



**COOPER'S HAWK**<sup>™</sup>  
WINERY & RESTAURANTS

# WINE

*No Risk Policy:* Ask for a taste before ordering a glass so you don't have to worry about trying something new!

<b>BIN</b>	<b>SPARKLING</b>	<i>glass</i>	<i>bottle</i>
<b>30</b>	Lux Sparkling	9.50	37.99
<b>31</b>	Sparkling Rosé	8.00	27.99
<b>32</b>	Prosecco	8.00	27.99
<b>37</b>	Blanc de Blanc	7.00	23.99
<b>36</b>	Moscato	7.00	23.99
<b>35</b>	Almond	7.00	23.99
<b>33</b>	Raspberry	7.00	23.99
<b>39</b>	Sweet Sparkling Red	7.00	23.99

<b>BIN</b>	<b>WHITE</b>	<i>glass</i>	<i>bottle</i>
<b>78</b>	Sauvignon Blanc	7.25	27.99
<b>71</b>	Pinot Gris	7.50	25.99
<b>70</b>	Unoaked Chardonnay	7.50	25.99
<b>79</b>	Chardonnay	7.50	25.99
<b>74</b>	Lux Chardonnay	10.50	37.99
<b>76</b>	Viognier	7.50	25.99
<b>75</b>	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>	6.75	22.99
<b>77</b>	Riesling	7.75	26.99
<b>72</b>	Moscato	7.75	26.99
<b>73</b>	Gewürztraminer	7.50	25.99

<b>BIN</b>	<b>BLUSH</b>	<i>glass</i>	<i>bottle</i>
<b>66</b>	White Zinfandel	6.50	21.99

<b>BIN</b>	<b>RED</b>	<i>glass</i>	<i>bottle</i>
<b>85</b>	Pinot Noir	8.75	30.99
<b>98</b>	Sangiovese	7.75	26.99
<b>87</b>	Lux Pinot Noir	13.00	47.99
<b>90</b>	Barbera	8.75	30.99
<b>97</b>	Merlot	7.75	26.99
<b>96</b>	Malbec	8.75	30.99
<b>81</b>	Shiraz	7.75	26.99
<b>91</b>	Cooper's Hawk Red	7.00	23.99

*A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.*

<b>95</b>	Zinfandel	7.75	26.99
<b>94</b>	Cabernet Zinfandel	8.75	30.99
<b>92</b>	Petite Sirah	7.75	26.99
<b>99</b>	Cabernet Sauvignon	8.75	30.99
<b>89</b>	Lux Cabernet Sauvignon	12.00	43.99
<b>84</b>	Lux Meritage	13.00	47.99

<b>BIN</b>	<b>SWEET RED</b>	<i>glass</i>	<i>bottle</i>
<b>86</b>	Sweet Red	6.75	22.99
<b>83</b>	Romance Red <i>Concord grapes with hints of maraschino cherry and spice.</i>	6.75	22.99

## WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from the barrel. *glass 9.00 | 750 ml Decanter 31.99*

**BIN 80**

# WINE

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## FRUIT

Rhubarb · Cranberry · Raspberry · Blueberry

*glass      bottle*

6.75      22.99

## **BIN** DESSERT

**63** Ice Wine (375 ml)

*glass      bottle*

9.50      37.99

**61** Nightjar (375 ml)

*Port-Style Wine*

8.00      27.99

## SPECIALTIES

🍷 Sangria

Classic Red · White · Peach · Raspberry · Passion Fruit

*glass      pitcher*

7.25      23.99

Cooper's Hawk Bellini

*Blood Orange Puree, Grand Marnier, Sparkling Moscato*

8.25

Champagne Cocktail

*Blanc de Blanc, Remy Martin V.S.O.P., Bitters, Lemon Peel*

8.25

Cooper's Hawk Mimosa

*Fresh-Squeezed Orange Juice, Sparkling Moscato*

7.25

## LARGE FORMAT

*Available in select locations. Check for availability.*

Cabernet Sauvignon only.

