td>32</td>
<td>Prosecco</td>
<td>8.00</td>
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<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>7.00</td>
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<tr>
<td>36</td>
<td>Moscato</td>
<td>7.00</td>
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<tr>
<td>35</td>
<td>Almond</td>
<td>7.00</td>
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<tr>
<td>33</td>
<td>Raspberry</td>
<td>7.00</td>
<td>23.99</td>
</tr>
<tr>
<td>39</td>
<td>Sweet Sparkling Red</td>
<td>7.00</td>
<td>23.99</td>
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<table>
<thead>
<tr>
<th>BIN</th>
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<tbody>
<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
<td>8.00</td>
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<tr>
<td>71</td>
<td>Pinot Gris</td>
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<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
<td>7.50</td>
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<tr>
<td>79</td>
<td>Chardonnay</td>
<td>7.50</td>
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<tr>
<td>74</td>
<td>Cooper’s Hawk Lux</td>
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<tr>
<td></td>
<td>Chardonnay</td>
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<td></td>
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<tr>
<td>76</td>
<td>Viognier</td>
<td>7.50</td>
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<tr>
<td>75</td>
<td>Cooper’s Hawk White</td>
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<table>
<thead>
<tr>
<th>BIN</th>
<th>RED</th>
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<tbody>
<tr>
<td>85</td>
<td>Pinot Noir</td>
<td>8.75</td>
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<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
<td>13.00</td>
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<tr>
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<td>Barbera</td>
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<tr>
<td>97</td>
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<tr>
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<td>Malbec</td>
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<tr>
<td>91</td>
<td>Cooper’s Hawk Red</td>
<td>7.00</td>
<td>23.99</td>
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</table>

*A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.*

<table>
<thead>
<tr>
<th>BIN</th>
<th>INTERNATIONAL WINES</th>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>41</td>
<td>Tempranillo <em>Rioja, Spain</em></td>
<td>9.50</td>
<td>33.99</td>
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<tr>
<td>40</td>
<td>Super Tuscan <em>IGT Italy</em></td>
<td>9.25</td>
<td>32.99</td>
</tr>
<tr>
<td>42</td>
<td>Shiraz. Barossa Valley, Australia</td>
<td>10.75</td>
<td>38.99</td>
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</table>

**WINEMAKER’S BARREL RESERVE**

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

glass 9.00  | 750 ml decanter 31.99
WINE

FLIGHTS

SPARKLING
Blanc de Blanc · Sparkling Rosé
Almond · Raspberry
13.99

WHITE
Sauvignon Blanc · Pinot Gris
Cooper’s Hawk White · Chardonnay
13.99

RED
Super Tuscan · Zinfandel
Petite Sirah · Cabernet Sauvignon
14.99

COOPER’S HAWK LUX
Chardonnay · Pinot Noir
Cabernet Sauvignon · Meritage
18.99

DESSERT
Rhubarb · Sweet Red
Raspberry · Blueberry
12.99

CREATE YOUR OWN
16.99
Limit 2 Cooper’s Hawk Lux Wines, Please

BIN SWEET RED

<table>
<thead>
<tr>
<th>BIN</th>
<th>SWEET RED</th>
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<tr>
<td>86</td>
<td>Sweet Red</td>
<td>6.75</td>
<td>22.99</td>
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<tr>
<td>83</td>
<td>Romance Red</td>
<td>6.75</td>
<td>22.99</td>
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</table>

Concord grapes with hints of maraschino cherry and spice.

BIN DESSERT

<table>
<thead>
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<th>BIN</th>
<th>DESSERT</th>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>63</td>
<td>Cooper’s Hawk Lux Ice Wine (375 ml)</td>
<td>10.50</td>
<td>37.99</td>
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<tr>
<td>61</td>
<td>Nightjar (375 ml) Port-Style Wine</td>
<td>8.00</td>
<td>27.99</td>
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FRUIT

<table>
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<tr>
<th>FRUIT</th>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit</td>
<td>6.75</td>
<td>22.99</td>
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SPECIALTIES

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<tr>
<th>SPECIALTIES</th>
<th>glass</th>
<th>pitcher</th>
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<tbody>
<tr>
<td>Sangria</td>
<td>7.25</td>
<td>23.99</td>
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</table>

Cooper’s Hawk Bellini
Blood Orange Purée, Grand Marnier, Sparkling Moscato
8.25

Champagne Cocktail
Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel
8.25

Cooper’s Hawk Mimosa
Fresh-Squeezed Orange Juice, Sparkling Moscato
7.25

LARGE FORMAT CABERNET SAUVIGNON

Check for availability.

