

WINE

BIN	SPARKLING	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling	10.00	37.99
31	Sparkling Rosé	8.25	27.99
32	Prosecco	8.25	27.99
37	Blanc de Blanc	7.25	23.99
36	Moscato	7.25	23.99
35	Almond	7.25	23.99
33	Raspberry	7.25	23.99
50	Scarletto <i>Brachetto-Style Sparkling Red</i>	7.50	24.99

BIN	WHITE	GLASS	BOTTLE
78	Sauvignon Blanc	8.25	27.99
71	Pinot Gris	7.75	25.99
70	Unoaked Chardonnay	7.75	25.99
79	Chardonnay	7.75	25.99
74	Cooper's Hawk Lux Chardonnay	12.00	37.99
76	Viognier	7.75	25.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	7.00	22.99
77	Riesling	8.00	26.99
73	Gewürztraminer	7.75	25.99
72	Moscato	8.00	26.99

BIN	ROSÉ	GLASS	BOTTLE
39	Rosé	9.00	30.99

BIN	RED	GLASS	BOTTLE
85	Pinot Noir	9.00	30.99
87	Cooper's Hawk Lux Pinot Noir	13.50	47.99
90	Barbera	9.00	30.99
97	Merlot	8.00	26.99
96	Malbec	9.00	30.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>	7.25	23.99
95	Old Vine Zin	8.25	27.99
94	Cab Zin	9.00	30.99
92	Petite Sirah	8.00	26.99
99	Cabernet Sauvignon	9.00	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
84	Cooper's Hawk Lux Meritage	13.50	47.99

BIN	INTERNATIONAL	GLASS	BOTTLE
41	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
40	Super Tuscan <i>Tuscany, Italy</i>	9.75	32.99
42	Shiraz <i>Barossa Valley, Australia</i>	11.25	38.99

BIN	SWEET RED	GLASS	BOTTLE
86	Sweet Red	7.00	22.99
83	Romance Red <i>Concord grapes with hints of maraschino cherry and spice</i>	7.00	22.99
88	Vin Chocolat Noir <i>Red wine blended with natural chocolate</i>	7.00	22.99

BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99

BIN	FRUIT	GLASS	BOTTLE
	Rhubarb · Cranberry · Raspberry Blueberry · Passion Fruit	7.00	22.99

BIN	SPECIALTIES	GLASS	PITCHER
	☪ Sangria <i>Classic Red · White · Peach Raspberry · Passion Fruit</i>	7.50	23.99
	Cooper's Hawk Bellini <i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>	8.50	
	Champagne Cocktail <i>Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel</i>	8.50	
	Cooper's Hawk Mimosa <i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>	7.50	

**WINEMAKER'S
BARREL RESERVE**

Handcrafted Bordeaux-style blend from a collection of barrels selected by the winemaker, Rob Warren.

GLASS 10.00 | 750 ML CARAFE 33.99

BIN 80

CAMILLE PROUD

BY MASTER SOMMELIER, EMILY WINES

Inspired by the courage to live authentically, this California blend is styled with dark fruit and velvety tannins.

GLASS 16.00 | BOTTLE 64.99

BIN 82

FLIGHTS

MASTER'S

A monthly flight curated by our Master Sommelier, Emily Wines.
Ask your server for details.

