

THE HAWKEYE BAR & GRILL

DINNER

BEGINNINGS

SHRIMP SCAMPI

Charred Lemon / Parsley / Garlic
Sourdough Crostini 16

KUNG PAO BRUSSELS SPROUTS

Roasted Peanuts / Scallions / Sesame Seeds
Cilantro Leaves / Red Pepper Flakes 11

HAWKEYE CLASSIC FRENCH ONION SOUP

Gruyere / Crouton 8

EDAMAME DUMPLINGS

Mushroom Mirin Broth / Shaved Scallions 11

CRISPY HEIRLOOM CAULIFLOWER

Mint Cilantro Greek Yogurt 12

PROSCIUTTO LASAGNA

House-Made Pasta / Fontina Cheese Fondue
Salsa Verde 13

FROM THE FARM

SALT ROASTED BEET SALAD

Arugula / Radicchio / Feta Cheese
Roasted Carrot Tahini / Radish
Roasted Pepitas / Apple Vinaigrette 12

EVERYTHING WEDGE

Little Gem Wedge / Applewood Smoked Bacon
Shaved Apple / Celery Leaves
Everything Spice Dusted
Buttermilk Blue Cheese Herb Dressing 12

CAESAR

Hearts of Romaine / Focaccia Croutons
Romano Cheese / Caesar Dressing 9

SIMPLE GREENS

Spring Lettuce / Cherry Tomatoes / Cucumber
Shaved Asparagus / Breakfast Radish
House Vinaigrette 8

SPECIALTIES

SLOW ROASTED PRIME RIB

Salt Jacket Potato
Grilled Asparagus / Au Jus 27

MEATLOAF "BUTCHER'S STYLE"

Butcher's Grind Beef and House-made Italian Sausage
Mashed Potatoes / Spinach Roasted Garlic Herb Jus 19

VEGETARIAN BIBIMBAP

Bean Sprouts / Cucumber / Shitake Mushrooms
Brown Jasmine Rice / Gochujang sauce 17
Add Grilled Marinated Tofu 6
Add Sunny Side Up Egg 3

BRAISED SHORT RIB

Roast Fingerling Potato / Charred Carrots
Pan Jus / Gremolata 29

NY STRIP 10 OZ

Sweet Potato and Fennel Au Gratin
Asparagus / Port Wine Reduction 30

CHICKEN SCALOPPINI

Parmesan Potato Puree / Eggplant & Broccoli Caponata
Lemon Butter Sauce 24

CHICORY CREEK DUCK TWO WAYS

Dry Aged Duck Breast / Duck Confit Dirty Rice
Haricot Vert / Tamarind and Ginger Reduction 29

CREATE YOUR OWN...

Please select one item from each category.

UNDER THE SEA

Chilean Seabass 30 / Seared Salmon 26 / Crab Cakes 24

FROM THE SOIL

Mashed Potato / Brown Jasmine Rice / Roasted Fingerling Potato

GROWN IN THE SUN

Haricot Vert / Grilled Asparagus / Broccolini

FLAVORINGS

Saffron Ginger Sauce / Lemon Butter / Salsa Verde

◆ VEGETARIAN ◆ GLUTEN FREE ◆ VEGAN

Many of our selections can be prepared as gluten free. Please ask your server. Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. The 8% New York sales tax and server gratuity are not included in our prices.

DESSERT MENU



THE HAWKEYE BAR & GRILL

CLASSICS

THE STEAKHOUSE BURGER

Cracked Pepper / Crisp Bacon
Caramelized Onions / Gruyère
Iceberg Lettuce / Thousand Island Dressing **18**

SIMPLY DONE BURGER

Great Burger on a bun, nothing else **15**

PEPPERONI PIZZA

Pepperoni / House Sauce / Mozzarella **15**

MARGHERITA PIZZA

Mozzarella / House Sauce / Basil **14**

LITTLE ITALY PIZZA

House-made Italian Sausage / Broccoli
Roasted Vidalia Onions / Sharp Provolone **15**

