



**COOPER'S HAWK**<sup>™</sup>  
WINERY & RESTAURANTS

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!

<b>BIN</b>	<b>SPARKLING</b>	<i>glass</i>	<i>bottle</i>
<b>30</b>	Cooper's Hawk Lux Sparkling	9.50	37.99
<b>31</b>	Sparkling Rosé	8.00	27.99
<b>32</b>	Prosecco	8.00	27.99
<b>37</b>	Blanc de Blanc	7.00	23.99
<b>36</b>	Moscato	7.00	23.99
<b>35</b>	Almond	7.00	23.99
<b>33</b>	Raspberry	7.00	23.99
<b>39</b>	Sweet Sparkling Red	7.00	23.99

<b>BIN</b>	<b>WHITE</b>	<i>glass</i>	<i>bottle</i>
<b>78</b>	Sauvignon Blanc	8.00	27.99
<b>71</b>	Pinot Gris	7.50	25.99
<b>70</b>	Unoaked Chardonnay	7.50	25.99
<b>79</b>	Chardonnay	7.50	25.99
<b>74</b>	Cooper's Hawk Lux Chardonnay	10.50	37.99
<b>76</b>	Viognier	7.50	25.99
<b>75</b>	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>	6.75	22.99
<b>77</b>	Riesling	7.75	26.99
<b>73</b>	Gewürztraminer	7.50	25.99
<b>72</b>	Moscato	7.75	26.99

<b>BIN</b>	<b>RED</b>	<i>glass</i>	<i>bottle</i>
<b>85</b>	Pinot Noir	8.75	30.99
<b>87</b>	Cooper's Hawk Lux Pinot Noir	13.00	47.99
<b>90</b>	Barbera	8.75	30.99
<b>97</b>	Merlot	7.75	26.99
<b>96</b>	Malbec	8.75	30.99
<b>91</b>	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>	7.00	23.99
<b>95</b>	Zinfandel	7.75	26.99
<b>94</b>	Cabernet Zinfandel	8.75	30.99
<b>92</b>	Petite Sirah	7.75	26.99
<b>99</b>	Cabernet Sauvignon	8.75	30.99
<b>89</b>	Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
<b>84</b>	Cooper's Hawk Lux Meritage	13.00	47.99

<b>BIN</b>	<b>INTERNATIONAL WINES</b>	<i>glass</i>	<i>bottle</i>
<b>41</b>	Tempranillo <i>Rioja, Spain</i>	9.50	33.99
<b>40</b>	Super Tuscan <i>IGT Italy</i>	9.25	32.99
<b>42</b>	Shiraz <i>Barossa Valley, Australia</i>	10.75	38.99

## 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*

**BIN 80**



# 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

# WINE

## BIN SWEET RED glass bottle

86 Sweet Red 6.75 22.99

83 Romance Red 6.75 22.99

*Concord grapes with hints of maraschino cherry and spice.*

## BIN DESSERT glass bottle

63 Ice Wine (375 ml) 10.50 37.99

61 Nightjar (375 ml) *Port-Style Wine* 8.00 27.99

## FRUIT

Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit 6.75 22.99

## SPECIALTIES glass pitcher

☞ Sangria 7.25 23.99

Classic Red · White · Peach · Raspberry · Passion Fruit

Cooper's Hawk Bellini 8.25

*Blood Orange Purée, Grand Marnier, Sparkling Moscato*

Champagne Cocktail 8.25

*Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel*

Cooper's Hawk Mimosa 7.25

*Fresh-Squeezed Orange Juice, Sparkling Moscato*

## LARGE FORMAT CABERNET SAUVIGNON

*Check for availability.* bottle

MAGNUM 1.5 liter 43.99

DOUBLE MAGNUM 3 liter 87.99

IMPERIAL 6 liter 175.99

SALMANAZAR 9 liter 263.99

*There is an \$8 corkage fee for all wines not purchased in the dining room.*

# BEVERAGES

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## 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*

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## 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*

### BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *9.50*

### HARVEST PEACH COLLINS

Slaughter House Whiskey, 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*

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## BEER

### DRAFT

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

### NON-ALCOHOLIC

O'Doul's *4.00* · Kaliber *4.50*

### 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

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## 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**

Pink 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**

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## 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  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**