17.99

RED

Pinot Noir · Tempranillo
Cabernet Sauvignon · Petite Sirah

15.99

BUBBLES

Cooper's Hawk Lux Sparkling
Sparkling Rosé · Prosecco
Almond Sparkling

14.99

COOPER'S HAWK LUX

Sparkling · Chardonnay
Pinot Noir · Meritage

19.99

WHITE

Sauvignon Blanc
Cooper's Hawk White
Chardonnay · Moscato

15.99

CREATE YOUR OWN

*Limit 2 Cooper's Hawk Lux
or 1 Camille Proud, please.*

17.99

COCKTAILS & BEER

SPECIALTY COCKTAILS

NEGRONI

Beefeater Gin, Carpano Antica, Campari, Orange 9.25

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime 9.50

AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger 9.50

KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger 11.50

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar 9.50

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine 11.50

CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange 9.75

HARVEST PEACH COLLINS

Maker's Mark Bourbon, White Peach, Lemon, Mint 9.00

(212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Luxardo Cherry 11.50

COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer 10.00

ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum 8.50

BLACK-CAB CRUSH

Blackberry, Cabernet, Mt. Gay Rum, Orange 9.50

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus 9.75

NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange 8.75

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary 8.75

BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices 8.75

MARTINIS

DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine 11.00

PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim 12.50

ESPRESSO

Absolut Vanilia, Espresso, Baileys Irish Cream, Frangelico Liqueur 12.50

DARK CHOCOLATE

Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate 12.50

DIRTY NASTY

Belvedere, Bleu Cheese Olives 12.75

POMEGRANATE

Absolut Citron, PAMA Liqueur, Cranberry Juice, Sparkling Wine 11.00

PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime 12.75

JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine 11.50

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice 11.00

BLOOD ORANGE PALOMA

Casa Noble Tequila, Lime, Ruby Grapefruit, Prosecco, Orange 11.50

LEMON DROP

Absolut Citron, Cointreau, Lemon, Caramelized Orange 11.00

BEER

DRAFT

Cooper's Hawk Ale 7.50

Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island

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 5.75

Amstel Light · Heineken · Modelo · Corona Light

Corona Extra · Guinness · Angry Orchard Cider

NON-ALCOHOLIC O'Doul's 4.00

CRAFT BOTTLES 6.75

Goose Island Matilda · Lagunitas IPA · Sam '76

Lagunitas Little Sumpin' Sumpin' · Founders All Day IPA

Cigar City Jai Alai IPA · Ballast Point Sculpin IPA

NON-ALCOHOLIC

ESPRESSO Decaf espresso available.

Espresso 2.99 · Cappuccino 3.99

Café Mocha 4.49 · Latte 3.99

HOT We proudly serve Lavazza coffee and espresso.

Regular or Decaf Coffee 2.99

Hot Tea 3.49 · Hot Chocolate 2.99

COLD

Fresh-Squeezed Lemonade 3.99

Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.49

Fresh-Brewed Iced Tea 2.99 · Soft Drinks 2.99

Raspberry Hibiscus Iced Tea 2.99

Acqua Panna Bottled Water 3.99

S.Pellegrino Sparkling Water *Sml 2.99 Lg 5.99*



APPETIZERS

ASIAN AHI TUNA SASHIMI* BIN 75

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

MEXICAN DRUNKEN SHRIMP GF BIN 50

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

SWEET & CRUNCHY SHRIMP BIN 39

Lettuce Leaves for Wrapping, Asian Cabbage Slaw with Pineapple, Gochujang Aioli, Cashew Dip, Lime **13.99**

CRISPY BRUSSELS SPROUTS BIN 72

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **10.99**

CHICKEN POTSTICKERS BIN 73

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

CLASSIC TOMATO BRUSCHETTA BIN 71

Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze **9.99**

OVER THE BORDER EGG ROLLS BIN 71

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces **12.99**

CAPRESE FLATBREAD BIN 71

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **9.99**

Our pesto contains walnuts.

ROASTED VEGETABLE & GOAT CHEESE

FLATBREAD BIN 85

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze **10.99**

Our pesto contains walnuts.

ITALIAN SAUSAGE & WHIPPED RICOTTA FLATBREAD BIN 41

Giardiniera, Pesto, Mozzarella, Grated Parmesan **10.99**

Our pesto contains walnuts.

APPETIZER SALADS

PLAIN OL' HOUSE GF / 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**

Our pesto contains walnuts.

CHOPPED WEDGE GF / without bacon BIN 31

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **8.99**

SHAVED BRUSSELS SPROUTS GF / BIN 78

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

SOUP

CRAB & LOBSTER BISQUE BIN 74 Cup **6.99** | Bowl **7.99**

TORTILLA SOUP BIN 76 Cup **4.99** | Bowl **5.99**

CHOPPED SALADS & COMBINATIONS

BBQ RANCH CHICKEN GF BIN 97

Tomato, Cucumber, Avocado, Cheddar, Corn and Black Bean Relish, Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing, BBQ Sauce **15.99**

NAPA CHICKEN GF / without chicken BIN 75

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **15.99**

BLACKENED BLEU SKIRT STEAK* GF BIN 84

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **18.99**

GRILLED CHICKEN CAESAR BIN 70

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing **14.99**

Our pesto contains walnuts.

MEDITERRANEAN WITH SHRIMP GF BIN 78

Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette **15.99**

SOUP & SALAD COMBINATION 12.99

Soup: Crab & Lobster Bisque · Tortilla Soup

Salads: Plain Ol' House · Chopped Wedge · Caesar · Shaved Brussels Sprouts

Our pesto contains walnuts.

FLATBREAD & SALAD COMBINATION 14.99

Flatbread: Caprese · Roasted Vegetable & Goat Cheese

Italian Sausage & Whipped Ricotta

Salads: Plain Ol' House · Chopped Wedge · Caesar · Shaved Brussels Sprouts

Our pesto contains walnuts.