*bottle*

**MAGNUM** 1.5 liter

43.99

**DOUBLE MAGNUM** 3 liter

131.99

**IMPERIAL** 6 liter

175.99

**SALMANAZAR** 9 liter

263.99



# FLIGHTS

## SPARKLING

Blanc de Blanc · Sparkling Rosé  
Almond · Raspberry

13.99

## WHITE

Sauvignon Blanc · Pinot Gris  
Cooper's Hawk White · Chardonnay

13.99

## RED

Sangiovese · Zinfandel  
Petite Sirah · Cabernet Sauvignon

14.99

## LUX

Lux Chardonnay · Lux Pinot Noir  
Lux Cabernet Sauvignon · Lux Meritage

18.99

## DESSERT

Rhubarb · Sweet Red  
Raspberry · Blueberry

12.99

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## CREATE YOUR OWN

15.99

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*There is an \$8 corkage fee for all wines not purchased in the dining room.*

# BEVERAGES

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## SPECIALTY COCKTAILS

### COOPER'S HAWK CLASSIC MOJITO

Mount Gay Rum, Mint, Lime *8.25*

### ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *9.00*

### AMERICAN MULE

Tito's Handmade Vodka, Ginger Beer, Lime *9.00*

### COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Triple Sec, Sour,  
Passion Fruit, Sparkling Wine *10.00*

### PIÑA COLADA

Blend of Malibu and Mount Gay Rum, Disaronno,  
Myers's Rum, Coconut, Pineapple Juice *10.25*

### NEGRONI

Beefeater Gin, Sweet Vermouth, Campari, Orange *9.25*

### SUNSET PUNCH

Mount Gay Rum, Lime, Ginger, Mint, Red Sangria *9.50*

### COOPER'S HAWK BLOODY MARY

Svedka Vodka, Skewer of Cheese, Shrimp,  
Bleu Cheese Stuffed Olive, Grape Tomato, Pickle,  
Sidecar of Local Craft Beer *9.50*

### BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *9.50*

### (212) MANHATTAN

Knob Creek, Sweet Vermouth, Bitters *11.25*

### SOUTHERN HOCH

Moonshine, Pineapple Juice, Lemon, Passion Fruit,  
Sugared Rim *9.50*

### BACK PORCH LEMON TEA

Moonshine, Lemon, Iced Tea, Blood Orange *9.50*

### ORIGINAL MAI TAI

Bacardi, Amaretto, Citrus Juices, Myers's Rum *8.25*

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## BEER

### DRAFT *6.00*

Cooper's Hawk Ale · Local Craft Selections

### PREMIUM BOTTLES *5.50*

Amstel Light · Corona · Corona Light · Heineken  
Guinness (Pub Can) · Samuel Adams

### DOMESTIC BOTTLES *5.00*

Miller Lite · Coors Light · Budweiser  
Bud Light · Michelob Ultra

### CRAFT BOTTLES *6.50*

Please ask your server for local craft beer selections.  
Matilda · 312 · Fat Tire

### NON-ALCOHOLIC

O'Doul's *4.00*  
Kaliber *4.50*

# BEVERAGES

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## MARTINIS

### DANA'S PINEAPPLETINI

Svedka Vodka, Pineapple Juice, Sparkling Wine 9.75

### LA PALOMA

Cazadores Reposado Tequila, Pink Grapefruit Juice, Lime 11.25

### LEMON DROP

Absolut Citron, Cointreau, Sugared Rim 9.75

### PEARTINI

Grey Goose La Poire, Disaronno,  
Pineapple Juice, Sour 12.25

### ESPRESSO

Absolut Vanilla, Espresso, Baileys Irish Cream,  
Frangelico Liqueur 12.25

### DARK CHOCOLATE

Grey Goose, Godiva Dark Chocolate Liqueur, Baileys Irish Cream,  
Whipped Cream, Shaved Dark Chocolate 12.25

### DIRTY NASTY

Belvedere, Bleu Cheese Olives 12.50

### POMEGRANATE

Absolut Citron, PAMA Liqueur, Cranberry Juice,  
Sparkling Wine 9.75

### PINK GRAPEFRUIT

Belvedere Pink Grapefruit Vodka,  
St. Germain Elderflower Liqueur,  
Pink Grapefruit Juice, Lime 12.50

### JEN'S FRENCH

Effen Vodka, Chambord Black Raspberry Liqueur,  
Sparkling Wine 11.25

### CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour,  
Cranberry Juice 9.75

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## NON-ALCOHOLIC

### ESPRESSO

Also available with decaffeinated espresso.

