

# THINGS TO SHARE

## Cheese & Crackers

A medley of crackers accompanied by an aged cheddar cheese spread... A great start to your meal **2.00**

## Shrimp or Scallops

Five bacon wrapped shrimp or scallops then broiled and served with lemon and cocktail sauce **9.00**

## Shrimp Jammers

Six shrimp stuffed with jalapeños, monterey jack and cream cheese **9.00**

## Shrimp Cocktail

5 large sweet chilled shrimp served with cocktail sauce and lemon wedge **9.00**

## Buffalo Chicken Dip

Grilled all white meat chicken blended with cream cheese, seasonings, and buffalo sauce. Served with homemade tortilla chips **8.00**

## Onion Rings

Our onion rings are made from scratch... Sweet onion slices "freshly breaded" and deep-fried to a golden brown, served with our own house sauce **7.00**

## Jalapeño Chicken Poppers

Six poppers... A combination of chicken and jalapeños wrapped with bacon then hand breaded and deep-fried golden, served with chipotle mayo **8.00**

## Mushroom Caps

Six large mushroom caps filled with a delicious crabmeat stuffing... A great choice! **8.00**

## Mozzarella Sticks

Mozzarella cheese sticks dipped in a premium beer batter and deep-fried, served with marinara sauce **8.00**

## Mushrooms

Fresh button mushrooms hand breaded and deep-fried crisp, served with ranch dressing **7.00**

## Hawkeye Sampler

A platter of two chicken jalapeño poppers, breaded mushrooms, three mozzarella sticks, spicy buffalo chicken bites (sorry, no substitutions) **11.00**

## Cauliflower

White cauliflower florets lightly breaded and deep-fried, served with cheese sauce **7.00**

## Rumaki

A hawkeye favorite for years! Chicken livers and water chestnuts wrapped in applewood bacon, hand breaded and deep-fried golden brown, served with hot mustard and sweet 'n sour sauce **8.00**

## Buffalo Chicken Fingers

Four jumbo chicken tenders hand breaded and fried, your choice of plain, mild, honey bbq or with our spicy and very hot sauce, served with celery and bleu cheese dressing for dipping **8.00**



# HAWKEYE DINNER MENU

## ENTREES

All entrées include a homemade roll & butter and your choice of salad bar, house salad or soup, plus one side. All steaks are USDA choice or higher, are cut fresh daily

Add Sautéed Mushrooms **1.50** • Blackened **1.00** • Steak Rub **1.00** • Center Cut **1.00**  
Add Sautéed Onions **75¢** • Add Bleu Cheese Sauce **1.50**

### \*Beef Tips

Tender beef tips with sautéed peppers and onions in a brown gravy sauce, served over a bed of rice or fettuccini **17.00**

### \*Ribeye

Thick and juicy, flame-broiled ribeye well marbled to ensure great flavor and tenderness. 12 Oz **22.00** • 18 Oz **29.00**

### \*Prime Rib

Hand seasoned and oven roasted slowly to perfection. *Wednesday, Friday, and Saturday only* 12 oz **24.00** • 20 oz **32.00**

### \*T-Bone

Choice 20oz cut **28.00**

### Filet 6oz cut **24.00** 10oz cut **29.00**

Most tender of all steaks

### \*Ground Sirloin

Fresh ground from the trimmings of our hand cut steaks, flame-broiled to your perfection (15oz) **16.00**

### Whiskey Sirloin

Eight oz choice sirloin topped with mushroom whiskey sauce **18.00**

### Country Fried Steak

Large, "freshly breaded" beef steak fried to a golden brown, covered with ol' fashioned country gravy **14.00**

### Baby Back Pork Ribs

Our specialty! Smothered with bbq sauce or our signature rub and slow cooked 'til tender and juicy. 1/2 rack **16.00** • Full rack **20.00**  
1/2 Rack & chicken breast combo **20.00**

### BBQ Ham Steak

An old fashioned, bone-in ham steak smothered with bbq sauce and flame-broiled **17.00**

### Iowa Pork Chops

Two marinated, thick house cut pork chops served with bourbon sauce **17.00**

### Marinated Chicken Breast

Seven ounce, boneless chicken breast in an Italian marinade, served over a bed of rice. One **13.00** • Two **17.00**

### Awesome Chicken

Boneless chicken breast with peppers, onions, mushrooms and melted cheddar cheese with tomato on a bed of rice **15.00**

