



## APPETIZERS

### BLACKENED AHI TUNA **BIN 77**

Ahi Seared Rare in Our Special Blackening Spice and Served with Our Soy Wasabi Sauce ..... 11.99

### MEXICAN DRUNKEN SHRIMP **BIN 73**

Shrimp Wrapped in Bacon and Served in a Tequila Lime Butter Sauce with Fresh Guacamole ..... 11.99

### LOBSTER STUFFED POTATO SKINS **BIN 76**

Crisp Potato Skins Stuffed with Tender Lobster, Jack, Cheddar, and Cream Cheese, Bacon, and Our Special Seasoning Blend ..... 11.99

### THAI LETTUCE WRAPS **BIN 78**

Soy Glazed Chicken, Julienne Vegetables, Crunchy Wontons, and Our Signature Peanut, Cashew, and Soy Caramel Sauces. Served with Boston Bibb Lettuce for Your Rolling Enjoyment ..... 10.99

## SLIDERS

### BUFFALO CHICKEN **BIN 73**

Mini Brioche with Spicy Breaded Chicken, Lettuce, Tomato, and Ranch or Bleu Cheese Dressing ..... 9.99

### TENDERLOIN **BIN 94**

Sliced Beef Tenderloin, Crispy Onion Strings, and Dijon Mayo ..... 10.99

### BURGER TRIO **BIN 95**

Three Sliders with a Twist of Their Own: Tillamook Cheddar and Crispy Onion Strings, Raclette Cheese and Sautéed Mushrooms, and Gruyere with Zinfandel Braised Onions. Served with a Side of Chipotle Lime Ketchup ..... 9.49

### CLASSIC PULLED PORK **BIN 75**

Pulled Pork in Our Own Classic BBQ Sauce Topped with Crispy Onion Strings and Mild Jalapeño Ranch Slaw ..... 9.99

### OVER THE BORDER EGG ROLLS **BIN 71**

Southwest Chicken, Corn and Black Bean Relish, Avocado, Cilantro, and Our Trio of Cheeses All Wrapped Up in an Egg Roll and Served with Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce, and Asian Slaw ..... 8.99

### MINI CRAB CAKES **BIN 75**

Served with Our Mustard Sauce and Asian Slaw ..... 11.99

### SWEET CHILI CALAMARI **BIN 73**

Tender Rings of Calamari, Fried Tempura Style, and Tossed in Mango Chili-Ponzu Sauce with a touch of Spicy Mayo ..... 10.99

### COOPER'S HAWK SAMPLER **BIN 75**

The Best of the Best are All Assembled for You to Enjoy! Over the Border Egg Rolls, Tenderloin Sliders, Lobster Stuffed Potato Skins, and Mini Crab Cakes ..... 18.99

## FLATBREADS

### THAI CHICKEN **BIN 71**

Rotisserie Chicken, Cashew Sauce, Mozzarella, Roasted Cashews, and Chopped Cilantro Drizzled with Peanut Vinaigrette ..... 8.99

### CAPRESE **BIN 78**

Ripe Tomatoes, Fresh Mozzarella, Red Onion, Julienne Basil, Pesto, and a Sprinkle of Balsamic Reduction ..... 7.99

### BUFFALO CHICKEN **BIN 73**

Rotisserie Chicken, Tossed in Buffalo Sauce with Mozzarella Cheese, Red Onion and Crumbled Bleu Cheese ..... 8.99

### SOUTHWEST **BIN 76**

Chihuahua Cheese, Rotisserie Chicken, Housemade Enchilada Sauce, and Ancho Sour Cream ..... 8.99

## *Chef Matt's Monthly Cheese Tasting*

Artisan Cheeses for the Novice as Well as the Cheese Enthusiast.  
Cheese Selections Change Monthly and are Served with Lavash Crisps for Tasting **11.99**  
With Wine Pairing Flight **18.99**

## APPETIZER SALADS

### PLAIN OL' HOUSE SALAD **BIN 78**

Iceberg and Romaine Lettuces with Cucumbers, Carrots, Croutons, and Tomatoes Served with Dressing on the Side ..... 4.99

### BABY GREENS SALAD **BIN 77**

Mixed Baby Greens, Candied Walnuts, and Dried Cherries Tossed in Our Raspberry Vinaigrette, and Topped with Bleu Cheese and Sliced Pears ..... 5.99

### CAESAR PESTO CHOPPED SALAD **BIN 79**

Chopped Romaine and Herb Roasted Croutons, Tossed with a Creamy Caesar Pesto Dressing, and Finished with Shaved Asiago and Black Pepper Parmesan Lavash ..... 5.99

*Add Rotisserie Chicken ..... 7.99*

## SOUP

### CRAB & LOBSTER BISQUE **BIN 76**

Our Signature Soup is One You'll Never Forget! It's Loaded with Crab, Lobster, and Shrimp.

