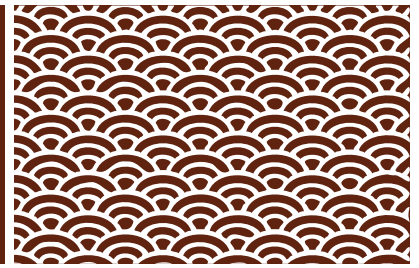


HawksHead

Creative American Cuisine Authentic Fresh Flavors

Executive Chef ... Seth Brumbaugh



Plates

AMARETTO HALF DUCK.... 26 *

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

BONE-IN DELMONICO STEAK.... 30

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

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

SPRING LAMB.... 31 *

Grass Fed, Rosemary Seasoned, Cranberry Mint Chutney,
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

ASIAN POTSTICKER SALAD.... 14

Baby Greens, Pickled Carrots, Roasted Pecans, Red Delicious Apple,
Pan Fried Duck Potstickers, Orange Sesame Ginger Dressing

Bowls

SHORT RIB RAVIOLI.... 22

Wild Mushroom "Florio" Marsala Cream
Charred Brussel Sprout Blooms

SCALLOPS AND GRITS.... 24 *

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

GOUDA MAC....14

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

Add

Sauteed 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,
Cilantro Lime Crema,
Toasted Brioche Bun

Bites

BACON TATER TOTS.... 9 *

House Prepared, 5 Cheese Blend,
Mississippi Comeback Sauce

LUMP CRAB CAKE.... 12

Mango Gastrique, Smoked Jerk Aioli

DUCK WINGS ... 11

Hoisin BBQ, Sesame Seed, Scallions,
Pickled Ginger Carrots

PORK SHANKS...10

Cider Braised, Mequiste Dry Rubbed,
Apple Bourbon BBQ

DRUNKEN CHILLED SHRIMP...14

Lemon Vodka Poached, Zing Zang
Cocktail Sauce, Celery Ribbon Slaw

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**