### Chicken Strip Tenders

Four jumbo tenders, freshly breaded, served with choice of dipping sauce **15.00**

### Chicken Cordon Bleu

Homemade! Boneless chicken breast stuffed with sliced ham and American & Swiss cheese, hand breaded and fried golden, smothered with alfredo sauce, served over a bed of rice or fettuccini **17.00**

### Shrimp & Chicken

Sautéed or hand breaded and deep-fried shrimp with a broiled or hand breaded and deep-fried boneless chicken breast **17.00**

### Bacon Wrapped Shrimp and/or Scallops

Choose from our broiled shrimp or large scallops wrapped in smoked bacon, broiled in lemon butter then served over rice or try half and half **19.00**

### Coconut Shrimp

Plump shrimp dusted in a coconut breading, served with our raspberry sauce **16.00**

### Citrus Salmon

A delicious, flaky, eight ounce salmon fillet broiled plain or with our delicious citrus glaze **17.00**

### Shrimp Sampler

Two of each, jumbo shrimp, stuffed shrimp, coconut shrimp, and shrimp jammers. Served with cocktail, and raspberry sauce **20.00**

### Seafood Sampler

Six ounce citrus salmon, two bacon wrapped shrimp, two bacon wrapped scallops, and two crab stuffed mushroom caps **25.00**

### Stuffed Shrimp

Four, plump shrimp stuffed with a crabmeat and cheese filling then lightly breaded and deep-fried **16.00**

### Shrimp Scampi

Plump shrimp sautéed in garlic butter with a touch of white wine, served with rice or fettuccini, a lemon wedge and cocktail sauce **18.00**

### Jumbo Shrimp

Five, jumbo shrimp hand breaded and deep-fried, served with a lemon wedge and cocktail sauce **15.00**

### Tilapia

An eight to ten ounce tilapia fillet, your choice of grilled and drizzled with a white shrimp sauce or grilled with lemon pepper butter or breaded and deep-fried **16.00**

### Catfish

Boneless catfish fillet your choice of broiled in seasoned butter or "freshly breaded" and deep-fried **15.00**

Try it blackened or cajun broiled **1.00**

## CREATE A COMBO

Add one of the following to any entrée. Want something you don't see? (just ask your server, prices may vary depending on selection)

**Bacon Wrapped Scallops 7.00**

**Bacon Wrapped Shrimp 7.00**

**BBQ Baby Back Pork Ribs 8.00**

**Shrimp**

(sautéed • stuffed • fried • coconut) **5.00**

**Boneless Chicken Breast**

(hand breaded or broiled) **4.00**



# SANDWICHES

All sandwiches are served on a grilled bun or other bread as noted with your choice of one side on adjacent page.

Substitute a house salad or onion rings in place of your side for **2.00** extra | Salad Bar **3.50** Sorry no split meals.

## Philly Cheese

Slices of steak with sautéed onions, green peppers, country bob sauce and melted cheddar cheese on a toasted hoagie roll **11.00**

## \*Ribeye Sandwich

Choice ribeye closely trimmed and flame-broiled, served on a toasted hoagie roll **12.00**  
Add onions and mushrooms **2.00**

## French Dip

Our favorite! Tender beef topped with melted swiss cheese on a toasted hoagie roll, served au jus **10.00**

## Buffalo Chicken Sandwich

Juicy, boneless chicken breast hand breaded, deep-fried and smothered in our buffalo sauce, served with bleu cheese dressing **10.00**

## \*Hawkeye Burger

Eight ounce, flame-broiled beef patty with all the fixin's **9.00**

## Tenderloin

USA Today Dish of the Year. Made from scratch! Hand cut & tenderized pork loin, flame-broiled or "freshly breaded" and deep-fried **10.00**  
Topped with bacon and cheese **2.00**

# SALADS

Salads are served with a homemade roll & butter

**DRESSINGS:** Signature Red Roquefort, Bleu Cheese, Oily Italian, Creamy Italian, Honey Mustard, Caesar, Fat Free Raspberry Vinaigrette, Fat Free Ranch, Ranch, French, 1000 Island

## Soup & Salad

Hot and delicious... A steaming hot bowl of our wisconsin cheese soup or our featured soup of the day with your choice of caesar or house salad **9.00**

## Chef's Salad

Fresh greens topped with julienned strips of ham, turkey, cheese, cucumbers, tomatoes, eggs, red onions and croutons, served with your favorite dressing **10.00**

