



APPETIZERS

ASIAN AHI TUNA SASHIMI*

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

CRISPY BRUSSELS SPROUTS

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

MEXICAN DRUNKEN SHRIMP GF

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

OVER THE BORDER EGG ROLLS

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

CHICKEN POTSTICKERS

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

PLAIN OL' HOUSE SALAD GF / V

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **5.99**

Dressing: Italian · Ranch · Bleu Cheese · Caesar · Honey Mustard Vinaigrette

CAESAR SALAD

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing **6.99**

Our pesto contains walnuts.

CHOPPED WEDGE SALAD GF / V without bacon

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes,

Italian Vinaigrette, Bleu Cheese Dressing **8.99**

CRAB & LOBSTER BISQUE Cup 6.99 Bowl 7.99

CHOPPED SALADS & COMBOS

NAPA CHICKEN SALAD GF / V without chicken

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

GRILLED CHICKEN CAESAR SALAD

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

Our pesto contains walnuts.

BLACKENED BLEU SKIRT STEAK SALAD* GF

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

SOUP & SALAD COMBINATION 12.99

Soup: Crab & Lobster Bisque Salads: Plain Ol' House V · Chopped Wedge · Caesar

LUNCH-SIZED ENTRÉES

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

GNOCCHI CARBONARA GF

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **14.99**

CHICKEN MADEIRA GF

Mushroom, Fontina, Mary's Potatoes, Asparagus **14.99**

ELLIE'S CHICKEN PICCATA GF

Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus **14.99**

SOY GINGER ATLANTIC SALMON*

Wasabi-Buttered Mashed, Asian Slaw **19.99**

BURGERS & SANDWICHES

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

CLASSIC CHEESEBURGER* GF

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings **12.99**

BLEU CHEESE & CRISPY ONION BURGER*

Bleu Cheese, Lettuce, Tomato, Chipotle Mayo, Crispy Onion Strings **13.99**

CILANTRO RANCH CHICKEN SANDWICH GF

Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo **13.99**

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

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

SCOOP OF VANILLA ICE CREAM V 1.99

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.

CHEF RECOMMENDATIONS

LUNCH Chipotle Lime Chicken Salad 15.99

Jicama, Sweet Corn, Black Beans, Aged Cheddar, Grape Tomatoes, Avocado, Crispy Tortillas, Cilantro-Lime Vinaigrette, Chipotle Ranch

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

DINNER Horseradish-Crusted Salmon 26.99

Crispy Smashed Fingerlings, Brussels Sprouts Slaw, Tarragon Dill Tartar Sauce

Available after 3:30 p.m.

BEEF

CHURRASCO GRILLED STEAK*

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries,

Oven-Roasted Vegetables **29.99**

TRIO OF MEDALLIONS*

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions,

Mary's Potatoes, Asparagus **32.99**

RED WINE BRAISED SHORT RIBS

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter,

Crispy Onion Strings **28.99**

FILET MIGNON* GF

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

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

SEAFOOD

SOY GINGER ATLANTIC SALMON*

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

JAMBALAYA

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

BLACKENED AHI TUNA*

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

PASTA & RISOTTO

GNOCCHI CARBONARA GF

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **21.99**

SHRIMP & SCALLOP RISOTTO GF

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **27.99**

SWEET CORN & TOMATO RISOTTO GF / V

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **19.99**

Our pesto contains walnuts.

ROASTED CHICKEN RISOTTO GF

Sweet Corn, Peas, Shiitake Mushrooms, Spinach, Oven-Roasted Tomatoes,

Stracciatella, Pesto Oil, Crispy Pancetta **22.99**

Our pesto contains walnuts.

BRAISED SHORT RIB RISOTTO GF

Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan,

White Truffle Oil **26.99**

CHICKEN

ELLIE'S CHICKEN PICCATA GF

Lemon Butter Caper Sauce, Angel Hair Pasta **18.99**

DANA'S PARMESAN-CRUSTED CHICKEN GF

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **18.99**

CHICKEN MADEIRA GF

Mushroom, Fontina, Mary's Potatoes, Asparagus **19.99**

SIGNATURE SIDES 4.99 Each

Wasabi-Buttered Mashed Potatoes GF V

Mary's Potatoes GF V

Whipped Potatoes, Butter, Cream

Betty's Potatoes GF V

Shredded Potatoes, White Cheddar, Scallions

Oven-Roasted Vegetables GF V

Asparagus GF V

Grilled Broccoli GF V

Asian Slaw V

Shaved Cabbage, Cilantro, Creamy Dressing

DESSERT

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream **8.99**

KEY LIME PIE

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust **8.99**

WINE LIST

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> Limoncello (Only available in select locations)	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	

LARGE FORMAT CABERNET SAUVIGNON

	BOTTLE
<i>Check for availability.</i>	
Magnum 1.5 liter (2 standard bottles)	43.99
Double Magnum 3 liter (4 standard bottles)	87.99
Imperial 6 liter (8 standard bottles)	175.99
Salmanazar 9 liter (12 standard bottles)	263.99

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 BRAVE

BY MASTER SOMMELIER, EMILY WINES

Inspired by the fierce and fearless, this California blend is styled with luscious red fruit and exotic spice flavors.

GLASS 16.00 | BOTTLE 64.99

BIN 81

FLIGHTS

MASTER'S

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

17.99

BUBBLES

Cooper's Hawk Lux Sparkling
Sparkling Rosé
Prosecco
Almond Sparkling

14.99

WHITE

Sauvignon Blanc
Cooper's Hawk White
Chardonnay
Moscato

15.99

RED

Pinot Noir
Tempranillo
Cabernet Sauvignon
Petite Sirah

15.99

Cooper's Hawk LUX

Sparkling
Chardonnay
Pinot Noir
Meritage

19.99

CREATE YOUR OWN

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

17.99