

## SIGNATURE MENU

**14 oz. Bone-In Filet BIN 81**Butternut Squash Risotto, Garlic Spinach, Truffle Jus **54.99****ELEVATED WINE FLIGHT +34.99**

Tres Sabores '¿Por Qué No?' NAPA VALLEY 2015  
 Cooper's Hawk Camille Brave NORTH COAST 2017  
 Bond 'Matriarch' NAPA VALLEY 2012

**Miso-Glazed Chilean Sea Bass BIN 77**

Roasted Maitake Mushrooms, Broccolini,  
 Soy Lemon Butter **35.99**

**ELEVATED WINE FLIGHT +19.99**

Black Star Farms 'Arcturos' Riesling MICHIGAN 2015  
 Red Newt Riesling NEW YORK 2017  
 Cooper's Hawk Riesling WASHINGTON

**25 oz. Prime Bone-In Ribeye BIN 40**

Butternut Squash and Spinach Gratin,  
 Blistered Tomatoes, Crispy Potatoes **74.99**

**ELEVATED WINE FLIGHT +24.99**

Argiano Brunello di Montalcino TUSCANY 2014  
 Rocca delle Macie 'Sasyr' TUSCANY 2015  
 Cooper's Hawk Super Tuscan TUSCANY, ITALY

**Pistachio-Crusted****Australian Rack of Lamb BIN 42**

Garlic Spinach, Crispy Potatoes, Blistered Tomatoes,  
 Tarragon Jus **49.99**

**ELEVATED WINE FLIGHT +19.99**

Domaine La Croix Belle Syrah FRANCE 2017  
 Ramey Syrah SONOMA COAST 2016  
 Cooper's Hawk Shiraz BAROSSA VALLEY, AUSTRALIA

**Alaskan King Crab****& Bucatini Pasta BIN 41**

Oven-Roasted Tomatoes, Piquillo Peppers,  
 Spanish Chorizo, Cilantro, Crab Butter,  
 Lemon Crumbs **34.99**

**ELEVATED WINE FLIGHT +19.99**

Warre's 'Altano' DOURO VALLEY, PORTUGAL 2017  
 Bodegas Pazo de Galegos Albariño SPAIN 2018  
 Cooper's Hawk Tempranillo RIOJA, SPAIN

**SIGNATURE SIDE** *Roasted Maitake Mushrooms* 9.99

*March*  
**CHEF RECOMMENDATIONS**

**LUNCH****Sartori Parmesan Chicken**

Tomato-Braised Kale, Crispy Fingerlings,  
 White Wine Tomato Broth **15.99**

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

**DINNER****Thai Shrimp & Scallops**

Blistered Green Beans, Shiitake Mushrooms, Sweet Grape  
 Tomatoes, Thai Lemongrass Sauce, Jasmine Rice **28.99**

Available after 3:30 p.m.

**PAIR WITH OUR MARCH WINE OF THE MONTH****Orange Muscat**

Intense aromas of orange blossom, lemon, and lime  
 candy. Palate is rich, well balanced, and slightly sweet.

**9.00**

*the* **SABERING**  
**EXPERIENCE**

Sabering is a centuries-old ceremony, which you can  
 experience when you purchase a bottle of exclusive  
*Esquire Sparkling* wine. Our Sommelier will open it  
 with a dramatic and swift stroke of a saber blade  
 before serving the wine for you to enjoy.

Includes bottle of Esquire Sparkling **29.99****SEASONAL COCKTAILS****Blueberry Chocolate Manhattan**

Bulleit Rye, Blueberry Wine, Chocolate Bitters,  
 Luxardo Cherry **14.00**

**Orchard Spritz**

Carpano Antica, Apple Cider, Angostura,  
 Almond Sparkling **9.00**



**COOPER'S HAWK™**  
WINERY & RESTAURANTS

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It is not enough to say we *love* wine; we *live* wine.  
That's why we created Cooper's Hawk Esquire Chicago—our tribute  
to the world of wine through the lens of Cooper's Hawk. We wanted  
to curate a space that celebrates the synergy of great wine paired with  
great food, a place where memories are created with every glass  
that's raised, and every toast that's made.

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	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

## 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**

17.99

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

# WINE

BIN		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

## 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

## FRUIT

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

## 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

There is an \$8 corkage fee for all wines not purchased in the dining room.

# BEVERAGES

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## 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

## NON-ALCOHOLIC

### ESPRESSO

Espresso 2.99 · Cappuccino 3.99

Café Mocha 4.49 · Latte 3.99

Decaf espresso available.

### HOT

Regular or Decaf Coffee 2.99

Hot Tea 3.49 · Hot Chocolate 2.99

We proudly serve Lavazza coffee and espresso.