*Cup ..... 5.49*

*Bowl ..... 6.49*

### TORTILLA SOUP **BIN 75**

Robust Blend of Vegetables and Chicken with a Homemade, South of the Border Flair.

*Cup ..... 3.99*

*Bowl ..... 4.99*



## SEAFOOD SPECIALTIES

**BLACKENED BACON WRAPPED SEA SCALLOPS** BIN 73  
Applewood Smoked Bacon Wrapped Sea Scallops Seared and Served with Jasmine Rice, Grilled Pineapple, Tomato Salsa, and Cilantro Lime Vinaigrette ..... 24.99

**PISTACHIO CRUSTED GROUPEUR** BIN 79  
Fresh Filet of Grouper, Sautéed, and Topped with a Pistachio Crust. Served with Our Mustard Sauce, Mary's Potatoes, and Asparagus ..... 25.99

**BLACKENED AHI TUNA** BIN 77  
Ahi Seared in Our Special Blackening Spice. Served Rare with Our Soy Wasabi Sauce Over a Bed of Jasmine Rice with Asian Slaw ..... 23.99

**JAMBALAYA** BIN 73  
Southern Hospitality with Rotisserie Chicken, Shrimp, and Andouille Sausage Sautéed with Our Cajun Sauce of Onions, Tomatoes, and Peppers. Served with Jasmine Rice ..... 17.99

**CRAB CAKES** BIN 75  
Jumbo Lump Crab Cakes Served with Our Mustard Sauce, Betty's Potatoes, and Fresh Sautéed Garlic Spinach ..... 21.99

**SOY GINGER SALMON** BIN 73  
Fresh Salmon Seared with a Soy Ginger Glaze and Served with Baby Bok Choy and Stir-Fried Chinese Noodles ..... 19.99

**SEA SCALLOPS** BIN 76  
Jumbo Sea Scallops Sautéed in a Light Tarragon Wine Butter Sauce and Served with Jasmine Rice and Asparagus ..... 22.99

## PASTA SPECIALTIES

**CHICKEN LINGUINI REGGIANO** BIN 76  
Linguini Pasta with Rotisserie Chicken, Sweet Grape Tomatoes, Portabellas, Spinach, and Garlic Cream ..... 15.99

**RIGATONI MONTEREY** BIN 76  
Rigatoni Tossed in a Light Lemon Chardonnay Cream Sauce with Jumbo Shrimp, Sweet Grape Tomatoes, and Broccoli ..... 17.99

**ANGEL HAIR NEAPOLITANO** BIN 78  
Angel Hair Tossed with Fresh Garlic, San Marzano Tomatoes, Shrimp, Broccoli, and Extra Virgin Olive Oil ..... 17.99

**GNOCCHI CARBONARA** BIN 71  
House Made Ricotta Dumpling in a Rich Parmesan Garlic Cream Sauce with Pancetta, Rotisserie Chicken, Sage, and Peas ..... 15.99

**GNOCCHI POMODORO** BIN 98  
House Made Ricotta Dumpling in Our Tomato Fondue Sauce with Fresh Spinach, Garlic, Basil, and Shaved Parmesan ..... 13.99

## BEEF & PORK SPECIALTIES

**RED WINE & MUSTARD SHORT RIBS** BIN 80  
Our Signature Slow Braised Beef Short Ribs Served Over Mary's Potatoes ..... 19.99

**AUNT LYNN'S ASIAN PORK TENDERLOIN** BIN 92  
Tender Pork Roasted in Honey, Soy, Ginger, and Brown Sugar. Served with Chinese Fried Rice and Baby Bok Choy ..... 17.99

**FILET MIGNON** USDA ANGUS BIN 89  
Tenderloin Broiled and Topped with Maitre D' Butter and Crispy Onion Strings. Served with Betty's Potatoes and Broccoli Florets.  
(P petite 7 oz.) ..... 24.99  
(Regular 10 oz.) ..... 29.99

**STRIP STEAK** USDA ANGUS BIN 88  
14 oz. Strip Steak Broiled and Topped with Maitre D' Butter and Crispy Onion Strings. Served with a Loaded Baked Potato and Broccoli Florets ..... 26.99

**THE COWBOY** USDA ANGUS BIN 84  
20 oz. Bone-In Ribeye with Maitre D' Butter and Crispy Onion Strings. Served with Betty's Potatoes and Asparagus ..... 30.99