Espresso 2.49

Cappuccino 3.49

Café Mocha 3.99

Latte 3.49

### HOT

Hot Chocolate 2.49

Regular or Decaffeinated Coffee 2.99

Hot Tea 2.99

### COLD

Fresh-Squeezed Lemonade 3.29

*Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 3.49*

Fresh-Brewed Iced Tea 2.99

Raspberry Hibiscus Iced Tea 2.99

Fiji Bottled Water 3.99

San Pellegrino Sparkling Water

*Small 2.99 Large 5.99*

Soft Drinks 2.99

We proudly serve  products.

# APPETIZERS

## **CRISPY CRAB BEIGNETS BIN 75**

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

## **THAI LETTUCE WRAPS BIN 78**

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

*~Award Winning~*

## **ASIAN PORK BELLY TOSTADAS BIN 94**

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

## **AHI TUNA\* TACOS BIN 78**

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

## **MEXICAN DRUNKEN SHRIMP**

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

**BIN 73**

## **ASIAN AHI TUNA\* SASHIMI BIN 73**

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

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

Seared Rare, Wasabi Sauce, Pickled Ginger **13.99**

## **CHEF MATT'S MEDITERRANEAN SHARE PLATE BIN 78**

Classic Hummus, Cucumber-Feta Cream,  
Triple Pepper Hummus, Toasted Pita **8.99**

## **HOUSE-MADE MEATBALLS BIN 90**

Rich Tomato Sauce, Whipped Ricotta, Basil,  
Extra Virgin Olive Oil **8.99**

## **COOPER'S HAWK CALAMARI BIN 73**

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

## **CHICKEN POTSTICKERS BIN 73**

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

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

Southwest Chicken, Corn and Black Bean Relish, Cilantro,  
Cheese, Tomatillo Salsa, Cilantro Ranch Dressing,  
Cashew Dipping Sauce, Asian Slaw **10.99**

# SOUP

## **CRAB & LOBSTER BISQUE BIN 74**

Cup **5.99** | Bowl **6.99**

## **TORTILLA SOUP BIN 91**

*Vegetarian available upon request.*

Cup **4.99** | Bowl **5.99**

## **ARTISAN SOUP OF THE DAY**

Ask your server for today's selection.

Cup **4.99** | Bowl **5.99**

 Cooper's Hawk Favorites

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.

# APPETIZERS

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## BRUSCHETTA

### **BURRATA, GOLDEN BEET & ARUGULA BIN 66**

Whipped Ricotta, Extra Virgin Olive Oil, Balsamic Glaze *10.99*

### **CLASSIC TOMATO**

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

**BIN 71**

### **BURRATA, PROSCIUTTO & ARUGULA BIN 37**

Whipped Ricotta, Oven-Roasted Grape Tomatoes,  
Balsamic Glaze *10.99*

### **HUMMUS, FETA & MEDITERRANEAN RELISH BIN 78**

Arugula, Lemon, Extra Virgin Olive Oil *8.99*

### **SHAVED BRUSSELS SPROUTS & ROASTED BEET BIN 76**

Whipped Ricotta, Marcona Almond,  
Shaved Parmesan, Balsamic Glaze *9.99*

## FLATBREAD

### **CAPRESE BIN 96**

Ripe Tomatoes, Mozzarella, Red Onion, Pesto,  
Basil, Balsamic Glaze *8.99*

### **ROASTED VEGETABLE & GOAT CHEESE BIN 85**

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

### **CARNE ASADA BIN 96**

Sliced Skirt Steak, Pesto, Mozzarella,  
Roasted Chili Sauce, Onions, Cilantro *10.99*

### **ITALIAN SAUSAGE & RICOTTA DOLCE BIN 98**

Giardiniera, Pesto, Mozzarella,  
Grated Parmesan *9.99*

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## APPETIZER SALADS

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

Cucumbers, Carrots, Croutons, Tomatoes,  
Dressing on the Side *5.99*

### **ROASTED BEETS & WHIPPED GOAT CHEESE BIN 91**

Arugula, Candied Walnuts, Balsamic Glaze,  
Extra Virgin Olive Oil *7.99*

### **CAESAR PESTO BIN 70**

Romaine, Shaved Parmesan, Croutons,  
Creamy Caesar Pesto Dressing, Parmesan Lavash *6.99*

### **CHOPPED WEDGE BIN 76**

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

### **SHAVED BRUSSELS SPROUTS BIN 98**

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

# ENTRÉES

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## BEEF & PORK

### **BOURBON LACQUERED BBQ PORK CHOP BIN 91**

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

### **RED WINE BRAISED SHORT RIBS BIN 94**

Mustard Sauce, Mary's Potatoes,  
Roasted Vegetables, Crispy Onion Strings **24.99**