### COLD

Fresh-Squeezed Lemonade 3.99

Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.49

Fresh-Brewed Iced Tea 2.99

Raspberry Hibiscus Iced Tea 2.99

Fiji Bottled Water 3.99

San Pellegrino Sparkling Water *Sml* 2.99 *Lg* 5.99

Soft Drinks 2.99

We proudly serve  products.

# BEVERAGES

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## 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**

### *Fen'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*

### **DOMESTIC BOTTLES 5.00**

Miller Lite 4.2% · Coors Light 4.2% · Budweiser 5.0%  
Bud Light 4.2% · Michelob Ultra 4.2%

### **PREMIUM BOTTLES 5.75**

Stella Artois 5.0% · Heineken 5.0% · Modelo 4.5%  
Guinness 4.2% · Amstel Light 3.5% · Corona Extra 4.5%  
Corona Light 4.0% · Angry Orchard Cider 5.0%

### **NON-ALCOHOLIC 4.00**

O'Doul's

### **CRAFT BOTTLES 7.50**

Goose Island Matilda 7.0%

Lagunitas IPA 6.2%

Lagunitas Little Sumpin' Sumpin' 7.5%

Blue Moon 5.4%

Sam '76 4.7%

Founders All Day IPA 4.7%

Cigar City Jai Alai IPA 7.5%

Allagash White 5.1%

Ballast Point Sculpin IPA 7.0%

Two Brothers Pinball Pale Ale 4.9%

# APPETIZERS

## ASIAN AHI TUNA\* SASHIMI **BIN 75**

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

## MEXICAN DRUNKEN SHRIMP **BIN 50**

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

— *Award Winning* —

## ASIAN PORK BELLY TOSTADAS **BIN 94**

Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce **11.99**

## ARTISAN HUMMUS & ROASTED VEGETABLES **BIN 71**

Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita **8.99**

## *Sweet & Crunchy Shrimp*

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

**BIN 39**

## AHI TUNA\* TACOS **BIN 78**

Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream **13.99**

## THAI LETTUCE WRAPS **BIN 77**

Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Peanut, Cashew, and Soy Caramel Sauces **14.99**

## CRISPY BRUSSELS SPROUTS **BIN 72**

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

## *Chopped Deviled Eggs & Toast*

Pickled Vegetables, Candied Bacon, Roasted Red Pepper, Avocado, Sweet Roasted Grape Tomatoes, Calabrian Chili Aioli **11.99**

**BIN 70**

## CHICKEN POTSTICKERS **BIN 73**

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

## COOPER'S HAWK CALAMARI **BIN 32**

Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli **14.99**

## CLASSIC TOMATO BRUSCHETTA **BIN 71**

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 **11.99**

## 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**

# SOUP

## CRAB & LOBSTER BISQUE **BIN 74**

Cup **6.99** | Bowl **7.99**

## TORTILLA SOUP **BIN 76**

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**

# APPETIZERS

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## CANDIED BACON & ARTISAN CHEESES

### *Chef Matt's Perfect Pairing Plate*

Trio of Cheeses: Stracciatella, Buttermilk Bleu, Sartori Parmesan,  
Honeycomb, Black Fig Jam, Grilled Polenta Crostinis **17.99**

#### OPTIONAL WINE PAIRING

Viognier · Cabernet Sauvignon · Super Tuscan · Cooper's Hawk Lux Ice Wine

*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**

Our pesto contains walnuts.

### **CHOPPED WEDGE** **BIN 31**

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

### 🍴 **SHAVED BRUSSELS SPROUTS** 🍴 **BIN 78**

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

## FLATBREAD

Our pesto contains walnuts.

### **CAPRESE** 🍴 **BIN 71**

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 **10.99**

### **CARNE ASADA** **BIN 40**

Sliced Skirt Steak, Pesto, Mozzarella,  
Roasted Chili Sauce, Onion, Cilantro **11.99**

### **ITALIAN SAUSAGE & WHIPPED RICOTTA** **BIN 41**

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

🍴 Cooper's Hawk Favorites | 🍴 Vegetarian

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.  
As the Cooper's Hawk Kitchen has many shared components, the possibility for cross-contact with allergens exists.



