



HAWKEYE

RESTAURANT

DINNER MENU


Serving Great Food Since 1987!

The Hawkeye Restaurant was opened on July 13th, 1987 in the old Hotel Iowa Building in downtown Keokuk. Starting with 9 employees, the restaurant served dinners only and seated 160 people. Over the years, The Hawkeye become one of the areas favorite eating establishments and in 1989 lunches were added. Several remodeling projects enlarged the seating capacity to 220 and added two private party rooms.

On June 29th, 1998, The Hawkeye Restaurant opened at its new location at 105 N Park Dr in Keokuk. Months of planning, construction and decorating went into the project to create a restaurant that catered to its customers and employees.

The new 280-seat restaurant has the state of the art cooking facilities, 3 private party rooms, oak bar and a nice comfy atmosphere.

The Hawkeye prides itself on providing the best quality and service in the area.
Doug and Vickie hope you think so also



105 N Park Dr - Keokuk, Ia
phone - 319.524.7549

Things to Share

Rumaki

favorite for years...

Six chicken livers & water chestnuts wrapped in smoked bacon, breaded & deep-fried, served with hot mustard & sweet 'n sour sauce

10.00

Hawkeye Sampler

platter of 2 chicken jalapeno poppers, breaded mushrooms, 2 mozzarella sticks, chicken bites (sorry, no substitutions)

15.00

Cauliflower

White cauliflower florets lightly breaded & deep-fried, served with cheese sauce

10.00

Shrimp Cocktail

Five chilled shrimp served with cocktail sauce & lemon wedge

12.00

Mozzarella Sticks

Six Mozzarella cheese sticks dipped in a premium beer batter & deep-fried, served with marinara

9.50

*All appetizers are served with one sauce
extra sauce - 50¢ each*

Jalapeno Chicken Poppers

six poppers, combination of chicken & jalapenos wrapped with bacon, then hand breaded & deep-fried golden, served with chipotle mayo

10.00

Onion Rings

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

9.50

Mushroom Caps

Large mushroom caps filled w/ a delicious crab meat stuffing

10.00

White Cheddar Cheese Balls

Lightly breaded white cheddar cheese balls, fried golden brown and served with ranch

10.00

Buffalo Chicken Dip

Grilled all white chicken, blended with cream cheese, buffalo sauce, fried flour tortilla chips

11.00

Mushrooms

Fresh button mushrooms, hand breaded & deep-fried served with ranch

10.00

Bacon Shrimp

Five bacon wrapped shrimp broiled & served with lemon & cocktail sauce

12.00

Chicken Fingers

Four tenders~choice of... plain, mild, bbq, spicy or hot sauce & choice of dressing

11.00

Shrimp Jammers

Six shrimp stuffed with jalapenos, monterey jack & cream cheese

12.00

Cheese & Crackers

A medley of crackers accompanied by an aged cheddar cheese spread

4.50

Soup and Salad

Dressing: Our Signature House Red Roquefort... Ranch, Bleu Cheese, Oily Italian, French, Honey Mustard, Fat Free Raspberry Vinaigrette, Fat Free Ranch, Thousand Island, Balsamic, Caesar

SOUP & SALAD

A steaming hot bowl of soup... with a house salad.....

11.00

CHEF SALAD

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

14.00

BUFFALO CHICKEN SALAD

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

14.00

MEDITERRANEAN SALAD

Fresh greens topped with tomato, red onion, mandarin oranges, grapes, cran raisins, sliced almonds, bleu cheese crumbles, and croutons, served with a balsamic vinaigrette dressing

Add a grilled chicken breast for 3.00.....

15.00

CHICKEN CAESAR SALAD

Romaine lettuce with grated parmesan cheese, topped with a broiled or hand breaded, sliced chicken breast, eggs, tomatoes and croutons,

served with Caesar dressing on the side

15.00

CHICKEN BREAST SALAD

A bed of fresh greens topped with broiled or hand breaded chicken breast, cukes, tomatoes, eggs, red onions & croutons

served with your favorite dressing!

14.00

GRILLED SALMON SALAD

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

raspberry vinaigrette

18.00

TURKEY AVOCADO SALAD

Bacon, turkey, egg, tomato, red onion & fresh avocado slices, served on a bed of mixed greens topped with bleu cheese

crumbles

15.00



Sandwiches



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

Substitute a house Salad or onion rings in place of your side for **3.00** extra

add; sauteed mushrooms~2.00, onions 1.25, bacon 1.50, cheese 1.50 (Hot Pepper, Cheddar, Swiss, American), Bleu Cheese 2.00

comes with choice of one side listed below

*Hawkeye Burger

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

12.00

French Dip

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

14.00

*Bourbon

Mushroom Swiss

Juicy burger topped with
sauteed mushrooms, swiss
cheese & bourbon sauce

15.00

Tenderloin

**USA TODAY DISH OF THE
YEAR!**

made from scratch!
Hand cut & tenderized pork
loin, flame-broiled or freshly
breaded &
deep fried

top with bacon and cheese
3.00 extra

12.00

Hawkeye Chicken

Chicken breast, grilled or hand
breaded, topped with Ham,
Swiss & American Cheese.
Served on a toasted ciabatta
bun with lettuce, tomato,
pickle & honey mustard