Gluten Free Bun Available

*Choice of: Natural Cut or Sweet Potato Fries / Fresh Fruit
Dill Potato Salad / Horseradish Spiked Coleslaw*

Gluten Free Crust Available

DRAFT BEERS

RED SHED JESSICA'S RED ALE

American Red Ale / Citrus Hops / Caramel Malts
Spicy Rye / Balanced Finish **9**

OMMEGANG NIRVANA IPA

Floral Nose / Balanced Hop Notes / Dry Finish **7.5**

COOPERSTOWN AMERICAN LAGER

Light Body / Sweet Malt / Crisp Finish **8**

CRITZ FARM FOUR SCREW CIDER

English Pub Cider / Subtle Fruitiness / Maple Syrup **7.5**

BROOKLYN BREWERY SEASONAL SPECIAL **7.5**

BROWN'S BREWING OATMEAL STOUT

Medium Bodied / Molasses Malt / Coffee and Cocoa Bitter **8**

DRAFT SAMPLER

Experience Four of Our Seasonal Selections.
Please Ask Your Server What We are Pouring Today **8**

SEASONAL COCKTAILS

SLEIGH RIDE MARTINI

Fenimore Gin / Herbal Syrup
Lillet Blanc **13**

RED MOON DELIGHT

Bourbon / Deep Eddy Cranberry Vodka
Spiced Pomegranate and
Blood Orange Syrup **12**

SLEEPING LION

Patron XO Cafe / Baileys / Sambuca **12**

COOPERSTOWN HARVEST

Beanball Bourbon / Apple / Maple Syrup
Fly Creek Hard Cider **11**

WINTER PEARTINI

Pear Vodka / Amaretto
Spiced Syrup / Fresh Lemon Juice **8**

WINES BY THE GLASS

BUBBLES

J. Roget Champagne Split (187 ml) (NY) **8**
The Otesaga's Private Label Brut (NY) **8**
Valdo Prosecco Brut (Italy) **9**

CHARDONNAY

The Otesaga's Private Label (CA) **10**
Kendall-Jackson Vintner's Reserve (CA) **13**
La Crema (CA) **15**
Sonoma-Cutrer (CA) **17**
Simonnet-Febvre Mont Milieu
Chablis 1er Cru (France) **22**
Heitz Cellar (CA) **20**

PINOT GRIGIO

Alverdi (Italy) **10**
Pighin (Italy) **13**
King Estate (OR) **18**
Santa Margherita (Italy) **22**

WHITE

Sileni Sauvignon Blanc (New Zealand) **10**
Lamoreaux Landing Semi-Dry Riesling (NY) **10**
Villa Pozzi Moscato (Italy) **10**
Willm Cuvée Emile Riesling (France) **15**
Tegernseerhof Grüner Veltiner (Austria) **18**

ROSÉ

The Otesaga's Private Label
White Zinfandel (CA) **10**
Aime Roquesante (France) **12**
Château D'Esclans Whispering Angel (France) **19**

CABERNET SAUVIGNON

The Otesaga's Private Label (CA) **11**
Columbia Crest Horse Heaven Hills (WA) **14**
J. Lohr Seven Oaks (CA) **16**
Robert Mondavi (CA) **20**
Treana (CA) **20**

SYRAH

Andrew Murray Tour les Jour (CA) **13**
Nugan Estate (Australia) **14**

PINOT NOIR

Murphy Goode (CA) **12**
Cherry Pie (CA) **15**
Rodney Strong (CA) **18**

RED

The Otesaga's Private Label Merlot (CA) **10**
Dona Paula Los Cardos Malbec (Argentina) **10**
Castello di Monsanto Monrosso
Chianti DOCG (Italy) **11**
Château Mont-Redon Côtes-du-rhône (France) **12**
Corvo Nero d'Avola (Italy) **13**
Tarima Hill Monastrell (Spain) **14**
Château des Laurets Saint-Émilion (France) **22**