<table>
<thead>
<tr>
<th>LARGE FORMAT CABERNET SAUVIGNON</th>
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<tbody>
<tr>
<td>MAGNUM 1.5 liter</td>
<td>43.99</td>
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<tr>
<td>DOUBLE MAGNUM 3 liter</td>
<td>87.99</td>
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<tr>
<td>IMPERIAL 6 liter</td>
<td>175.99</td>
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<tr>
<td>SALMANAZAR 9 liter</td>
<td>263.99</td>
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There is an $8 corkage fee for all wines not purchased in the dining room.
BEVERAGES

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI
Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus 11.25

NIGHTJAR SANGRIA
Remy Martin V.S.O.P, Red Sangria, Bitters, Soda, Caramelized Orange 8.25

CITRUS GIN SANGRIA
Botanist Gin, White Sangria, St. Germain, Citrus, Rosemary 8.25

BURNT LEMON SANGRIA
Cointreau, White Sangria, Citrus Juices 8.25

SPECIALTY COCKTAILS

NEGRONI
Beefeater Gin, Sweet Vermouth, Campari, Orange 9.25

ISLAND MOJITO
Malibu Rum, Mint, Passion Fruit, Lime 9.00

AMERICAN MULE
Tito's Handmade Vodka, Ginger Beer, Lime 9.00

COOPER’S HAWK MARGARITA
Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine 11.50

BEN 61 SOUR
Woodford Reserve Bourbon, Lemon Sour, Nightjar 9.50

HARVEST PEACH COLLINS
Maker's Mark Bourbon, White Peach, Lemon, Mint 9.00

(212) MANHATTAN
Knob Creek Bourbon, Sweet Vermouth, Bitters 11.25

COOPER’S HAWK BLOODY MARY
Svedka Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer 9.50

ORIGINAL MAI TAI
Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum 8.25

BLACKBERRY CAIPIRINHA
Leblon Cachaça, Cabernet Sauvignon, Lime, Sour 9.50

BEER

DRAFT
Cooper's Hawk Ale 7.00
Stella Artois 6.50 · Blue Moon 6.50
Local Craft Selection 6.50

DOMESTIC BOTTLES 5.00
Miller Lite · Coors Light · Budweiser
Bud Light · Michelob Ultra

PREMIUM BOTTLES 5.50
Amstel Light · Heineken
Corona Extra · Corona Light
Guinness (Pub Can) · Samuel Adams

CRAFT BOTTLES 6.50
Matilda · 312 · Fat Tire
Lagunitas IPA

Please ask your server for additional local craft beer selections.
BEVERAGES

MARTINIS

DANA’S PINEAPPLETINI
Svedka Vodka, Malibu Rum, Pineapple Juice,
Sparkling Wine 9.75

PEARTINI
Grey Goose La Poire, Disaronno,
Pineapple Juice, Sour 12.25

ESPRESSO
Absolut Vanilla, Espresso, Baileys Irish Cream,
Frangelico Liqueur 12.25

DARK CHOCOLATE
Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream,
Whipped Cream, Shaved Dark Chocolate 12.25

DIRTY NASTY
Belvedere, Bleu Cheese Olives 12.50

POMEGRANATE
Absolut Citron, PAMA Liqueur, Cranberry Juice,
Sparkling Wine 9.75

PINK GRAPEFRUIT
Deep Eddy Ruby Red Grapefruit Vodka, St. Germain,
Pink Grapefruit Juice, Lime 12.50

JEN’S FRENCH
Tito’s Handmade Vodka,
Chambord Black Raspberry Liqueur,
Sparkling Wine 11.25

CLASSIC COSMOPOLITAN
Absolut Citron, Cointreau, Sour, Cranberry Juice 9.75

BLOOD ORANGE PALOMA
Casa Noble Tequila, Lime, Ruby Grapefruit,
Prosecco, Orange 11.25

BURNT CITRUS
Absolut Citron, Cointreau, Lemon,
Caramelized Orange 9.75

NON-ALCOHOLIC

ESPRESSO
Espresso 2.49
Cappuccino 3.49
Café Mocha 3.99
Latte 3.49
Also available with decaffeinated espresso.