# ENTRÉES

## BEEF & PORK

### CHURRASCO GRILLED STEAK\* BIN 96

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

### *Crispy Asian Pork*

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

BIN 81

### BOURBON LACQUERED BBQ PORK CHOP BIN 81

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

### RED WINE BRAISED SHORT RIBS BIN 94

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\* BIN 89

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

Add a 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 🍴  
Garlic Green Beans 🍴  
Asparagus 🍴

Betty's Potatoes  
*Shredded Potatoes,*  
*White Cheddar, Scallions*  
Grilled Broccoli 🍴  
Asian Slaw 🍴  
*Shaved Cabbage, Cilantro,*  
*Creamy Dressing*  
Sherry-Glazed Mushrooms  
Classic Mac & Cheese 🍴



CREATE YOUR OWN

## SURF & TURF

CHOOSE ONE

Crispy Asian Pork 28.99

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\*

Crab Cake

Pistachio-Crusted Grouper

Mexican Drunken Shrimp

Blackened Ahi Tuna\*

Potato-Crusted Scallops

Served with Oven-Roasted  
Vegetables and Mary's Potatoes

# ENTRÉES

## 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**

### **CRAB CAKES** **BIN 79**

Classic Mustard Sauce, Fries, Asian Slaw **25.99**

### *Crispy Maui Shrimp*

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

**BIN 77**

### **POTATO-CRUSTED SCALLOPS** **BIN 74**

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

### **PAN-ROASTED BARRAMUNDI** **BIN 73**

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

### 🍷 **PISTACHIO-CRUSTED GROUPER** **BIN 74**

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

### **FISH & CHIPS** **BIN 37**

Beer-Battered Cod, Sriracha Aioli, Herb Tartar,  
Asian Slaw **18.99**

### **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**

## CHICKEN

### **ELLIE'S CHICKEN PICCATA** **BIN 71**

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

### *Dana's Parmesan- Crusted Chicken*

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

**BIN 79**

### 🍷 **COOPER'S HAWK**

### **CHICKEN GIARDINIERA** **BIN 70**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,  
Shaved Parmesan, Mary's Potatoes **18.99**

### **CHICKEN MADEIRA** **BIN 90**

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

*\*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.

# ENTRÉES

## PASTA

Ask about our Gluten-Free options.

### 🍷 **CAMPANELLE SHRIMP RUSTICA** BIN 95

Italian Sausage, Caramelized Onion,  
Tomato-Parmesan Cream 20.99

### **GNOCCHI WITH ROASTED BUTTERNUT SQUASH** 🍃 BIN 85

Roasted Portabello Mushroom,  
Sage-Brown Butter Cream, Shaved Parmesan 19.99  
*add chicken 2.00 | add shrimp 4.00*

### **COUNTRY RIGATONI** BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes,  
Herbs, Tomato Garlic Cream Sauce 19.99

### *Gnocchi Bolognese with Braised Short Rib*

San Marzano Tomatoes, Pancetta, Burrata Dolce,  
Extra Virgin Olive Oil 23.99

**BIN 40**

### **KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS** BIN 91

Bucatini Pasta, Rich Tomato Bolognese,  
Burrata Dolce, Basil, Extra Virgin Olive Oil 18.99

### 🍷 **GNOCCHI CARBONARA** BIN 74

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

## HANDCRAFTED RISOTTO

We begin with Carnaroli rice, the king of Italian rice,  
and stir gently to build the creamy texture.

### **SHRIMP & SCALLOP** BIN 30

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

### 🍷 **BRAISED SHORT RIB** BIN 42

Roasted Mushroom, Sweet Onion, White Wine,  
Shaved Parmesan, White Truffle Oil 26.99

### **SWEET CORN & TOMATO** 🍃 BIN 91

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

Our pesto contains walnuts.

### **ROASTED CHICKEN** BIN 76

Sweet Corn, Peas, Shiitake Mushrooms,  
Spinach, Oven-Roasted Tomatoes, Stracciatella,  
Pesto Oil, Crispy Pancetta 22.99

Our pesto contains walnuts.

## 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 17.99

### **ARTISAN VEGAN TRIO** 🍷 BIN 71

Artisan Hummus, Tricolor Carrots, Cauliflower, Sweet Onion,  
Harissa, Roasted 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 **13.99**

## *The Leonard Burger\**

A Tribute to Founder Tim McEnery's Father—  
Double Patty, Signature Sauce, Caramelized Onion,  
American Cheese, Lettuce, Tomato **13.99**

**BIN 99**

## **ROASTED VEGETABLE BURGER** BIN 92

Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula,  
Hummus, Cucumber Feta Cream, Fennel Quinoa Salad **12.99**

## **ROADHOUSE BURGER\*** BIN 94

Bourbon Bacon Jam, Triple Cheddar,  
Caramelized Onion Ranch Aioli **13.99**

## **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 **13.99**

## *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 **13.99**

## **CILANTRO RANCH**

### **CHICKEN SANDWICH** 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**

# CHOPPED SALADS

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## **BBQ RANCH CHICKEN** 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** BIN 75

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

## *Blackened Bleu Skirt Steak\**

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

**BIN 84**

## **GRILLED CHICKEN CAESAR** BIN 70

Romaine, Shaved Parmesan, Polenta Crisps,  
Creamy Caesar Pesto Dressing **14.99**  
Our pesto contains walnuts.