**TRIO OF MEDALLIONS** USDA ANGUS BIN 91  
Horseradish, Bleu Cheese, and Parmesan Crusted Filet Medallions, Broiled and Served with Mary's Potatoes and Asparagus ..... 27.99

## CHICKEN SPECIALTIES

**CHICKEN GIARDINIERA** BIN 73  
Chicken Breast Crusted with Japanese Bread Crumbs and Grated Parmesan. Served with Our House Made Giardiniera, Mary's Potatoes, and Freshly Shaved Parmesan ..... 16.99

**CHICKEN MADEIRA** BIN 96  
Our Recipe Served in a Rich Madeira Wine Sauce with Mushrooms, Topped with Melted Provolone, and Served with Mary's Potatoes and Asparagus ..... 16.99

**COOPER'S HAWK CHICKEN PICCATA** BIN 81  
Sautéed Chicken Breasts Served in a Creamy Lemon, Butter, and Caper Sauce. Served with Angel Hair Pasta ..... 15.99

**ANNE'S CHICKEN SALTIMBOCCA** BIN 85  
Chicken Breasts Sautéed with Prosciutto, Provolone, Garlic, and Sage. Served in a White Wine Lemon Sauce with Artichoke Hearts, Capers, and Tomatoes. Served with Mary's Potatoes and Asparagus ..... 17.99

**DANA'S PARMESAN CRUSTED CHICKEN** BIN 76  
Chicken Breast Crusted with Japanese Bread Crumbs and Grated Parmesan. Served with Garlic Spinach, Betty's Potatoes, Tomato Basil Relish, and Lemon Butter ..... 16.99

## SIDES

**MARY'S POTATOES**  
Whipped with Butter and Cream ..... 2.99

**BETTY'S POTATOES**  
Shredded Hash Brown Potato Casserole with Melted Sharp Cheddar ..... 3.99

**LOADED BAKED POTATO**  
Butter, Sour Cream, Cheddar Cheese, Bacon, and Scallions ..... 3.99

**JASMINE RICE** ..... 1.99

**ASIAN SLAW** ..... 1.99

**CLASSIC CHINESE FRIED RICE** ..... 1.99

**SAUTÉED GARLIC SPINACH** ..... 1.99

## ADD TO STEAKS

**SIGNATURE BLEU CHEESE CRUST** ..... 2.99

**SIGNATURE HORSERADISH CRUST** ..... 2.99

**SIGNATURE PARMESAN CRUST** ..... 2.99

**SAUTEED MUSHROOMS** ..... 2.99

**GRILLED ONIONS** ..... 1.99



## CHOPPED SALADS

### BBQ RANCH CHOPPED CHICKEN SALAD **BIN 79**

Lettuce, Tomatoes, Cucumbers, Avocados, Rotisserie Chicken, Cheddar, and Cilantro Tossed with Ranch Dressing, Corn and Black Bean Relish, and Topped with Crispy Onion Strings, Tortilla Strips, and BBQ Sauce ..... 12.99

### BLACKENED BLEU STEAK SALAD **BIN 96**

Chopped Romaine Tossed with Onions, Tomatoes, and Roasted Garlic Vinaigrette and Topped with Bleu Cheese Dressing, Bleu Cheese Crumbles, Crispy Onions, and Sliced Blackened Hanger Steak..... 13.99

### BABY GREENS SALAD **BIN 77**

Mixed Baby Greens, Candied Walnuts, and Dried Cherries Tossed in Our Raspberry Vinaigrette and Topped with Bleu Cheese and Sliced Pears (This Salad is Not Chopped) ..... 11.99

- Add Rotisserie Chicken* ..... 13.99
- Add Blackened Tuna* ..... 17.99
- Add Grilled Shrimp* ..... 17.99
- Add Soy Ginger Salmon* ..... 17.99

### NAPA CHOPPED CHICKEN SALAD **BIN 79**

Chopped Iceberg and Spring Mix, Tossed in Our Honey Mustard Vinaigrette with Apples, Goat Cheese, Dried Cherries, Corn, Avocado, Toasted Almonds, Cilantro, Tomatoes, and Rotisserie Chicken ..... 12.99

### CHOPPED BLACKENED COBB SALAD **BIN 75**

Chopped Lettuce, Tomatoes, Avocado, Tubetti Pasta, Rotisserie Blackened Chicken, Bacon, Bleu Cheese, and Scallions Tossed in Our Italian Vinaigrette ..... 12.99

### CAESAR PESTO CHOPPED CHICKEN SALAD **BIN 76**

Chopped Romaine, Herb Roasted Croutons, and Rotisserie Chicken Tossed with a Creamy Caesar Pesto Dressing and Finished with Shaved Asiago, and Black Pepper Parmesan Lavash ..... 12.99