## Fresh Salad Bar

Fresh greens with all the fixin's and a variety of fresh, homemade salads... A true delight **9.00**  
With a cup of soup **10.00**  
With a bowl of soup **11.00**

## Buffalo Chicken Salad

Fresh greens topped with a broiled or hand breaded chicken breast tossed in our hot sauce, cucumbers, tomatoes, eggs, red onions and croutons, served with bleu cheese dressing **11.00**

## \*Grilled Salmon Salad

Mixed greens, almonds, mandarin oranges, grapes and croutons, topped with a six ounce grilled salmon fillet, served with raspberry vinaigrette **14.00**

## Mediterranean Salad

Fresh greens topped with tomato, red onion, mandarin oranges, grapes, cranraisins, sliced almonds, bleu cheese crumbles and croutons, served with a balsamic vinaigrette dressing **12.00**  
Add a grilled chicken breast for **2.50**

## Chicken Caesar Salad

Romaine lettuce with grated parmesan cheese, topped with a broiled or hand breaded, sliced chicken breast, eggs, tomatoes, red onions and croutons, served with caesar dressing on the side **11.00**

## Chicken Breast Salad

A bed of fresh greens topped with a broiled or hand breaded chicken breast, cucumbers, tomatoes, eggs, red onions and croutons served with your favorite dressing **10.00**  
Blackened, cajun or jerk chicken add **1.00**

# PASTABILITIES

Pastas are served with a soft breadstick and your choice of salad bar, garden salad or soup

## \*Create Your Own

A mound of fettuccini or cheese filled tortellini smothered with your choice of:  
Olive oil, Alfredo sauce or Marinara sauce **14.00**  
Add Sautéed Mushrooms, Broccoli or Grilled Veggies **1.50** each  
Grilled Chicken **3.00** each  
Add Sautéed Shrimp **5.00**  
Add Salmon **6.00**

# SUNDAY HOT PLATE SPECIAL

Available 10:30 am - 3:00 pm

Chef's choice of six different entrées served with two sides and a dessert **13.00**



# SIDES

**Cole Slaw**

**Applesauce**

**French Fries**

**Green Beans**

**Baked Potato**

**Hashbrowns**

**Cottage Cheese**

**Sweet Potato Fries**

**Fresh Steamed Broccoli**

**Fresh Grilled Vegetables**

**Cheesy Mashed Potatoes**

**Cup of Our Soup of the Day**

**Homemade Bacon**

**Ranch Potato Salad**

**Cup of Our Signature**

**Wisconsin Cheese Soup**

# DESSERTS

## Old Fashioned Cheesecakes

A perfect cheesecake nestled in a better walnut crunched crust and finished with a whisper of honeyed sour cream, served with your choice of strawberry, blueberry or cherry toppings **5.50**

## White Chocolate Raspberry

A yummy, dense creamy cheesecake filling enhanced with a buttery graham cracker crust swirled with raspberries. **6.00**

## Hawkeye Brownie Overload

Two scoops of vanilla ice cream topped with fudge, whipped cream and nuts, all nestled on a brownie... You might want to share this one!!! **9.00**

## Carrot Cake

Moist, dense, delicious cake with cream cheese frosting wrapped in chopped walnuts **5.50**

## Ice Cream

Cinnamon Ice Cream **3.00** • Vanilla Ice Cream **2.50**  
With chocolate syrup, cherries, caramel, nuts or blueberries **2.75**

## \*Pecan Bread Pudding

Homemade..Yeast rolls laced with caramel, white chocolate chips and pecans, topped with a sweet rum sauce and whipped topping **6.00**

## Chocolate Loving Spoonful Cake

A giant mouthful of chocolate pudding between layers of dark, moist chocolate drenched in chocolate cake **6.00**

## Root Beer Float

A sixteen ounce frosted glass filled with vanilla ice cream and 1919 draft root beer **3.50**

## Chocolate Peanut Butter Blast

The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of reese's peanut butter chips **6.00**

## Granny Apple Overload

Served warm..This delicious pie is infused with apples and caramel, finished with streusel crumb and served with cinnamon ice cream **8.00**

*Sharing a meal? \$2.50 charge (policy)*

*15% gratuity will be added to groups of 8 or more...*

*17% gratuity on private rooms.*

*\*Indicates items may be cooked to order.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

 **Indicates a Hawkeye Favorite**