## **CITRUS-GLAZED**

### **ATLANTIC SALMON\* & KALE** BIN 77

Apple, Cucumber, Red Pepper, Cabbage, Orange, Toasted Cashews,  
Ginger-Ponzu Vinaigrette **16.99**

## **MEDITERRANEAN WITH SHRIMP** BIN 78

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

## **DEE'S ASIAN AHI TUNA\*** BIN 72

Shredded Asian Greens, Pineapple, Crispy Togarashi Rice,  
Toasted Cashews, Sesame Ginger Vinaigrette,  
Wasabi Cream, Ponzu Dip **17.99**



## CREATE YOUR OWN

# FLATBREAD & SALAD COMBINATION

**14.99**

## FLATBREADS

Italian Sausage & Whipped Ricotta  
Caprese 🍃 · Carne Asada  
Roasted Vegetable & Goat Cheese 🍃  
Our pesto contains walnuts.

## SALADS

Plain Ol' House Salad 🍃  
Caesar Salad  
Our pesto contains walnuts.  
Chopped Wedge Salad  
Shaved Brussels Sprouts Salad

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# SOUP & SALAD COMBINATION

**12.99**

## SOUPS

Crab & Lobster Bisque  
Tortilla Soup  
Artisan Soup of the Day

## SALADS

Plain Ol' House Salad 🍃  
Caesar Salad  
Our pesto contains walnuts.  
Chopped Wedge Salad  
Shaved Brussels Sprouts Salad

# LUNCH-SIZED ENTRÉES

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

🍴 **COOPER'S HAWK CHICKEN GIARDINIERA** **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**

**ELLIE'S CHICKEN PICCATA** **BIN 71**

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

*Dana's Parmesan-Crusted Chicken*

Tomato Basil Relish, Lemon Butter, Mary's Potatoes,  
Garlic Green Beans **14.99**

**BIN 79**

🍴 **GNOCCHI CARBONARA** **BIN 74**

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

**KEATON'S SPAGHETTI &  
HOUSE-MADE MEATBALLS** **BIN 91**

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce,  
Basil, Extra Virgin Olive Oil **13.99**

**CHICKEN MADEIRA** **BIN 90**

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

**CRISPY ASIAN PORK** **BIN 81**

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. 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*  
**Ahi Tuna\* Tacos**

Blackened and Seared Rare, Sriracha Cream,  
Pico de Gallo, Avocado, Cilantro, Asian Slaw 11.99  
442 Calories

BIN 78

**LIFE BALANCE ASIAN  
AHI TUNA\* SASHIMI** BIN 75

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 78

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

## CHOPPED SALADS

**LIFE BALANCE  
BBQ RANCH CHICKEN** BIN 97

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

*Life Balance Mediterranean*  
*with Shrimp*

Cucumber, Red Onion, Asparagus, Kalamata Olives,  
Zesty Giardiniera, Sweet Grape Tomatoes,  
Feta Cheese, Mediterranean Vinaigrette 15.99  
600 Calories

BIN 78

# LIFE BALANCE

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## ENTRÉES

**LIFE BALANCE HERB-ROASTED  
CHICKEN GIARDINIERA** BIN 70

Spinach, Mushroom, Tomato, House-Made  
Pickled Vegetables, Capellini **16.99**  
*518 Calories*

**LIFE BALANCE GRILLED  
TENDERLOIN MEDALLIONS\*** BIN 80

Ancho Chili, Garlic, Tomato-Braised Kale,  
Yukon Gold Potatoes, Sweet Grape Tomatoes **25.99**  
*550 Calories*

*Life Balance Grilled  
Atlantic Salmon\**

Sautéed Spinach,  
Oven-Roasted Yukon Gold Potatoes,  
Sweet San Marzano Tomato Sauce **19.99**  
*600 Calories*

**BIN 50**

**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 73  
Blistered Green Beans, Grape Tomatoes, Ginger Rice,  
Thai Lemongrass Sauce **25.99**  
*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 **12.99**  
*600 Calories*

## 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 made in-house daily by our chefs and large enough to be shared.

8.99

## 🍷 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 **13.49**

*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 11.00 | BOTTLE 37.99**

Nightjar (375 ml) *Port-Style Wine*

**GLASS 8.50 | BOTTLE 27.99**

## SWEET FLIGHT

Rhubarb · Sweet Red · Raspberry · Blueberry

**13.49**

Prices subject to change.