- Plain* ..... 9.99
- Substitute Blackened Tuna* ..... 16.99
- Substitute Grilled Shrimp* ..... 16.99
- Substitute Soy Ginger Salmon* ..... 16.99

## BURGERS

*USDA ANGUS · ½ Pound Burgers Served with Your Choice of Seasoned Fries, Fresh Fruit or Asian Slaw*

### CLASSIC CHEESEBURGER **BIN 93**

Shredded Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, and Crispy Onion Strings ..... 9.99

### BLEU CHEESE & CRISPY ONION BURGER **BIN 99**

Melted Danish Bleu Cheese, Crispy Onion Strings, Shredded Lettuce, Tomato, and Chipotle Mayo ..... 9.99

### PEPPERJACK CHEESE WITH JALAPEÑO BACON BURGER **BIN 85**

Thick Pepperjack Cheese, Crispy Onion Strings, Jalapeño Bacon, Shredded Lettuce, Tomatoes, and Chipotle Mayo ..... 10.99

### BÉARNAISE BURGER **BIN 95**

Our Juicy Burger Topped with Béarnaise Sauce, Crispy Onion Strings, Tomatoes, and Shredded Lettuce ..... 9.99

### TURKEY BURGER **BIN 97**

Fresh Ground Turkey, Apples, Celery, Lemon, and Parsley Grilled and Served on a Toasted Cornmeal Bun with Seasoned Mayo, Bibb Lettuce, and Tomato ..... 9.99

### ZIN BURGER **BIN 95**

Zinfandel Braised Sweet Onions, Gruyere Cheese, Garlic Mayo, Shredded Lettuce, and Tomato ..... 9.99

## SANDWICHES

*Served with Your Choice of Seasoned Fries, Fresh Fruit or Asian Slaw*

### RANCH CHICKEN SANDWICH **BIN 75**

Tender Chicken with Melted Cheddar, Applewood Smoked Bacon, Onion Strings, Lettuce, Tomato, Seasoned Mayo, and Ranch Dressing ..... 9.99

### ROTISSERIE CHICKEN SALAD CROISSANT **BIN 79**

Home-Style Chicken Salad Recipe Served on a Warm Croissant ..... 9.99

### CAPRESE PANINI **BIN 78**

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Sun-Dried Tomatoes, Balsamic Vinegar, and Pesto Mayo on Tomato Focaccia ..... 8.99  
*Add Chicken* ..... 10.99

### SOUTHWEST CHICKEN SANDWICH **BIN 73**

Chicken Breast Topped with Shredded Lettuce, Pico de Gallo, Guacamole, Pepperjack Cheese, Chipotle Mayo, and Jalapeño Bacon ..... 10.99

### CHICKEN AND AVOCADO SANDWICH **BIN 75**

Tender Chicken, Lettuce, Tomato, Bacon, Red Onion, Avocado, Mozzarella, Jalapeño Ranch, and Seasoned Mayo ..... 9.99

### PORTABELLA SANDWICH **BIN 99**

Balsamic Marinated Portabella Mushroom, Roasted Red Peppers, and Pesto Mayo on Toasted Focaccia ..... 9.99  
*Add Chicken* ..... 11.99

### HONEY ROASTED TURKEY & BRIE **BIN 81**

Honey Roasted Turkey, Melted Brie, Thin Sliced Red Apple, Honey Mustard Mayo, and Candied Walnuts ..... 9.99

### TENDERLOIN SANDWICH **BIN 94**

Sliced Beef Tenderloin with Provolone, Dijon Mayo, and Crispy Onion Strings on Toasted Ciabatta ..... 13.99

### FRIED GREEN TOMATO BLT **BIN 85**

Fried Green Tomato Slices on Toasted Panini Bread with Mayo, Lettuce, and Applewood Smoked Bacon ..... 9.99

### HALF SANDWICH WITH SOUP OR SALAD **BIN 91**

Your Choice of a Honey Roasted Turkey & Brie, Rotisserie Chicken Salad Croissant or Fried Green Tomato BLT with a Cup of Soup or a Choice of Caesar Pesto, House or Baby Greens Salad ..... 9.99



## HOMEMADE DESSERTS

### KEY LIME PIE **BIN 77**

An Authentic Key Lime Pie with the Perfect Balance of Sweet and Tangy ..... 6.99

### BANOFFEE PIE **BIN 73**

A New Cooper's Hawk Specialty. Graham Cracker Crust and Fresh Sliced Bananas in a Toffee Filling with Fresh Whipped Cream ..... 6.99

