

APPETIZERS

ASIAN AHI TUNA* SASHIMI

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **12.99**

CRISPY CRAB BEIGNETS

Asian Slaw, Classic Mustard Sauce, Burnt Lemon **11.99**

Award Winning ASIAN PORK BELLY TOSTADAS

Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce **10.99**

THAI LETTUCE WRAPS **GF**

Sweet Chili-Glazed Chicken, Julienne Vegetables, Crunchy Wontons, Bibb Lettuce, Peanut, Cashew, and Soy Caramel Sauces **12.99**

AHI TUNA* TACOS

Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream **11.99**

MEXICAN DRUNKEN SHRIMP **GF**

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole **13.99**

BLACKENED AHI TUNA*

Seared Rare, Crisp Wontons, Wasabi Sauce, Sriracha Aioli, Sweet Soy, Sesame, Cucumber, Pickled Ginger **13.99**

COOPER’S HAWK CALAMARI

Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli **12.99**

CHICKEN POTSTICKERS

Sweet and Spicy Mustard, Ginger Soy Sauce **9.99**

CRISPY BRUSSELS SPROUTS

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **8.99**

OVER THE BORDER EGG ROLLS

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce **11.99**

CLASSIC TOMATO BRUSCHETTA

Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze **9.99**

HOUSE-MADE MEATBALLS

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Grilled Polenta Crostini **9.99**

ARTISAN HUMMUS & ROASTED VEGETABLES **GF**

Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita **8.99**

CANDIED BACON & ARTISAN CHEESES

Chef Matt’s Perfect Pairing Plate

Trio of Cheeses: Stracciatella, Salemville Bleu, Sartori Parmesan, Honeycomb, Black Fig Jam, Grilled Polenta Crostini **17.99**

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SOUPS

 **CRAB & LOBSTER BISQUE** Cup **5.99** Bowl **6.99**

TORTILLA SOUP Cup **4.99** Bowl **5.99**

Vegetarian available upon request.

ARTISAN SOUP OF THE DAY Cup **4.99** Bowl **5.99**

Ask your server for today’s selection.

FLATBREADS

CAPRESE

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **9.99**

ROASTED VEGETABLE & GOAT CHEESE

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze **8.99**

CARNE ASADA

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro **11.99**

ITALIAN SAUSAGE & WHIPPED RICOTTA

Giardiniera, Pesto, Mozzarella, Grated Parmesan **9.99**

Our pesto contains walnuts.

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APPETIZER SALADS

PLAIN OL’ HOUSE **GF**

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **5.99**

CAESAR **GF**

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing **6.99**

CHOPPED WEDGE **GF**

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **6.99**

SHAVED BRUSSELS SPROUTS **GF**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **7.99**

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CHOPPED SALADS

NAPA CHICKEN **GF**

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **14.99**

CHOPSTICK CHICKEN SALAD

Napa Cabbage, Romaine, Carrot, Red Pepper, Toasted Cashews, Crisp Wontons, Sesame-Peanut Vinaigrette **13.99**

GRILLED CHICKEN CAESAR **GF**

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing **13.99**

MEDITERRANEAN WITH SHRIMP **GF**

Cucumber, Red Onion, Asparagus, Kalamata Olives, Sweet Grape Tomatoes, Zesty Giardiniera, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette **15.99**

CITRUS-GLAZED ATLANTIC SALMON* & KALE

Apple, Cucumber, Red Pepper, Cabbage, Orange, Toasted Cashews, Ginger-Ponzu Vinaigrette **16.99**

BLACKENED BLEU SKIRT STEAK* **GF**

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **17.99**

BBQ RANCH CHICKEN **GF**

Tomato, Cucumber, Avocado, Cheddar, Corn and Black Bean Relish, Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing, BBQ Sauce **13.99**

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.

BLEU CHEESE & CRISPY ONION BURGER* **GF**

Bleu Cheese, Lettuce, Tomato, Chipotle Mayo, Crispy Onion Strings **12.99**

CLASSIC CHEESEBURGER* **GF**

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings **11.99**

TURKEY BURGER **GF**

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo **11.99**

THE LEONARD BURGER* **GF**

A Tribute to Founder Tim McEnery’s Father – Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato **13.99**

PEPPERCORN RANCH BURGER* **GF**

Fontina Cheese, Crispy Onion Strings, Lettuce, Tomato, Caramelized Onion-Bacon Mayo **12.99**

ROASTED VEGETABLE BURGER

Red Quinoa, Black Beans, Toasted Rolled Oats, Arugula, Hummus, Cucumber Feta Cream, Fennel Quinoa Salad **11.99**

SOUTHERN HOT CHICKEN

Open-Face Buttermilk Biscuit, Creamy Bleu Cheese Slaw, Bread and Butter Pickles, Classic Mac and Cheese **13.99**