### **CHURRASCO GRILLED STEAK\* BIN 96**

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

### **FILET MIGNON\* BIN 89**

Steak Butter, Crispy Onion Strings, Grilled Broccoli,  
Choice of Side **32.99**

### **TRIO OF MEDALLIONS\* BIN 80**

Horseradish, Bleu Cheese, and  
Parmesan-Crusted Filet Medallions,  
Mary's Potatoes, Asparagus **29.99**

### **MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP BIN 97**

Mary's Potatoes, Roasted Vegetables **22.99**

### **SHORT RIB RISOTTO**

Carnaroli Rice, Mushrooms, Sweet Onions, White Wine,  
Shaved Parmesan, White Truffle Oil **23.99**

**BIN 81**

### **GRILLED PRIME SIRLOIN\* BIN 84**

Fingerling Potatoes, Roasted Corn and Sweet Tomato Salsa,  
Charred Asparagus **29.99**

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

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## SIGNATURE SIDES

All sides are 3.99

### **ROASTED VEGETABLES**

### **ASIAN SLAW**

Shaved Cabbage, Cilantro,  
Creamy Dressing

### **GRILLED BROCCOLI**

### **MARY'S POTATOES**

Whipped Potatoes,  
Butter, Cream

### **WASABI-BUTTERED POTATOES**

### **SHERRY-GLAZED MUSHROOMS**

### **ASPARAGUS**

### **BETTY'S POTATOES**

Shredded Potatoes,  
White Cheddar, Scallions

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*\*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.





CREATE YOUR OWN

# SURF & TURF

**CHOOSE ONE**

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

Parmesan-Crusted Filet Medallions\*  
**29.99**

**CHOOSE ONE**

Soy Ginger Salmon\*  
Crab Cakes  
Pistachio-Crusted Grouper  
Mexican Drunken Shrimp

*Served with Roasted Vegetables  
and Mary's Potatoes.*

# ENTRÉES

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## SEAFOOD

🍴 **SOY GINGER SALMON\* BIN 66**  
Wasabi-Buttered Potatoes, Asian Slaw **22.99**

**CRAB CAKES BIN 79**  
Classic Mustard Sauce, Fries, Asian Slaw **24.99**

**PISTACHIO-CRUSTED GROUPEL**

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

**BIN 74**

🍴 **SOUTHERN GRILLED SHRIMP & POLENTA BIN 85**

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

**BLACKENED AHI TUNA\* BIN 77**

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

**SAUTÉED SHRIMP WITH SWEET  
BLISTERED TOMATOES BIN 89**

Kalamata Olives, Roasted Eggplant, Spinach,  
Feta, Bucatini Pasta **21.99**

**FISH & CHIPS BIN 71**

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

**JAMBALAYA BIN 75**

Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice **18.99**

# ENTRÉES

## PASTA

*Ask about our Gluten-Free options.*

🍴 **SHRIMP CAMPANELLE BIN 95**

Sausage, Caramelized Onion,  
Tomato-Parmesan Cream **19.99**

**GNOCCHI WITH ROASTED  
BUTTERNUT SQUASH BIN 85**

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

**COUNTRY RIGATONI BIN 87**

Italian Sausage, Mushrooms, Chicken, Roasted Grape Tomatoes,  
Herbs, Tomato Garlic Cream Sauce **16.99**

**GNOCCHI BOLOGNESE  
WITH BRAISED SHORT RIB**

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

**BIN 87**

**SPAGHETTI & HOUSE-MADE  
MEATBALLS BIN 91**

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese,  
Burrata Dolce, Basil, Extra Virgin Olive Oil **17.99**

🍴 **GNOCCHI CARBONARA BIN 74**

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

## CHICKEN

**CHICKEN MADEIRA BIN 90**

Mushrooms, Fontina, Mary's Potatoes, Asparagus **18.99**

**DANA'S PARMESAN-CRUSTED  
CHICKEN**

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

**BIN 79**

🍴 **COOPER'S HAWK CHICKEN**

**GIARDINIERA BIN 70**

Parmesan Breaded Chicken, Shaved Parmesan,  
Mary's Potatoes **17.99**

**ELLIE'S CHICKEN PICCATA BIN 74**

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

## ENCHILADAS

**ROASTED VEGETABLE ENCHILADAS BIN 96**

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

# BURGERS & SANDWICHES

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Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw. Any beef patty may be substituted with a turkey or black bean patty.

