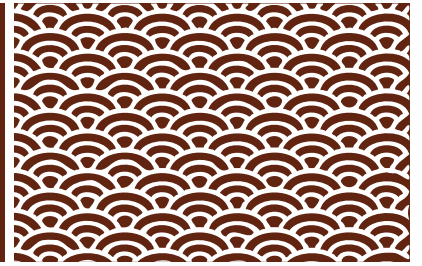


HawksHead

Creative American Cuisine Authentic Fresh Flavors

Executive Chef ... Seth Brumbaugh



Plates

LAKE SUPERIOR WHITEFISH.... 28

Sunflower Seed Crusted,
Champagne Mousseline, Jeweled Confetti Rice

PURE MICHIGAN CHICKEN.... 24

Otto's All Natural Airline Breast, Leek & Mushroom Allemonde,
Evergreen Farm's Herbed Chevre,
Bavarian Roasted Fingerlings

SCOTTISH SALMON.... 26 *

Pan Roasted, Citrus Herb Rub, Cucumber Chickpea Tzatziki,
Jeweled Confetti Rice

SCALLOPS AND GRITS.... 24 *

Cast iron seared, Asiago Hominy Grits, Soft Boiled Egg,
Smoked Bacon, Fire Roasted Corn, Creole Lobster Cream

BONE-IN DELMONICO STEAK.... 30

Richly Marbled, 18 oz Char Grilled,
Horseradish Gorgonzola Crust, HH Steak Sauce,
Bavarian Roasted Fingerlings

AMARETTO HALF DUCK.... 26 *

Di Saronno Glazed, Sugared Almonds, Hard Apple Peach Compote
Sweet Potato Mash

SPRING LAMB.... 31 *

Grass Fed, Aromatic Curry Rubbed Rack Chops, Harissa Mint Yogurt,
Bavarian Roasted Fingerlings

CERTIFIED ANGUS FILET MIGNON.... 34 *

8 oz House Cut, Cast Iron Crusted, Smoked Peppercorn Rub,
Roasted Tomato Boursin, Asiago Au Gratin

Greens

LITTLE GARDEN 4 *

Artisan Greens, Pickled Red Onions & Carrots
Sugared Almonds, Port Tarragon Vinaigrette

CHOPPED CEASAR.... 5 | 9

Pickled Red Onions, Toasted Capers, Shaved Parmesan,
Ciabatta Croutons, Hard Boiled Egg,
Creamy Caesar, Add White Anchovies - 2

ICEBERG WEDGE.... 5 | 9 *

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

TRIPLE BERRY SALAD.... 9

Heirloom Spinach, Strawberries, Blueberries, Raspberries, Goat Cheese
Crumble, Cinnamon Raisin Crouton, Honey Peach Vinaigrette

TEX MEX COBB....9

Farm Greens, Avocado, Bacon, Grilled Corn,
Black Beans, Pico de Gallo, Queso Blanco,
Tortilla Strips, Cilantro Ranch

Bowls

ANGEL HAIR BRUSCHETTA.... 16

Fresh Chopped Tomato, Red Onion, Kalamata Olive, Basil, Herbed Butter,
Garlic Croutons, Balsamic Drizzle

GOUDA MAC....14

Smoked Gouda, Asparagus, Roma Tomatoes, Applewood Bacon,
Trottole Pasta, Butter Crumb Crust

Add on to pastas
Sautéed Shrimp +6
Grilled Chicken +5

Helds

with: Pale Ale Fries

CHEESE BURGER 12

1/2 lb Certified Angus Beef,
Toasted Brioche Bun,
Sharp White Cheddar,
Fresh Tomatoes, Red Onion

CLUBHOUSE BURGER 14

Smoked Gouda, Bacon, Caramelized
Apple & Onion, Roasted Tomato Aioli

BLACKENED CHICKEN 12

Provolone, Applewood Bacon,
Avocado Crema, Pico de Gallo
Toasted Brioche Bun

Bites

BACON TATER TOTS.... 9 *

House Prepared, 5 Cheese Blend,
Mississippi Comeback Sauce

CHORIZO FLATBREAD.... 11

Fresh Naan Bread, Chorizo, Golden
Cherry Tomatoes, Peruvian Sweet
Peppers, Honey Goat Cheese, Chive Oil

TROPICAL SHRIMP

CEVICHE.12*

Diced Roma, Thinly Sliced Red Onion,
Jalapeno, Fresh Lime, Mango, Pineapple,
Toasted Chipotle Corn Chips

LUMP CRAB CAKE.... 12

Mango Gastrique, Smoked Jerk Aioli

BUFFALO CHICKEN SATAY.... 9

Herb Breaded, House Buffalo Sauce,
Bleu Cheese Fondue

DUCK WINGS ... 11

Hoisin bbq, Sesame Seed, Scallions,
Pickled Ginger Carrots

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