CRISPY FISH SANDWICH

Beer-Battered Cod, Crispy Slaw, Avocado, Sriracha Mayo **11.99**

THE PRIME*

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream **17.99**

CRISPY BUTTERMILK CHICKEN SANDWICH

Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey **12.99**

CILANTRO RANCH CHICKEN SANDWICH **GF**

Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo **11.99**

BRAISED SHORT RIB GRILLED CHEESE

& CLASSIC TOMATO SOUP

Trio of Cheeses: Aged White Cheddar, American, Fontina, Caramelized Onion, Seasoned Fries **14.99**

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COMBINATIONS

FLATBREAD & SALAD **14.99**



Flatbreads: Italian Sausage & Whipped Ricotta · Caprese  · Carne Asada · Roasted Vegetable & Goat Cheese 

Salads: Plain Ol’ House Salad  · Caesar Salad · Chopped Wedge Salad

SOUP & SALAD **11.99**

Soups: Crab & Lobster Bisque · Tortilla Soup · Artisan Soup of the Day

Salads: Plain Ol’ House Salad  · Caesar Salad · Chopped Wedge Salad

 Cooper’s Hawk Favorites |  Vegetarian |  Vegan

Please inform your server of any allergy or dietary restrictions

as menu items can contain unlisted ingredients.

SPECIALTIES

ROASTED VEGETABLE ENCHILADAS

Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Salad **16.99**

ANCIENT GRAIN & FIRE-ROASTED VEGETABLES **GF**

Hummus, Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Broccoli, Quinoa Salad, Toasted Pita **14.99**

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LUNCH-SIZED ENTRÉES

Available 11:00 a.m. until 3:30 p.m. only.

SOY GINGER ATLANTIC SALMON*

Wasabi-Buttered Mashed, Asian Slaw **19.99**

ELLIE’S CHICKEN PICCATA **GF**

Lemon Butter and Caper Sauce, Angel Hair Pasta, Asparagus **12.99**

DANA’S PARMESAN-CRUSTED CHICKEN **GF**

Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans **13.99**

COOPER’S HAWK CHICKEN GIARDINIERA **GF**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary’s Potatoes **13.99**

CHICKEN MADEIRA **GF**

Mushroom, Fontina, Mary’s Potatoes, Asparagus **14.99**

MAPLE, MUSTARD & PRETZEL-CRUSTED

BONELESS PORK CHOP

Mary’s Potatoes, Oven-Roasted Vegetables **13.99**

SEARED ATLANTIC SALMON* **GF**

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **19.99**

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS

Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **13.99**

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **13.99**

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CHICKEN

DANA’S PARMESAN-CRUSTED CHICKEN **GF**

Tomato Basil Relish, Lemon Butter, Betty’s Potatoes, Garlic Green Beans **17.99**

WILD MUSHROOM-CRUSTED CHICKEN

Sweet Corn and Pea Risotto, Shiitake Mushroom, Spinach, Lemon Butter **19.99**

ELLIE’S CHICKEN PICCATA **GF**

Lemon Butter Caper Sauce, Angel Hair Pasta **16.99**

CHICKEN MADEIRA **GF**

Mushroom, Fontina, Mary’s Potatoes, Asparagus **18.99**

COOPER’S HAWK CHICKEN GIARDINIERA **GF**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary’s Potatoes **17.99**

**Consumer Advisory:* Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 Cooper’s Hawk Favorites |  Vegetarian |  Vegan

Items marked with **GF** can be made Gluten-Free upon request.

BEEF & PORK

BOURBON LACQUERED BBQ PORK CHOP

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings **24.99**

RED WINE BRAISED SHORT RIBS

Mustard Sauce, Mary's Potatoes, Oven-Roasted Vegetables, Crispy Onion String **25.99**

CHURRASCO GRILLED STEAK*

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables **26.99**

FILET MIGNON* **GF**

Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **33.99**

GINGER SOY GLAZED CENTER CUT NY STRIP*

Wasabi-Buttered Mashed, Oven-Roasted Vegetables **33.99**

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

Mary's Potatoes, Oven-Roasted Vegetables **23.99**

SHORT RIB RISOTTO **GF**

Carnaroli Rice, Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **24.99**

TRIO OF MEDALLIONS*

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **30.99**

Add a Maple Mustard Pretzel, Bleu Cheese, Horseradish, or Parmesan Crust to any Steak for 2.99

SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE: Parmesan-Crusted Filet Medallions* **30.99**

Maple, Mustard & Pretzel-Crusted Boneless Pork Chop **28.99**

Sliced Ginger Soy Glazed NY Strip **30.99**

CHOOSE ONE: Soy Ginger Atlantic Salmon* · Crab Cakes ·

Pistachio-Crusted Grouper · Mexican Drunken Shrimp · Blackened Ahi Tuna*

PASTA

CAMPANELLE RUSTICA **GF**

Jumbo Shrimp, Italian Sausage, Caramelized Onion, Tomato-Parmesan Cream **19.99**