HOT
Hot Chocolate 2.49
Regular or Decaffeinated Coffee 2.99
Hot Tea 2.99

COLD
Fresh-Squeezed Lemonade 3.29
Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 3.49
Fresh-Brewed Iced Tea 2.99
Raspberry Hibiscus Iced Tea 2.99
Fiji Bottled Water 3.99
San Pellegrino Sparkling Water
Small 2.99 Large 5.99
Soft Drinks 2.99

We proudly serve Coca-Cola products.
APPETIZERS

ASIAN AHI TUNA* SASHIMI  BIN 73
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha  12.99

CRISPY CRAB BEIGNETS  BIN 75
Asian Slaw, Classic Mustard Sauce, Burnt Lemon  12.99

– Award Winning –

Asian Pork Belly Tostadas  BIN 94
Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce  10.99

THAI LETTUCE WRAPS  BIN 78

MEXICAN DRUNKEN SHRIMP  
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole  13.99

AHI TUNA* TACOS  BIN 78
Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream  12.99

BLACKENED AHI TUNA*  BIN 77
Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli, Sweet Soy, Sesame, Cucumber, Pickled Ginger  13.99

COOPER’S HAWK CALAMARI  BIN 73
Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli  13.99

CHICKEN POTSTICKERS  BIN 73
Sweet and Spicy Mustard, Ginger Soy Sauce  9.99

CRISPY BRUSSELS SPROUTS
Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli  8.99

OVER THE BORDER EGG ROLLS  BIN 71
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce  11.99

CLASSIC TOMATO BRUSCHETTA  BIN 40
Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze  9.99

HOUSE-MADE MEATBALLS  BIN 90
Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Grilled Polenta Crostini  10.99

ARTISAN HUMMUS & ROASTED VEGETABLES  BIN 71
Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita  8.99

Cooper’s Hawk Favorites | Vegetarian | Vegan

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.
APPETIZERS

CANDIED BACON & ARTISAN CHEESES
CHEF MATT’S PERFECT PAIRING PLATE

Trio of Cheeses: Stracciatella, Buttermilk Bleu, Sartori Parmesan,
Honeycomb, Black Fig Jam, Grilled Polenta Crostini 17.99

Optional Wine Pairing:
Cooper’s Hawk Lux Sparkling · Viognier · Super Tuscan · Cabernet Sauvignon
1 flight +15.99 | 2 flights +14.99 per person

APPETIZER SALADS

PLAIN OL’ HOUSE BIN 78
Cucumber, Carrot, Tomato, Croutons,
Dressing on the Side 5.99

CAESAR BIN 70
Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing 6.99

CHOPPED WEDGE BIN 84
Applewood Smoked Bacon, Bleu Cheese,
Red Onion, Sweet Grape Tomatoes,
Italian Vinaigrette, Bleu Cheese Dressing 7.99

SHAVED BRUSSELS SPROUTS BIN 76
Extra Virgin Olive Oil, Shaved Parmesan, Lemon,
Marcona Almonds, Balsamic Glaze 7.99

FLATBREAD

CAPRESE BIN 96
Ripe Tomato, Mozzarella, Red Onion, Pesto,
Basil, Balsamic Glaze 9.99

ROASTED VEGETABLE & GOAT CHEESE BIN 85
Mozzarella, Roasted Grape Tomatoes, Pesto,
Basil, Balsamic Glaze 9.99

CARNE ASADA BIN 96
Sliced Skirt Steak, Pesto, Mozzarella,
Roasted Chili Sauce, Onion, Cilantro 11.99

ITALIAN SAUSAGE & WHIPPED RICOTTA BIN 41
Giardiniera, Pesto, Mozzarella,
Grated Parmesan 9.99