**CLASSIC CHEESEBURGER\* BIN 95**

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

**BLACK BEAN BURGER BIN 92**

Toasted Rolled Oats, Cilantro, Cumin, Lettuce,  
Tomato, Roasted Garlic Mayo *11.99*

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

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

**CHICKEN CHORIZO BURGER BIN 77**

Applewood Smoked Bacon, Pepperjack Cheese,  
Roasted Peppers and Onions, Avocado, Arugula, Tomato,  
Chipotle Mayo *12.99*

**THE LEONARD\***

American Cheese, Caramelized Onion, Lettuce,  
Tomato, Signature Sauce *13.99*

**BIN 99**

**TURKEY BURGER BIN 97**

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

**PEPPERCORN RANCH BURGER\* BIN 81**

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

**CRISPY FISH SANDWICH BIN 75**

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

**THE PRIME\***

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

**BIN 84**

**CRISPY BUTTERMILK**

**CHICKEN SANDWICH BIN 76**

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

**CILANTRO RANCH CHICKEN  
SANDWICH BIN 79**

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

**CRISPY CAESAR**

**CHICKEN SANDWICH BIN 94**

Romaine, Oven-Roasted Tomato,  
Roasted Peppers and Onions, Shaved Parmesan *10.99*

# CHOPPED SALADS

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## **NAPA CHICKEN BIN 75**

Apples, Goat Cheese, Dried Cherries, Corn,  
Avocado, Toasted Almonds, Cilantro, Tomatoes,  
Honey Mustard Vinaigrette **14.99**

## **BBQ RANCH CHICKEN BIN 66**

Tomatoes, Cucumbers, Avocado, Cheddar, Corn and Black Bean Relish,  
Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing,  
BBQ Sauce **12.99**

## **GRILLED CHICKEN CAESAR PESTO BIN 70**

Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing,  
Parmesan Lavash **13.99**

## **MEDITERRANEAN WITH SHRIMP BIN 78**

Cucumbers, Red Onion, Asparagus, Kalamata Olives, Giardiniera,  
Sweet Grape Tomatoes, Feta Cheese, Mediterranean Vinaigrette **15.99**

## **CITRUS-GLAZED SALMON & KALE**

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

**BIN 72**

## **BLACKENED BLEU SKIRT STEAK\* BIN 76**

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



CREATE YOUR OWN

## FLATBREAD & SALAD COMBINATION

**14.99**

### FLATBREADS

Italian Sausage & Ricotta Dolce  
Caprese · Carne Asada  
Roasted Vegetable & Goat Cheese

### SALADS

Plain Ol' House Salad  
Caesar Pesto Salad  
Chopped Wedge Salad

## SOUP & SALAD COMBINATION

**10.99**

### SOUPS

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

### SALADS

Plain Ol' House Salad  
Caesar Pesto Salad  
Chopped Wedge Salad

# LUNCH-SIZED ENTRÉES

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

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 **SOY GINGER SALMON\* BIN 66**

Wasabi-Buttered Potatoes, Asian Slaw *15.99*

**ELLIE'S CHICKEN PICCATA BIN 74**

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

**DANA'S PARMESAN-CRUSTED CHICKEN**

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

**BIN 79**

 **COOPER'S HAWK CHICKEN GIARDINIERA BIN 70**

Parmesan Breaded Chicken, Shaved Parmesan, Mary's Potatoes *13.99*

**CHICKEN MADEIRA BIN 90**

Mushrooms, Fontina, Mary's Potatoes, Asparagus *14.99*

**MAPLE, MUSTARD & PRETZEL-CRUSTED**

**BONELESS PORK CHOP BIN 97**

Mary's Potatoes, Roasted Vegetables *13.99*

**SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91**

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese,  
Burrata Dolce, Basil, Extra Virgin Olive Oil *13.99*

 **GNOCCHI CARBONARA BIN 74**

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

# LIFE BALANCE

by COOPER'S HAWK™

Each dish on our *Life Balance Menu* is under 600 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out. All of our menu items are made fresh by our chefs, using only the highest quality ingredients. We take extra care in measuring portion sizes during preparation to ensure the best possible accuracy of the calorie counts.