Sweet Chili-Glazed Chicken, Julienne Vegetables,  
Crunchy Wontons, Bibb Lettuce,  
Peanut, Cashew, and Soy Caramel Sauces **13.99**

## MEXICAN DRUNKEN SHRIMP

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce,  
Fresh Guacamole **13.99**

**BIN 73**

## 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**

**BIN 72**

## 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**

# 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**

# 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\***

Wasabi-Buttered Mashed,  
Oven-Roasted Vegetables **33.99**

**BIN 89**

### **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

### **TOMATO-BRAISED KALE**

### **OVEN-ROASTED VEGETABLES** 🍴

### **BETTY'S POTATOES**

Shredded Potatoes,  
White Cheddar, Scallions

### **GARLIC GREEN BEANS** 🍴

### **GRILLED BROCCOLI** 🍴

### **ASIAN SLAW** 🍴

Shaved Cabbage, Cilantro,  
Creamy Dressing

### **ASPARAGUS** 🍴

### **SHERRY-GLAZED MUSHROOMS**

### **CLASSIC MAC & CHEESE** 🍴

*\*Consumer Advisory:* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





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.*

# 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 GROUPEL**

Mustard Sauce, Mary's Potatoes, Asparagus 27.99

**BIN 74**

**🍷 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

# 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**  
*add chicken 2.00 | add shrimp 4.00*

### **COUNTRY RIGATONI** BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape  
Tomatoes, Herbs, Tomato Garlic Cream Sauce **17.99**

### **GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB**

San Marzano Tomatoes, Pancetta, Burrata Dolce,  
Extra Virgin Olive Oil **22.99**

**BIN 40**

### **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**

Tomato Basil Relish, Lemon Butter,  
Betty's Potatoes, Garlic Green Beans **17.99**

**BIN 79**

**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**

# BURGERS & SANDWICHES

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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\***

A Tribute to Founder Tim McEnery's Father –  
Double Patty, Signature Sauce, Caramelized Onion,  
American Cheese, Lettuce, Tomato **13.99**

**BIN 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\***

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

**BIN 84**

## **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**

Apple, Cucumber, Red Pepper, Cabbage, Orange,  
Toasted Cashews, Ginger-Ponzu Vinaigrette **16.99**

**BIN 72**

## **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

# LUNCH-SIZED ENTRÉES

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

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**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*

# LIFE BALANCE

by COOPER'S HAWK™

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.

## APPETIZERS

### LIFE BALANCE CHICKEN POTSTICKERS **BIN 73**

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **9.99**

**570 Calories**

### LIFE BALANCE BLACKENED AHI TUNA\* **BIN 77**

Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli,  
Sweet Soy, Sesame, Cucumber, Pickled Ginger **13.99**

**470 Calories**

### LIFE BALANCE AHI TUNA\* TACOS

Blackened and Seared Rare, Sriracha Cream,  
Pico de Gallo, Avocado, Cilantro, Asian Slaw **10.99**

**442 Calories**

**BIN 78**

### LIFE BALANCE ASIAN AHI TUNA\* SASHIMI **BIN 73**

Served Raw, Ponzu-Ginger Vinaigrette, Avocado,  
Radish, Wasabi Cream, Sriracha **12.99**

**300 Calories**

## APPETIZER SALADS

### LIFE BALANCE HOUSE SALAD **BIN 78**

Cucumber, Carrot, Tomato, Croutons,  
Italian Vinaigrette on the Side **5.99**

**333 Calories**

### LIFE BALANCE SHAVED BRUSSELS SPROUTS **BIN 76**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,  
Marcona Almonds, Balsamic Glaze **7.99**

**600 Calories**

## BURGERS

### LIFE BALANCE GIARDINIERA BURGER\* **BIN 95**

Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **11.99**

**596 Calories**

### LIFE BALANCE TURKEY BURGER **BIN 97**

Fresh Ground All-Natural Turkey, Herbs, Lemon,  
Lettuce, Tomato, Red Onion, Seasoned Mayo,  
Fresh Fruit, Side Salad **11.99**

**549 Calories**

# LIFE BALANCE

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## 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\*

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes,  
Sweet San Marzano Tomato Sauce *19.99*

**594 Calories**

**BIN 78**

### 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**

**BIN 78**

## 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

Macerated Berries, Toasted Graham Cracker  
*Adults 21 or Older Only, Please*

**BIN 63**

## 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

**BIN 63**

## 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

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.