15.00

*Ribeye

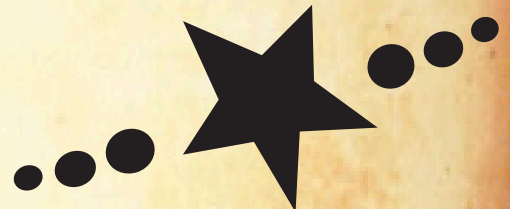
Choice ribeye closely
trimmed & served
on a toasted hoagie

17.00

Buffalo Chicken

Juicy, chicken breast,
grilled or hand breaded,
deep-fried & smothered
in our buffalo sauce,
with bleu cheese dressing

14.00



Sandwich Sides

Upgraded Sides-\$3.00 extra

MASHED POTATOES and GRAVY

BAKED POTATO ~ HASHBROWNS

FRENCH FRIES

FRESH STEAMED VEGGIES OR BROCCOLI

GREEN BEANS ~ RICE

COLE SLAW

POTATO SALAD ~ COTTAGE CHEESE

CUP OF SOUP OF THE DAY

CUP OF OUR SIGNATURE WISCONSIN CHEESE

LOADED BAKER

SWEET POTATO FRIES
w/MARSHMALLOW CREME

HOMEMADE BAKED BEANS

BACON WRAPPED ASPARAGUS

ONION RINGS

MAC N CHEESE

* indicates items may be cooked to order

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

Sharing a meal - \$2.50 charge (policy)

17% gratuity on parties of 8 or more

3% additional gratuity on private room

...★... BBQ ~ Chicken...★...

comes with choice of two sides

★ **Iowa Pork Chops**
Two marinated, center cut pork chops with house bourbon sauce on the side

20.00

Black n Bleu **3.00** extra

★ **Chicken Cordon Bleu**
Homemade! Chicken breast, stuffed sliced ham, American & Swiss cheese, hand breaded & fried golden, smothered with alfredo sauce, served on a bed of rice or linguine

21.00

Chicken Teriyaki
Boneless chicken breast in a teriyaki marinade served over a bed of rice, topped with grilled pineapple
one 18.00 two 24.00

★ **BBQ Baby Back Ribs**
Our Specialty...Smothered with BBQ Sauce or signature rub... slow cooked until juicy & tender

half 20.00

full 28.00

BBQ Ham Steak

old fashioned...
ham steak smothered in
bbq sauce & plain

19.00

Chicken Tenders

Four jumbo tenders,
freshly breaded,
choice of dipping sauce

18.00

★ **Bourbon Chicken Breasts**

Grilled chicken breast served
on a bed of rice topped with
house bourbon sauce

one 17.00 two 22.00



**Symbol indicates
Hawkeye Best Sellers**



Create a Combo



add one of the following to any dinner
(Want something you don't see? Just ask your server)

BONELESS CHICKEN BREAST (hand breaded or broiled) \$6.00

BBQ BABY BACK PORK RIBS \$10.00

BIG L SHRIMP (sauteed ~ fried ~ coconut) \$6.00 STUFFED SHRIMP \$6.00

BACON WRAPPED SHRIMP \$9.00

...★... Pastabilities ...★...

comes with choice of house or ceasar salad
add; broccoli \$2.00 - mushrooms \$1.75

Seafood Alfredo

Sauteed shrimp &
scallops tossed in our
creamy homemade alfredo
sauce, over penne noodles

24.00

Steak Gorgonzola

New York strip cooked to temp over
penne noodles, with our alfredo,
tossed with fresh spinach,
Gorgonzola cheese,
and sun dried tomatoes

30.00

★ **Chicken Alfredo**

Tender grilled chicken,
over linguine & topped
with our made from
scratch alfredo

22.00

**Parmesan Crusted
Shrimp Scampi**

Plump shrimp, sauteed
in garlic butter with
a touch of white wine
sauce with sundried tomatoes,
served over linguine topped with
parmesan crust

24.00

Chicken Marsala

Creamy marsala wine sauce
with mushrooms over grilled
chicken breasts, topped
with melted cheeses and
sun-dried tomatoes,
served over linguine

22.00

Chicken Parmesan

Lightly breaded chicken
breast, smothered with marinara
sauce & melted
Italian Cheeses, served
over our linguine

22.00

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17% gratuity on parties of 8 or more
3% additional gratuity on private room

...★... Steaks ...★...

all steaks are USDA choice or higher and cut fresh daily by Chef Doug
add; sauteed mushrooms 2.00 ~ blackened 1.50 ~ steak rub 1.50 ~ sauteed onions 1.25 ~ bleu cheese 2.00 ~ bourbon sauce 1.50

comes with choice of two sides listed below

*New York Strip

Chef's Favorite!
Thick and juicy, flame
broiled to your specifications

12 oz 30.00

18 oz 44.00

*Filet Mignon

Favored by many for its
melt-in-your-mouth texture

6 oz 30.00 10 oz 44.00

*Ribeye

Thick and juicy well marbled
to ensure great flavor...