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## APPETIZERS

### LIFE BALANCE

#### CHICKEN POTSTICKERS **BIN 73**

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

**570 Calories**

### LIFE BALANCE

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

Seared Rare, Wasabi Sauce, Pickled Ginger **12.99**

**391 Calories**

### LIFE BALANCE AHI

#### TUNA\* TACOS

Blackened and Seared Rare, Sriracha Cream,  
Pico de Gallo, Avocado, Cilantro, Asian Slaw **10.99**

**442 Calories**

**BIN 78**

### LIFE BALANCE ASIAN

#### AHI TUNA\* SASHIMI **BIN 73**

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

**300 Calories**

## APPETIZER SALADS

#### LIFE BALANCE HOUSE SALAD **BIN 78**

Cucumbers, Carrots, Croutons, Tomatoes,

Italian Vinaigrette on the Side **5.99**

**333 Calories**

#### LIFE BALANCE ROASTED BEETS & WHIPPED GOAT CHEESE **BIN 91**

Arugula, Candied Walnuts, Balsamic Glaze,

Extra Virgin Olive Oil **7.99**

**370 Calories**

### LIFE BALANCE SHAVED

#### BRUSSELS SPROUTS **BIN 98**

Extra Virgin Olive Oil, Shaved Parmesan, Lemon,

Marcona Almonds, Balsamic Glaze **7.99**

**600 Calories**

# LIFE BALANCE

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## CHOPPED SALADS

### LIFE BALANCE BBQ RANCH CHICKEN **BIN 66**

Tomatoes, Cucumbers, Avocado, Chicken, Cheddar,  
Cilantro, Corn and Black Bean Relish, BBQ Sauce,  
Ranch Dressing, Fresh Lime on the Side *12.99*

**580 Calories**

### LIFE BALANCE MEDITERRANEAN SALAD WITH SHRIMP

Cucumbers, Red Onion, Asparagus, Kalamata Olives,  
Giardiniera, Sweet Grape Tomatoes, Feta Cheese,  
Mediterranean Vinaigrette *15.99*

**520 Calories**

**BIN 78**

## BURGERS

### LIFE BALANCE ZESTY GIARDINIERA BURGER\* **BIN 95**

Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad *10.99*

**596 Calories**

### LIFE BALANCE TURKEY BURGER **BIN 97**

Fresh Ground All-Natural Turkey, Herbs, Lemon,  
Lettuce, Tomato, Red Onion, Seasoned Mayo,  
Fresh Fruit, Side Salad *10.99*

**549 Calories**

## ENTRÉES

### LIFE BALANCE HERB-ROASTED CHICKEN GIARDINIERA **BIN 70**

Spinach, Mushrooms, Tomatoes, Capellini *15.99*

**518 Calories**

### LIFE BALANCE GRILLED TENDERLOIN MEDALLIONS\* **BIN 80**

Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes,  
Sweet Grape Tomatoes *23.99*

**570 Calories**

### LIFE BALANCE GRILLED ATLANTIC SALMON\*

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

**594 Calories**

**BIN 66**

### LIFE BALANCE BLACKENED AHI TUNA\* **BIN 77**

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice,  
Asian Slaw *26.99*

**590 Calories**

## DESSERT

### LIFE BALANCE CHOCOLATE TRUFFLE **BIN 61**

Finish your meal with one of our signature

Chocolate Truffles *2.49*

**250 Calories**

# HOUSE-MADE DESSERTS

All desserts are made in-house daily by our chefs and are large enough to be shared.

All desserts are 7.99

## OOY GOOEY BUTTER CAKE **BIN 63**

Citrus Cream, Balsamic-Glaze Berries

## S'MORE BUDINO

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

**BIN 61**

## BANOFFEE PIE **BIN 61**

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

## UPSIDE DOWN KEY LIME PIE **BIN 35**

Fresh-Squeezed Citrus, Brown-Butter Toasted Graham Cracker,  
Whipped Cream, Lime Dust

## CONFECTIONS

Chocolate-Covered Strawberry 2.99

Chocolate Truffle 2.49

Cheesecake Lollipop 2.99

Candied Walnut Turtle 2.99

Truffle of the Month 2.49

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

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

## CARAMEL BANANA BREAD SUNDAE **BIN 63**

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

## SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

**BIN 63**

## REESE'S ICE CREAM COOKIE **BIN 61**

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

## WINE & CHOCOLATES

Chocolates and Truffles from  
our bakery paired with a flight of  
three sweet wines. 12.99

*Without Wine 6.99*

Prices subject to change.