



COOPER'S HAWK™
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!

A handwritten signature in black ink that reads "Tim McEnery".

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!

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

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

BIN	RED	<i>glass</i>	<i>bottle</i>
85	Pinot Noir	8.75	30.99
87	Cooper's Hawk Lux Pinot Noir	13.00	47.99
90	Barbera	8.75	30.99
97	Merlot	7.75	26.99
96	Malbec	8.75	30.99
91	Cooper's Hawk Red	7.00	23.99
	<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>		
95	Zinfandel	7.75	26.99
94	Cabernet Zinfandel	8.75	30.99
92	Petite Sirah	7.75	26.99
99	Cabernet Sauvignon	8.75	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
84	Cooper's Hawk Lux Meritage	13.00	47.99

BIN	INTERNATIONAL WINES	<i>glass</i>	<i>bottle</i>
41	Tempranillo <i>Rioja, Spain</i>	9.50	33.99
40	Super Tuscan <i>IGT Italy</i>	9.25	32.99
42	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 Cooper's Hawk Lux Ice Wine (375 ml) 10.50 37.99

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

FRUIT glass bottle

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

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**

BIN 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,
Pickles, 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**

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

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  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 · Vignier · 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:* 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.



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

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 McEney'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.

🍷 **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

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

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