12 oz 30.00

18 oz 44.00

*Ground Sirloin

Fresh ground daily... cooked to your
perfection, served with brown gravy
add mushroom 1.50

18.00

*Prime Rib

Hand seasoned & oven
roasted slowly to perfection

12 oz 30.00 20 oz 44.00

Served Wednesday, Friday &
Saturday ONLY!

Country Fried Steak

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

18.00

*medium well-slightly pink center * well-brown center, no pink
*rare-cool red center * medium rare-warm red center * medium-rosy pink center

...★... Seafood ...★...

comes with choice of two sides listed below

Catfish

Boneless fillet, grilled or
"freshly breaded" & fried
try blackened or cajun 1.00

18.00

Big L's Honey Shrimp

Six lightly battered jumbo shrimp,
Cajun and honey drizzled on top.
On a bed of rice w/lemon wedge

22.00

Coconut Shrimp

Seven plump shrimp dusted in
a coconut breading, served
with our raspberry sauce

21.00

*Seafood Sampler

Six ounce citrus salmon,
four bacon wrapped shrimp,
and four sauteed shrimp

30.00

Bacon Wrapped Shrimp

Six shrimp wrapped in smoked bacon,
broiled in lemon butter then
over rice

26.00

Jumbo Shrimp

Five jumbo shrimp hand
breaded & deep-fried, with
a lemon & cocktail sauce

20.00

Shrimp Trio

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

26.00

*Stuffed Shrimp

Four, plump shrimp stuffed with
crab meat and cheese filling then
lightly breaded and deep fried

22.00

*Citrus Salmon

A delicious, flaky, 8 oz. salmon
fillet broiled plain or with our
delicious citrus glaze

24.00

Dinner Sides

HOUSE SALAD ~ CAESAR SALAD
BAKED POTATO ~ FRENCH FRIES ~ HASHBROWNS
MASHED POTATO and GRAVY
FRESH STEAMED VEGGIES OR BROCCOLI
GREEN BEANS ~ RICE
POTATO SALAD
COTTAGE CHEESE ~ COLESLAW
CUP OF SOUP OF DAY
CUP OF OUR SIGNATURE WISCONSIN CHEESE

Upgraded Sides-\$3.00 extra

LOADED BAKER
SWEET POTATO FRIES w/MARSHMALLOW CREME
HOMEMADE BAKED BEANS
BACON WRAPPED ASPARAGUS
ONION RINGS
MAC N CHEESE

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Beverages ...★... From the Bar

WE PROUDLY SERVE PEPSI PRODUCTS...
24 OZ GLASS ~ FREE REFILLS
PEPSI, DIET PEPSI, CHERRY PEPSI, MT DEW,
DIET MT DEW, STARRY, DOC 360

DRAFT 1919 KEG ROOTBEER
FRESH FROM THE KEG..
SERVED IN A FROSTED PINT GLASS
NO FREE REFILLS

COKE ~ DIET COKE (CANNED)

COFFEE
REGULAR ~ DECAF
FREE REFILLS

TEA
SWEET ~ UNSWEET ~ RASPBERRY ~ HOT
FREE REFILLS

LEMONADE
FREE REFILLS

MILK
WHITE 2% ~ CHOCOLATE

HOT CHOCOLATE

11 BEERS ON TAP
BLUE MOON
AMBER BOCK
MICH ULTRA

THE REST ARE SEASONAL OR
SUBJECT TO CHANGE OFTEN
** JUST ASK YOUR SERVER **

BOTTLED BEERS
BUD LIGHT ~ BUD ~ MILLER LITE
MICH ULTRA
BUSCH LIGHT ~ BUD SELECT 55
HEINEKEN ~ BUD SELECT ~ COORS LITE
CORONA EXTRA ~ DOS EQUISNA BEER

COCKTAILS
ASK YOUR SERVER FOR A DRINK MENU...
OR ENJOY A DRINK OF YOUR CHOICE...

WINES
ASK YOUR SERVER FOR OUR WINE LIST...

ASK YOUR SERVER FOR A DESSERT MENU

Special Days

Tuesday & Thursdays Buy one get one beer and house wines
ALL DAY (only available in lounge or patio)

Try our Sunday Hot Plates 11:00-3:00

...★... Things to take home ...★...

DRIVE THROUGH WINDOW AVAILABLE

1919 ROOT BEER
1/2 GALLON GROWLER, YOU CAN KEEP!
REFILLS \$9.95
18.00

SIGNATURE HOUSE RED ROQUEFORT
FRENCH DRESSING MIXED WITH
BLEU CHEESE CRUMBLES
8.00

...★...
PROPANE TANKS
WE CAN FILL ALL
OF YOUR
PROPANE NEEDS!

RANCH DRESSING
MADE FRESH IN OUR KITCHEN..
USING REAL BUTTERMILK
6.00

SOFT CHEDDAR CHEESE
SOFT SHARP CHEDDAR CHEESE (16 OZ)
8.00

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