GNOCCHI WITH ROASTED BUTTERNUT SQUASH **GF**

Roasted Portabello Mushroom, Sage-Brown Butter Cream, Shaved Parmesan **17.99**

Add chicken 2.00 | Add shrimp 4.00

COUNTRY RIGATONI **GF**

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **17.99**

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil **21.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS

Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **17.99**

GNOCCHI CARBONARA **GF**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **18.99**

SEAFOOD

PAN-ROASTED BARRAMUNDI **GF**

Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

CHURRASCO GRILLED SHRIMP **GF**

Cucumber Jicama Slaw, Cilantro Citrus Rice, Lemon Beurre Blanc **23.99**

PISTACHIO-CRUSTED GROUPEL

Mustard Sauce, Mary's Potatoes, Asparagus **27.99**

SOY GINGER ATLANTIC SALMON*

Wasabi-Buttered Mashed, Asian Slaw **23.99**

CRAB CAKES

Classic Mustard Sauce, Fries, Asian Slaw **24.99**

SOUTHERN GRILLED SHRIMP & POLENTA **GF**

Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil **19.99**

FISH & CHIPS

Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **16.99**

JAMBALAYA

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **18.99**

BLACKENED AHI TUNA* **GF**

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **27.99**

SEARED ATLANTIC SALMON* **GF**

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **23.99**

BROILED FRESH FILET OF GROUPEL **GF**

Lemon Butter, Mary's Potatoes, Asparagus **27.99**

SHRIMP & SCALLOP RISOTTO **GF**

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **25.99**

SIGNATURE SIDES

All sides are **3.99**

WASABI-BUTTERED MASHED POTATOES **GF**

MARY'S POTATOES **GF**

Whipped Potatoes, Butter, Cream

TOMATO-BRAISED KALE **GF**

OVEN-ROASTED VEGETABLES **GF**

BETTY'S POTATOES

Shredded Potatoes, White Cheddar, Scallions

GARLIC GREEN BEANS

GRILLED BROCCOLI **GF**

ASIAN SLAW

Shaved Cabbage, Cilantro, Creamy Dressing

ASPARAGUS **GF**

SHERRY GLAZED MUSHROOMS **GF**

CLASSIC MAC & CHEESE **+1.00**

HOUSE-MADE DESSERTS

All desserts are **7.99**

S'MORE BUDINO **GF**

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

BANOFFEE PIE

Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream

KEY LIME PIE

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

CARAMEL BANANA BREAD SUNDAE

Caramelized Banana, Vanilla Ice Cream, Rum Caramel, Candied Walnuts

SALTED CARAMEL CRÈME BRÛLÉE **GF**

Fresh Berries, Flaky Sea Salt

REESE'S ICE CREAM COOKIE

Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Vanilla Ice Cream

CONFECTIONS

CHEESECAKE LOLLIPOP, CANDIED WALNUT TURTLE, OR CHOCOLATE-COVERED STRAWBERRY **2.99**

CHOCOLATE TRUFFLE **2.49**

LOCATIONS

<u>FLORIDA</u>	<u>ILLINOIS cont.</u>	<u>MISSOURI cont.</u>
Coconut Creek, FL 954.861.4699	Naperville, IL 630.245.8000	Town & Country, MO 636.489.0059
Doral, FL 786.814.4777	Oak Lawn, IL 708.529.2980	<u>OHIO</u>
Jacksonville, FL 904.559.4999	Orland Park, IL 708.633.0200	Cincinnati, OH 513.488.1110
Naples, FL 239.449.1700	South Barrington, IL 847.836.9463	Columbus, OH 614.428.6999
International Drive, Orlando, FL 407.956.3400	Springfield, IL 217.321.9100	Liberty Township, OH 513.463.9463
Waterford Lakes, Orlando, FL 407.374.2464	Wheeling, IL 847.215.1200	<u>VIRGINIA</u>
Palm Beach Gardens, FL 561.209.8466	Indianapolis, IN 317.574.9463	Ashburn, VA 703.840.0999
Tampa, FL 813.873.9463	Merrillville, IN 219.795.9463	Richmond, VA 804.461.2244
<u>ILLINOIS</u>	<u>MARYLAND</u>	<u>WISCONSIN</u>
Arlington Heights, IL 847.981.0900	Annapolis, MD 443.837.9989	Brookfield, WI 262.785.9463
Burr Ridge, IL 630.887.0123	<u>MISSOURI</u>	<u>COMING SOON</u>
	Kansas City, MO 816.531.1500	Oak Park, IL
		Reston, VA
		St. Charles, IL

chwinery.com

Prices subject to change.

CARRYOUT MENU



HANDCRAFTED WINE.
MODERN CASUAL DINING.