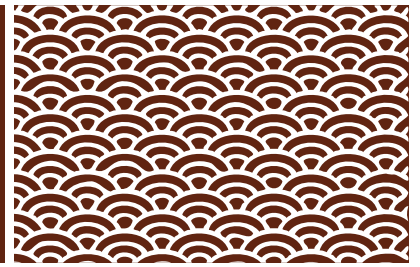


HawksHead

Creative American Cuisine Authentic Fresh Flavors

Executive Chef ... Paul Matthew



Plates

JAM & FIRE SCALLOPS 23 *

Thai Basil, Macerated Wild Berries, Orange Balsamic, Serrano Pepper Greens & Grains Salad

LAKE SUPERIOR WHITEFISH 28

The Fish Mongers Superior Whitefish, Sunflower Seed Crusted Mustard Mousseline, Brown Butter Barley

PAN CRUSTED SCOTTISH SALMON 24 *

Blueberry Pomegranate Compote, Soft Feta, Lime Confit Grains & Greens Salad

CRAB CAKES 24

Two Blue Lump Cakes, Mango Gastrique, Curry Aioli Herbed Brown Butter Barley

PURE MICHIGAN CHICKEN 24 *

Otto's All Natural Airline Breast, Cherry Bay Orchard's Mostarda Evergreen Farm's Herbed Chevre, Malt Roasted Fingerlings

MAPLE LEAF FARMS HALF DUCK 26 *

Clementine Orange Ginger Glazed, Cranberry Chutney Sweet Potato Mash

NEW ZEALAND LAMB 31 *

Grass Fed, Herb Roasted Rack Chops Pistachio Mint Pesto, Sweet Potato Mash

CERTIFIED ANGUS STRIP STEAK 28 *

14 oz Cast Iron Seared, Truffle Butter HH Steak Sauce, Malt Roasted Fingerlings

CERTIFIED ANGUS FILET MIGNON* 34 *

8 oz House Cut, Cast Iron Seared, Shiitake Boursin Asiago Au Gratin

Bowls

RAMEN..... 19

Smoked Pork Belly, Peking Duck Potstickers, Soft Boiled Organic Egg, Cantonese Noodles, Japanese Vegetable Broth, Red Rooster Sauce

SMOKED GOUDA BACON MAC..... 15

Roasted Tomatoes, Asparagus, Butter Crumb Crust Add Lobster - 8 Add Chicken - 5

PAPARDELLI SICILIANO..... 18

Roasted Eggplant, Brined Feta, Arugula, Roasted Tomatoes, Olive Tapenade, Chili Pepper Flake Caramelized Garlic Lime Oil

Greens

LITTLE GARDEN 4 *

Artisan Greens, Pickled Red Onions & Carrots Sugared Almonds, Blueberry Balsamic Vinaigrette

GRILLED ROMAINE 7

Boiled Egg, Shaved Parmesan, Ciabatta Croutons, Creamy Caesar, Add White Anchovies - 2

BABY ICEBERG WEDGE 7 *

Warm Bacon, Boiled Egg, Roasted Tomatoes Pickled Onions & Carrots, Bleu Cheese Buttermilk

SUMMER BERRY 8 *

Organic Baby Spinach, Wild Berries, Soft Feta, Sugared Almonds, Port Wine Tarragon Vinaigrette

TEX MEX COBB 9 *

Artisan Greens, Avocado, Bacon, Grilled Corn, Black Beans, Pico De Gallo, Queso Blanco, Tortilla Strips, Cilantro Buttermilk

BEETS & BURATTA 12 *

Visser Farms Heirloom Beets, Creamed Mozzarella, Baby Arugula, Aged Balsamic Reduction

Pub Bites

BACON TATER TOTS 9 *

House Prepared, 5 Cheese Blend, Mississippi Comeback Sauce

CRAB & LOBSTER

FONDUE..... 14*

Red Peppers, Artichokes, Spinach Baked Parmesan Crust Creole Dusted Corn Chips

PORK POUTINE 12

Pork Belly Bacon, Peppadews Cheese Melt, Peppercorn Gravy

RUM ISLAND TEMPURA

SHRIMP 12

Pirate Pineapple Sweet and Sour Toasted Coconut Shavings

LUMP CRAB CAKE 12

Mango Gastrique, Curry Aioli Organic Micro Sprouts

WHEN PIGS FLY SHANKS ... 11

Hoisen Honey Glazed, Toasted Sesame Yum Yum Dipping Sauce

CALAMARI FILIPINO 12 *

Roasted Eggplant, Olives Simmering Umami Broth

Just A Burger

choice: Pale Ale Fries, Chipotle Apple Slaw, Aged Balsamic Greens & Grains

CHEESE BURGER 12

1/2 lb Certified Angus Beef, Toasted Brioche Bun, Provolone, Roasted Tomatoes, Red Onion

BISTRO BURGER 14

Gruyere, Bacon, Arugula Sliced Pickle Remoulade add: Foie Gras 10

sub: gluten free bun 2

Soups

SOUP DU JOUR 4 | 6

Chef Inspired Creation

LOBSTER BISQUE 6 | 9

Delicate Sherry Cream, Chive Twig

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

*Gluten Free