### CRUMBLLED APPLE PIE **BIN 35**

Flaky Pastry with Sugared Apples, Served Warm with Caramel Sauce and Cinnamon Ice Cream ..... 6.99

### WINE AND CHOCOLATES

A Match Made in Heaven! An Assortment of Chocolates and Truffles from Our Bakery Paired with a Flight of 3 Sweet Wines ..... 13.99

*Without Wine* ..... 6.99

### SEASONAL BERRY CRISP **BIN 83**

Oatmeal Cookie Crumbs with a Rich Berry Sauce, Fresh Berries, and Vanilla Ice Cream ..... 6.99

### CLASSIC CRÈME BRULÉE **BIN 63**

A Classic Rich Vanilla Custard with a Crackling Sugar Crust ..... 5.99

### COOPER'S HAWK CHOCOLATE CAKE **BIN 61**

Layers of Moist Chocolate Cake, Chocolate Mousse, and Rich Ganache with Crème Anglaise and Fresh Whipped Cream ..... 6.99

### CHEESECAKE WITH FRESH STRAWBERRIES **BIN 33**

The Best Cheesecake in Town! Served with Our Fresh Strawberry Sauce ..... 6.99

### REESE'S ICE CREAM COOKIE **BIN 86**

Chocolate Chip Cookie with Reese's Peanut Butter Cups™ Baked In. Served Warm and Topped with a Scoop of Vanilla Bean Ice Cream ..... 5.99

### TRUFFLES AND CHOCOLATE COVERED STRAWBERRIES

Try a Sampling of Our Signature, Made Fresh Daily, Assorted Chocolate Truffles and Hand-Dipped Strawberries. Ask Your Server for Today's Selections.

Chocolate Covered Strawberry ..... 2.99  
Chocolate Truffle ..... 1.99

Cheesecake Lollipop ..... 2.99  
Candied Walnut Turtle ..... 2.99

## BEVERAGES

### COFFEE DRINKS

*(Get Any Coffee Drink Iced)*

Cappuccino ..... 3.49  
Mocha Valencia ..... 3.99  
Café Mocha ..... 3.99  
Caramel Mocha ..... 3.99  
Latte ..... 3.49  
Espresso ..... 1.99  
Regular or Decaffeinated Coffee ..... 2.79

### NON-ALCOHOLIC DRINKS

Hot Chocolate ..... 2.49  
Assorted Black & Herbal Teas ..... 2.49  
Fresh Squeezed Lemonade ..... 2.99  
Fresh Brewed Iced Tea ..... 2.49  
Blueberry Pomegranate Iced Tea ..... 2.79  
Soft Drinks *(Refills Included)* ..... 2.79  
Fiji Bottled Water ..... 3.99  
San Pellegrino Sparkling Water  
*Small* ..... 2.99  
*Large* ..... 5.99

Vignette Wine Country Soda  
Chardonnay, Pinot Noir or Rosé ..... 3.99  
*Non-Alcoholic Wine Country Soda Naturally Sweetened with the Juice of California Varietal Wine Grapes*  
Ice Cold Milk or Chocolate Milk ..... 2.79

### BEER

**Draft** ..... 5.75  
Blue Moon · Guinness · Two Brothers Seasonal  
Cooper's Hawk Ale

**Domestic Bottles** ..... 4.25  
Miller Lite · MGD · Coors Light · Budweiser  
Bud Light · Michelob Ultra

**Premium Bottles** ..... 5.00  
Amstel Light · Corona · Corona Light  
Heineken · Sam Adams · Sam Adams Light · Stella Artois  
Goose Island Honker's Ale · Goose Island 312 · Fat Tire

### Craft Beers

*These Specialty Beers Are Served in an Oversized 750ml Bottle*

Blanche de Bruxelles ..... 14.00  
Smooth and Fresh, yet Grainy with Sweetish Hints of Apple, Ginger, and a Touch of Orange

North Coast PranQster ..... 15.00  
Floral Tones, a Full Fruity Flavor with a Clean Finish

Malheur 10 ..... 20.00  
Rich, Honeyed Texture with Flavors of Orange Zest and Lemongrass with a Warming Finish

New Holland Dragon's Milk ..... 18.00  
Soft, Rich Caramel-Malt Character Intermingled with Oak and Deep Vanilla Tones

### Non-Alcoholic

O'Doul's ..... 3.75  
Kaliber ..... 4.25

### \* CONSUMER ADVISORY \*

*The Illinois Department of Public Health advises that eating raw or undercooked 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.*

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE • PRICES SUBJECT TO CHANGE



*Chef's Recommendations*