Cooper's Hawk Favorites | Vegetarian | GF Can be made Gluten-Free upon request

CHEF RECOMMENDATIONS

LUNCH Shaved BBQ Brisket Sandwich 15.99

Aged Cheddar, Crispy Onions, Chipotle Mayo, Bread & Butter Pickles, Summer Slaw, Cilantro Ranch
Available 11:00 a.m. until 3:30 p.m.

DINNER CH Backyard BBQ Ribs 29.99

Roasted Summer Corn Salad, Crispy Potatoes, House BBQ Glaze
Available after 3:30 p.m.

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PAIRS WITH OUR SEPTEMBER WINE OF THE MONTH

Uncaged Spirit | A Collaboration with Z. Alexander Brown

BEEF & PORK

CHURRASCO GRILLED STEAK* BIN 96

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables **29.99**

CRISPY ASIAN PORK BIN 95

Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli **23.99**

BOURBON LACQUERED BBQ PORK CHOP BIN 95

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings **25.99**

RED WINE BRAISED SHORT RIBS BIN 82

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings **28.99**

TRIO OF MEDALLIONS* BIN 80

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **32.99**

GINGER SOY GLAZED CENTER-CUT NY STRIP* BIN 89

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

FILET MIGNON* GF BIN 89

Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **34.99**

Add a Bleu Cheese, Horseradish, or Parmesan Crust for 2.99

SEAFOOD

PARMESAN-CRUSTED SHRIMP SCAMPI BIN 79

Capellini, San Marzano Garlic Broth, Sweet Tomato Basil Relish, Pesto Oil **21.99**

Our pesto contains walnuts.

SOY GINGER ATLANTIC SALMON* BIN 50

Wasabi-Buttered Mashed, Asian Slaw **25.99**

CRISPY MAUI SHRIMP BIN 77

Cilantro Citrus Rice, Asian Cabbage Slaw with Pineapple, Gochujang Aioli, Sesame Mustard Sauce **21.99**

POTATO-CRUSTED SCALLOPS GF BIN 74

Brussels Sprouts Salad, Candied Applewood Bacon, Grainy Dijon Mustard Butter, Shaved Parmesan, Toasted Pistachios **27.99**

PAN-ROASTED BARRAMUNDI GF BIN 73

Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

SEARED ATLANTIC SALMON* GF BIN 50

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **25.99**

PISTACHIO-CRUSTED GROUPER GF BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus **27.99**

JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **19.99**

BLACKENED AHI TUNA* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **27.99**

SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE

Parmesan-Crusted Filet Medallions* **32.99**

Sliced Ginger Soy Glazed NY Strip* **32.99**

Churrasco Grilled Steak* **32.99**

CHOOSE ONE

Soy Ginger Atlantic Salmon* · Pistachio-Crusted Grouper

Mexican Drunken Shrimp · Blackened Ahi Tuna* · Potato-Crusted Scallops

SIGNATURE SIDES 4.99 Each

Wasabi-Buttered Mashed Potatoes GF

Mary's Potatoes GF

Whipped Potatoes, Butter, Cream

Betty's Potatoes

Shredded Potatoes, White Cheddar, Scallions

Tomato-Braised Kale GF

Oven-Roasted Vegetables GF

Asparagus GF

Grilled Broccoli GF

Asian Slaw

Shaved Cabbage, Cilantro, Creamy Dressing

CHICKEN

ELLIE'S CHICKEN PICCATA GF BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta **18.99**

DANA'S PARMESAN-CRUSTED CHICKEN GF BIN 79
Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **18.99**

COOPER'S HAWK CHICKEN GIARDINIERA GF BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes **18.99**

CHICKEN MADEIRA GF BIN 90
Mushroom, Fontina, Mary's Potatoes, Asparagus **19.99**

PASTA & RISOTTO

CAMPANELLE SHRIMP RUSTICA GF BIN 95
Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream **20.99**

GNOCCHI CARBONARA GF BIN 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **21.99**

SHRIMP & SCALLOP RISOTTO GF BIN 30
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **27.99**

BRAISED SHORT RIB RISOTTO GF BIN 82
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **26.99**

SWEET CORN & TOMATO RISOTTO GF / V BIN 91
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **19.99**
Our pesto contains walnuts.

ROASTED CHICKEN RISOTTO GF BIN 76
Sweet Corn, Peas, Shiitake Mushrooms, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Crispy Pancetta **22.99**
Our pesto contains walnuts.

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw.