SOUP

CRAB & LOBSTER BISQUE BIN 74
Cup 6.99 | Bowl 7.99

TORTILLA SOUP BIN 91
Vegetarian available upon request.
Cup 4.99 | Bowl 5.99

ARTISAN SOUP OF THE DAY
Ask your server for today’s selection.
Cup 4.99 | Bowl 5.99

Cooper’s Hawk Favorites | Vegetarian
Our pesto contains walnuts.
ENTRÉES

BEEF & PORK

BOURBON LACQUERED
BBQ PORK CHOP BIN 91
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings 24.99

RED WINE BRAISED SHORT RIBS BIN 94
Mustard Sauce, Mary’s Potatoes, Oven-Roasted Vegetables, Crispy Onion Strings 26.99

CHURRASCO GRILLED STEAK* BIN 96
Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables 27.99

FILET MIGNON* BIN 89
Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side 34.99

SHORT RIB RISOTTO BIN 42
Carnaroli Rice, Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil 25.99

MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP BIN 97
Mary’s Potatoes, Oven-Roasted Vegetables 24.99

GINGER SOY GLAZED
CENTER CUT NY STRIP* BIN 89
Wasabi-Buttered Mashed, Oven-Roasted Vegetables 33.99

TRIO OF MEDALLIONS* BIN 80
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary’s Potatoes, Asparagus 30.99

Add a Maple Mustard Pretzel, Bleu Cheese, Horseradish, or Parmesan Crust to any Steak for 2.99

SIGNATURE SIDES
All sides are 4.99

WASABI-BUTTERED MASHED POTATOES
MARY’S POTATOES
Whipped Potatoes, Butter, Cream

OVEN-ROASTED VEGETABLES
BETTY’S POTATOES
Shredded Potatoes, White Cheddar, Scallions

GRilled BROCCOLI
ASIAN SLAW
Shaved Cabbage, Cilantro, Creamy Dressing

SHERRY-GLAZED MUSHROOMS
CLASSIC MAC & CHEESE

GARLIC GREEN BEANS
ASPARAGUS

*Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
**SUPR & TURF**

**CREATE YOUR OWN**

**SURF & TURF**

**CHOOSE ONE**
- Maple, Mustard & Pretzel-Crusted Boneless Pork Chop **28.99**
- Parmesan-Crusted Filet Medallions* **30.99**
- Sliced Ginger Soy Glazed NY Strip* **30.99**

**CHOOSE ONE**
- Soy Ginger Atlantic Salmon*
- Crab Cakes
- Pistachio-Crusted Grouper
- Mexican Drunken Shrimp
- Blackened Ahi Tuna*

_Served with Oven-Roasted Vegetables and Mary’s Potatoes._

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**ENTRÉES**

**SEAFOOD**

**PAN-ROASTED BARRAMUNDI BIN 70**
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

**CHURRASCO GRILLED SHRIMP BIN 96**
Cucumber Jicama Slaw, Cilantro Citrus Rice, Lemon Beurre Blanc **23.99**

**PISTACHIO-CRUSTED GROPER**
Mustard Sauce, Mary’s Potatoes, Asparagus **27.99**

**SOY GINGER ATLANTIC SALMON* BIN 75**
Wasabi-Buttered Mashed, Asian Slaw **24.99**

**CRAB CAKES BIN 79**
Classic Mustard Sauce, Fries, Asian Slaw **25.99**

**SOUTHERN GRILLED SHRIMP & POLENTA BIN 85**
Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil **19.99**

**FISH & CHIPS BIN 71**
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **17.99**

**JAMBALAYA BIN 75**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **18.99**

**BLACKENED AHI TUNA* BIN 77**
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **27.99**

**SHRIMP & SCALLOP RISOTTO BIN 30**
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **26.99**

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*Cooper’s Hawk Favorites*
ENTRÉES

PASTA

Ask about our Gluten-Free options.

