



COOPER'S HAWK[™]
WINERY & RESTAURANTS

We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

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	<i>glass</i>	<i>bottle</i>
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	<i>glass</i>	<i>bottle</i>
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	<i>glass</i>	<i>bottle</i>
39	Rosé	9.00	30.99
BIN	RED	<i>glass</i>	<i>bottle</i>
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		
41	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
40	Super Tuscan <i>IGT 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	SWEET RED	<i>glass</i>	<i>bottle</i>
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	<i>glass</i>	<i>bottle</i>
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	<i>glass</i>	<i>bottle</i>
	Rhubarb · Cranberry · Raspberry · Blueberry · Passion Fruit	7.00	22.99
	SPECIALTIES	<i>glass</i>	<i>pitcher</i>
	 Sangria	7.50	23.99
	Classic Red · White · Peach · Raspberry · Passion Fruit		
	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		
	<i>Check for availability.</i>		<i>bottle</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

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**

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**

COOPER'S HAWK MARGARITA

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

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar **9.50**

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**

BEER

DRAFT

Cooper's Hawk Ale **7.50**

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

Stella Artois **6.50** · Blue Moon **6.50**

Local Craft Selection **6.50**

NON-ALCOHOLIC

O'Doul's **4.00**

DOMESTIC BOTTLES 5.00

Miller Lite · Coors Light · Budweiser
Bud Light · Michelob Ultra

PREMIUM BOTTLES 5.75

Amstel Light · Heineken · Modelo
Corona Extra · Corona Light
Guinness · Angry Orchard Cider

CRAFT BOTTLES 6.75

Goose Island Matilda · Lagunitas IPA
Lagunitas Little Sumpin' Sumpin'
Sam 76 · Founders All Day IPA
Cigar City Jai Alai IPA
Ballast Point Sculpin IPA

BEVERAGES

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**

NON-ALCOHOLIC

ESPRESSO

Espresso **2.99**
Cappuccino **3.99**
Café Mocha **4.49**
Latte **3.99**

Also available with decaffeinated espresso.

HOT

Hot Chocolate **2.99**
Regular or Decaffeinated Coffee **2.99**
Hot Tea **3.49**

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
Small 2.99 Large 5.99
Soft Drinks **2.99**

We proudly serve  products.

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 DEVEILED 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**

Cooper's Hawk Favorites | Vegetarian | Vegan

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.

APPETIZERS

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**

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**

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 GROUPEL** **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 McEnergy'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

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


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

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

by COOPER'S HAWK™

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

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

LIFE BALANCE

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

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

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.