

# THE HAWKEYE BAR & GRILL

## DINNER

### BEGINNINGS

#### GRILLED SHRIMP TACO

Warm Tortilla / Shaved Cabbage / Grilled Pineapple Salsa / Chipotle Lime Creme 14

#### CRISPY HEIRLOOM CAULIFLOWER GF V

Mint Cilantro Yogurt 11

#### HAWKEYE CLASSIC FRENCH ONION SOUP

Gruyere / Crouton 8

#### EDAMAME DUMPLINGS V

Mushroom Mirin Broth / Shaved Scallions 11

#### FALAFEL SCOTTISH EGGS V

Romesco Sauce 9

### FROM THE FARM

#### GREEK FARRO SALAD V

Arugula / Chickpeas / Cucumber  
Roasted Red Pepper / Kalamata Olives  
Red Onion / Feta Cheese / Lemon Vinaigrette 12

#### JUMBO LUMP CRAB TOAST

Chunky Avocado / Petit Watercress / Jicama  
Toasted Pepitas / Queso Fresco  
Tomatillo Vinaigrette 14

#### CAESAR

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

#### SIMPLE GREENS GF V

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

### SPECIALTIES

#### SLOW ROASTED PRIME RIB GF V

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

#### VEAL MILANESE

Arugula / Heirloom Tomato & Red Onion Salad  
Lemon Spiked Jus 25

#### NY STRIP 10 OZ GF

Rosemary Roasted Potatoes  
Broccolini / Black Garlic Compound Butter 29

#### MISO ROASTED FINGERLING SWEET POTATOES GF V

Spiced Tempeh Crumble / Coconut Creme  
Baby Bok Choy / Togarashi 19

#### PERUVIAN ROASTED CHICKEN GF

Toasted Almond & Apricot Saffron Rice  
Heirloom Cauliflower / Mint Cilantro Yogurt 24

### FISH

Please select one item from each category to create your entrée.

#### FISH SELECTIONS

Pan Seared Salmon 26 / Citrus Marinated Swordfish 28 / Jumbo Lump Crab Cakes 22

#### SAUCE SELECTIONS

Grilled Pineapple Salsa / Smoked Almond Romesco / Basil Emulsion

#### ACCOMPANIMENTS

Mashed Potatoes / Toasted Almond & Apricot Saffron Rice / Roasted Fingerling Sweet Potatoes

#### VEGETABLES

Broccolini / Grilled Asparagus / Roasted Heirloom Cauliflower

V VEGETARIAN | GLUTEN FREE GF

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**

### LITTLE ITALY PIZZA

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

### MARGHERITA PIZZA

Mozzarella / House Sauce / Basil **14**

*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 DOUBLE VISION CIDER

Aged Cider / Crisp Sweetness / Lightly Carbonated **7.5**

### BROOKLYN SUMMER ALE

Pale Ale / Soft Citrus / Subtle Bitter / Light Body **7.5**

### GOOD NATURE BLONDE

Balanced Bitter / Medium Body / Biscuit Malt **8**

## SEASONAL COCKTAILS

### THE BUMPPPO BRAMBLE

Dry Gin / House Made Crème de  
Mure / Fresh Citrus Juice **12**

### DERBY SMASH

1792 Bourbon / Limoncello / Mint Syrup **12**

### BLOSSOMTINI

Sake / Cointreau / Fresh Lime  
Juice / Cranberry Juice **13**

### EAST LAWN BREEZE

Tanqueray / Lillet Blanc / Cointreau  
/ Absinthe Rinse **11**

### HAWKEYE CRAFTED SANGRIA

Choice of Red or White **9**

## DRAFT SAMPLER

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

## WINES BY THE GLASS

### BUBBLES

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

### CHARDONNAY

Otesaga 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) **20**  
Heitz Cellar (CA) **20**

### PINOT GRIGIO

Alverdi (Italy) **10**  
Pighin (Italy) **13**  
King Estate (OR) **18**  
Santa Margherita (Italy) **20**

### WHITE

Sileni Sauvignon Blanc (New Zealand) **10**  
Lamoreaux Landing Semi-Dry Riesling (NY) **10**  
Villa Pozzi Moscato (Italy) **10**  
Willm Cuvée Emile Riesling (France) **14**  
Tegernseerhof Grüner Veltiner (Austria) **18**

### ROSÉ

Otesaga Private Label White Zinfandel (CA) **10**  
Aime Roquesante (France) **12**  
Château D'Esclans Whispering Angel (France) **18**

### CABERNET SAUVIGNON

Otesaga 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

Otesaga 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) **20**