⭐ CAMPANELLE SHRIMP RUSTICA  BIN 95
Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream  19.99

⭐ GNOCCHI WITH ROASTED BUTTERNUT SQUASH  BIN 85
Roasted Portabello Mushroom, Sage-Brown Butter Cream, Shaved Parmesan  18.99

⭐ COUNTRY RIGATONI  BIN 87
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce  17.99

⭐ GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB  BIN 40
San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil  22.99

⭐ KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS  BIN 91
Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil  17.99

⭐ GNOCCHI CARBONARA  BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce  19.99

CHICKEN

⭐ WILD MUSHROOM-CRUSTED CHICKEN  BIN 74
Sweet Corn and Pea Risotto, Shiitake Mushroom, Spinach, Lemon Butter  19.99

⭐ DANA’S PARMESAN-CRUSTED CHICKEN  BIN 79
Tomato Basil Relish, Lemon Butter, Betty’s Potatoes, Garlic Green Beans  17.99

⭐ ELLIE’S CHICKEN PICCATA  BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta  17.99

⭐ CHICKEN MADEIRA  BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus  18.99

⭐ COOPER’S HAWK CHICKEN GIARDINIERA  BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary’s Potatoes  17.99

SPECIALTIES

⭐ ROASTED VEGETABLE ENCHILADAS  BIN 96
Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Salad  16.99

⭐ ANCIENT GRAIN & FIRE-ROASTED VEGETABLES  BIN 71
Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Broccoli, Quinoa Salad, Toasted Pita  14.99

Cooper’s Hawk Favorites  |  Vegetarian  |  Vegan
BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw unless otherwise specified.
Any beef patty may be substituted with a turkey or vegetable patty.

**CLASSIC CHEESEBURGER** BIN 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings 12.99

**BLEU CHEESE & CRISPY ONION BURGER** BIN 99
Bleu Cheese, Lettuce, Tomato, Chipotle Mayo, Crispy Onion Strings 13.99

**TURKEY BURGER** BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo 12.99

**THE LEONARD BURGER** BIN 99
A Tribute to Founder Tim McEnery’s Father – Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato 13.99

**PEPPERCORN RANCH BURGER** BIN 42
Fontina Cheese, Crispy Onion Strings, Lettuce, Tomato, Caramelized Onion-Bacon Mayo 12.99

**ROASTED VEGETABLE BURGER** BIN 92
Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula, Hummus, Cucumber Feta Cream, Fennel Quinoa Salad 12.99

**SOUTHERN HOT CHICKEN** BIN 75
Open-Face Buttermilk Biscuit, Creamy Bleu Cheese Slaw, Bread and Butter Pickles, Classic Mac and Cheese 13.99

**CRISPY FISH SANDWICH** BIN 75
Beer-Battered Cod, Crispy Slaw, Avocado, Sriracha Mayo 12.99

**THE PRIME** BIN 84
Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream 17.99

**CRISPY BUTTERMILK CHICKEN SANDWICH** BIN 76
Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey 12.99

**CILANTRO RANCH CHICKEN SANDWICH** BIN 79
Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo 12.99

**BRAISED SHORT RIB GRILLED CHEESE & CLASSIC TOMATO SOUP** BIN 85
Trio of Cheeses: Aged White Cheddar, American, Fontina, Caramelized Onion, Seasoned Fries 14.99
CHOPPED SALADS

NAPA CHICKEN BIN 75
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 15.99

CHOPSTICK CHICKEN SALAD BIN 73
Napa Cabbage, Romaine, Carrot, Red Pepper, Toasted Cashews, Crisp Wontons, Sesame-Peanut Vinaigrette 13.99

GRILLED CHICKEN CAESAR BIN 70
Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing 14.99

MEDITERRANEAN WITH SHRIMP BIN 78
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette 15.99

CITRUS-GLAZED ATLANTIC SALMON* & KALE BIN 72
Apple, Cucumber, Red Pepper, Cabbage, Orange, Toasted Cashews, Ginger-Ponzu Vinaigrette 16.99

BLACKENED BLEU SKIRT STEAK* BIN 84
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 17.99

BBQ RANCH CHICKEN BIN 75
Tomato, Cucumber, Avocado, Cheddar, Corn and Black Bean Relish, Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing, BBQ Sauce 13.99

CREATE YOUR OWN FLATBREAD & SALAD COMBINATION 14.99

FLATBREADS
Italian Sausage & Whipped Ricotta Caprese, Carne Asada Roasted Vegetable & Goat Cheese