CLASSIC CHEESEBURGER* GF 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 GF BIN 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo **13.99**

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

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

CILANTRO RANCH CHICKEN SANDWICH GF BIN 79
Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo **13.99**

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

LUNCH-SIZED ENTRÉES

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

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

SOY GINGER ATLANTIC SALMON* BIN 50
Wasabi-Buttered Mashed, Asian Slaw **19.99**

SEARED ATLANTIC SALMON* GF BIN 50
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **19.99**

ELLIE'S CHICKEN PICCATA GF BIN 71
Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus **14.99**

DANA'S PARMESAN-CRUSTED CHICKEN GF BIN 79
Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **14.99**

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

CHICKEN MADEIRA GF BIN 90
Mushroom, Fontina, Mary's Potatoes, Asparagus **14.99**

CRISPY ASIAN PORK BIN 95
Wasabi-Buttered Potatoes, Asian Cabbage Slaw with Pineapple, Pickled Cucumber, Gochujang Aioli **14.99**

LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

CHICKEN POTSTICKERS BIN 73 570 Calories
Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **9.99**

ASIAN AHI TUNA* SASHIMI BIN 75 300 Calories
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **12.99**

HOUSE SALAD BIN 78 333 Calories
Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **5.99**

SHAVED BRUSSELS SPROUTS SALAD V BIN 78 585 Calories
Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **7.99**

BBQ RANCH CHICKEN SALAD BIN 97 580 Calories
Tomato, Cucumber, Avocado, Chicken, Cheddar, Cilantro, Corn and Black Bean Relish, BBQ Sauce, Ranch Dressing, Fresh Lime on the Side **15.99**

MEDITERRANEAN WITH SHRIMP BIN 78 600 Calories
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Mediterranean Vinaigrette **15.99**

HERB-ROASTED CHICKEN GIARDINIERA BIN 70 518 Calories
Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini **16.99**

GRILLED TENDERLOIN MEDALLIONS* BIN 80 550 Calories
Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes **25.99**

GRILLED ATLANTIC SALMON* BIN 50 600 Calories
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **19.99**

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

PAN-ROASTED BARRAMUNDI BIN 73 600 Calories
Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

GIARDINIERA BURGER* BIN 95 596 Calories
Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **11.99**

TURKEY BURGER BIN 97 600 Calories
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad **12.99**

KID'S MENU

Entrées are served with fresh fruit, a drink, and one additional side:
Mary's Potatoes · Asian Slaw · French Fries · Grilled Broccoli

HAMBURGER OR CHEESEBURGER GF 8.99

FLATBREAD CHEESE PIZZA V 7.99

CHICKEN POTSTICKERS 8.99

CHICKEN TENDERS 8.99

GRILLED CHEESE V 7.99

JUNIOR FILET MEDALLIONS GF 15.99

SOY GINGER GLAZED ATLANTIC SALMON 15.99

PARMESAN CHICKEN WITH ANGEL HAIR MARINARA GF 8.99
This entrée is served with fresh fruit only.

SCOOP OF VANILLA ICE CREAM V 1.99



JOIN *the* WINE CLUB.

Enjoy the Z. Alexander Brown Collaboration in September and then the Anniversary Magnum in October.

ALREADY A MEMBER? Upgrade to a 2-bottle Membership!

Monthly Variety Membership is **\$19.99 FOR 1 BOTTLE** per month and **\$37.99 FOR 2 BOTTLES**. Select our exclusive Wine of the Month or swap for other wines* on the menu.

Start earning points with today's visit towards dining rewards:
1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy **10% OFF** carryout, and **10-20% OFF** additional bottles purchased in our Tasting Room.

Pause or cancel your membership anytime!

*Exclusions or upcharge may apply for select premium wines

READY to JOIN?

Scan the code to sign up and provide your Member Number to your server.



Cooper's Hawk Favorites | V Vegetarian | GF Can be made Gluten-Free upon request

***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.



HOUSE-MADE DESSERTS

BIN

- 61**  **S'MORE BUDINO** **8.99**
Caramel Custard, Valrhona Chocolate Mousse,
Brown-Butter Toasted Graham Cracker
- 61** **BANOFFEE PIE** **8.99**
Graham Cracker Crust, Banana, Toffee Filling,
Fresh Whipped Cream
- 35** **KEY LIME PIE** **8.99**
Fresh-Squeezed Citrus, Graham Cracker Crust,
Whipped Cream, Lime Dust
- 61** **COOPER'S HAWK CHOCOLATE CAKE** **8.99**
Valrhona Chocolate, Hazelnut Ganache,
Vanilla Ice Cream
- 63** **SALTED CARAMEL CRÈME BRÛLÉE** **8.99**
Fresh Berries, Flaky Sea Salt
- 61** **REESE'S ICE CREAM COOKIE** **8.99**
Warm Chocolate Chip Cookie Baked with
Reese's Peanut Butter Cups, Vanilla Ice Cream

CONFECTIONS

Truffles:

Chocolate, White Chocolate and Truffle of the Month **2.49**

WINE & CHOCOLATES

13.49

Truffles from our bakery paired with a flight
of three sweet wines.

Without Wine 6.99