SALADS
Plain Ol' House Salad Caesar Salad Chopped Wedge Salad

SOUP & SALAD COMBINATION 11.99

SOUPS
Crab & Lobster Bisque, Tortilla Soup Artisan Soup of the Day

SALADS
Plain Ol' House Salad Caesar Salad Chopped Wedge Salad

Cooper's Hawk Favorites | Vegetarian
LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

SOY GINGER ATLANTIC SALMON*  BIN 75
Wasabi-Buttered Mashed, Asian Slaw  19.99

ELLIE’S CHICKEN PICCATA  BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus  13.99

DANA’S PARMESAN-CRUSTED CHICKEN
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes,
Garlic Green Beans  13.99  BIN 79

COOPER’S HAWK CHICKEN GIARDINIERA  BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary’s Potatoes  13.99

CHICKEN MADEIRA  BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus  14.99

MAPLE, MUSTARD & PRETZEL-CRUSTED
BONELESS PORK CHOP  BIN 97
Mary’s Potatoes, Oven-Roasted Vegetables  14.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS  BIN 91
Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce,
Basil, Extra Virgin Olive Oil  13.99

GNOCCHI CARBONARA  BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce  14.99

Cooper’s Hawk Favorites
Each dish on our Life Balance Menu is under 600 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out. All of our menu items are made fresh by our chefs, using only the highest quality ingredients. We take extra care in measuring portion sizes during preparation to ensure the best possible accuracy of the calorie counts.
ENTRÉES

LIFE BALANCE HERB-ROASTED CHICKEN GIARDINIERA BIN 70
Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini 15.99
518 Calories

LIFE BALANCE GRILLED TENDERLOIN MEDALLIONS* BIN 80
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes 24.99
570 Calories

LIFE BALANCE GRILLED ATLANTIC SALMON* BIN 78
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce 19.99
594 Calories

LIFE BALANCE BLACKENED AHI TUNA* BIN 77
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 26.99
590 Calories

LIFE BALANCE PAN-ROASTED BARRAMUNDI BIN 70
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce 25.99
590 Calories

CHOPPED SALADS

LIFE BALANCE BBQ RANCH CHICKEN BIN 75
Tomato, Cucumber, Avocado, Chicken, Cheddar, Cilantro, Corn and Black Bean Relish, BBQ Sauce, Ranch Dressing, Fresh Lime on the Side 13.99
580 Calories

LIFE BALANCE MEDITERRANEAN WITH SHRIMP
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette 15.99
520 Calories

DESSERT

LIFE BALANCE CHOCOLATE TRUFFLE BIN 61
Finish your meal with one of our signature Chocolate Truffles 2.49
250 Calories
HOUSE-MADE DESSERTS

All desserts are vegetarian, made in-house daily by our chefs, and large enough to be shared.
All desserts are 7.99

S’MORE BUDINO  BIN 61
Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

LEMON ICE WINE CHEESECAKE  BIN 63
Macerated Berries, Toasted Graham Cracker
Adults 21 or Older Only, Please

BANOFFEE PIE  BIN 61
Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream

KEY LIME PIE  BIN 35
Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust

COOPER’S HAWK CHOCOLATE CAKE  BIN 61
Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

CARAMEL BANANA BREAD SUNDAE  BIN 63
Caramelized Banana, Vanilla Ice Cream, Rum Caramel, Candied Walnuts

SALTED CARAMEL CRÈME BRÛLÉE
Fresh Berries, Flaky Sea Salt

REESE’S ICE CREAM COOKIE  BIN 61
Warm Chocolate Chip Cookie Baked with Reese’s Peanut Butter Cups, Vanilla Ice Cream

WINE & CHOCOLATES
Chocolates and Truffles from our bakery paired with a flight of three sweet wines. 12.99
Without Wine 6.99

CONFECTIONS
Chocolate-Covered Strawberry 2.99
Chocolate Truffle 2.49
Cheesecake Lollipop 2.99
Candied Walnut Turtle 2.99
Truffle of the Month 2.49

DESSERT WINES
Cooper’s Hawk Lux Ice Wine (375 ml)
glass 10.50 | bottle 37.99
Nightjar (375 ml)
Port-Style Wine
glass 8.00 | bottle 27.99

Prices subject to change.

Cooper’s Hawk Favorites