



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

11.00

Hawkeye Sampler

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

17.00

Cauliflower

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

11.00

Spinach Artichoke Dip

A delicious homemade blend of cream cheese, parmesan cheese, spinach & artichokes. Served with fried flour tortilla chips

14.00

Mozzarella Sticks

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

11.00

*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

11.00

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

11.00

Mushroom Caps

Large mushroom caps filled w/ a delicious crab meat stuffing

11.00

White Cheddar Cheese Balls

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

11.00

Mozzarella Bruschetta

Fresh roma tomatoes, basil, Balsamic, minced garlic, tossed and topped over 3 mozzarella cheese planks

11.00

Buffalo Chicken Dip

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

14.00

Mushrooms

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

11.00

Bacon Shrimp

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

14.00

Chicken Fingers

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

13.00

Shrimp Jammers

Six shrimp stuffed with jalapenos, monterey jack & cream cheese

13.00

Cheese & Crackers

A medley of crackers accompanied by an aged cheddar cheese spread

4.95

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.....

13.00

CHEF SALAD

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

15.00

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

16.00

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 5.00.....

16.00

TURKEY AVOCADO SALAD

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

16.00

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

16.00

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!

15.00

GRILLED SALMON SALAD

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

19.00

SPINACH SALAD WITH HOT BACON DRESSING

Fresh spinach topped with eggs, tomatoes, mushrooms, bacon and croutons.....
Add grilled or fried chicken breast 5.00
Add sauteed shrimp 6.00

15.00

CLASSIC WEDGE SALAD

Bleu cheese crumbles, bacon, onions, tomatoes, served with your choice of dressing

13.95



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

14.00

Awesome Steak Philly

Tender filet meat with
seasoned peppers and onions
on a warm crisp hoagie topped
with a homemade
peppercorn sauce

18.00

Add Cheese 1.50



*Bourbon

Mushroom Swiss

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

16.00

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

14.00



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

16.00

*Ribeye

Choice ribeye closely
trimmed & topped with
homemade peppercorn
sauce. Served
on a toasted hoagie

18.00

Buffalo Chicken

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

15.00



Sandwich Sides

Upgraded Sides-\$3.00 extra

MASHED POTATOES and GRAVY

BAKED POTATO ~ HASHBROWNS

FRENCH FRIES

BROCCOLI

GREEN BEANS

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

LEXIE'S HOMEMADE BAKED BEANS

BACON WRAPPED ASPARAGUS

ONION RINGS

MAC N CHEESE

PARMESAN TRUFFLE FRIES

GRILLED ZUCCHINI

* 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

23.00

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 linguine

23.00

Chicken Teriyaki

Boneless chicken breast in a teriyaki marinade served over a bed of linguine, 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 22.00

full 30.00

BBQ Ham Steak

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

20.00

Chicken Tenders

Four jumbo tenders, freshly breaded, choice of dipping sauce

19.00

★ Bourbon Chicken Breasts

Grilled chicken breast served on a bed of linguine 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 \$12.00

SHRIMP (sauteed, fried, coconut) \$6.00 LOBSTER TAIL \$30.00

STUFFED SHRIMP \$8.00 BACON WRAPPED SHRIMP \$10.00



...★... 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

25.00

Tomato Basil Pasta

A light fresh, aromatic pasta with linguine noodles tossed in a simple sauce of mixed cherry tomatoes, garlic, fresh basil, green onion and olive oil.

18.95

Add your Protein

Chicken \$4.00 Shrimp \$6.00 Steak \$8.00

★ 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

25.00

Chicken Marsala

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

23.00

Chicken Parmesan

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

23.00

Creamy Steak Alfredo

Tender filet tossed with homemade alfredo, penne noodles, spinach and mushrooms

30.00

Sharing a meal - \$2.50 charge (policy) - 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 - topped with homemade compound garlic butter add; sauteed mushrooms 2.00 ~ blackened 1.50 ~ steak rub 1.50 ~ sauteed onions 1.25 ~ bleu cheese 2.00 ~ bourbon sauce 1.50
homemade peppercorn sauce 2.00

comes with choice of two sides listed below

*New York Strip

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

12 oz 35.00

18 oz 50.00

*Filet Mignon

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

6 oz 36.00 10 oz 50.00



*Ribeye

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

12 oz 35.00

18 oz 50.00

*Ground Sirloin

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

19.00



*Prime Rib

Hand seasoned & oven
roasted slowly to perfection

12 oz 35.00 20 oz 50.00

Served Wednesday, Friday &
Saturday ONLY!

Country Fried Steak

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

19.00

*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 1.50

19.00

Lobster Tail

10 oz Maine cold water tail served
with lemon wedge and melted butter

48.00

Coconut Shrimp

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

22.00



Seafood Sampler

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

32.00

Bacon Wrapped Shrimp

Six shrimp wrapped in smoked bacon,
broiled in lemon garlic butter

26.00



Stuffed Shrimp

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

24.00

Jumbo Shrimp

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

22.00

Pan Fried Grouper

Lightly breaded and seasoned with salt
and pepper cooked until light golden
brown topped with a homemade lemon
pan sauce

26.00



Citrus or Bourbon Glazed Salmon

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

25.00

Dinner Sides

HOUSE SALAD ~ CAESAR SALAD
BAKED POTATO ~ FRENCH FRIES ~ HASHBROWNS
MASHED POTATO and GRAVY
BROCCOLI
GREEN BEANS
JOYCE'S HOMEMADE 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
LEXIE'S HOMEMADE BAKED BEANS
BACON WRAPPED ASPARAGUS
ONION RINGS
MAC N CHEESE
PARMESAN TRUFFLE FRIES
GRILLED ZUCCHINI

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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 ~ COKE ZERO (CANNED)

COFFEE

REGULAR ~ DECAF
FREE REFILLS

SPECIALTY COFFEE

ESPRESSO FRENCH VANILLA LATTE
CAPPUCHINO FRENCH VANILLA CAPPUCHINO
LATTE NO REFILLS

TEA

SWEET ~ UNSWEET ~ RASPBERRY ~ HOT
FREE REFILLS

LEMONADE

FREE REFILLS

MILK

WHITE 2% ~ CHOCOLATE

HOT CHOCOLATE

11 BEERS ON TAP

BLUE MOON
SHINNER BOCK
MICH ULTRA
RUTHIE

THE REST ARE SEASONAL OR
SUBJECT TO CHANGE OFTEN

** JUST ASK YOUR SERVER **

BOTTLED BEERS

BUD LIGHT ~ BUD ~ MILLER LITE
MICH ULTRA
BUSCH LIGHT
HEINEKEN ~ BUD SELECT ~ COORS LITE
CORONA EXTRA ~ MODELO

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
served with homemade desserts

...★... Things to take home ...★...

DRIVE THROUGH WINDOW AVAILABLE

1919 ROOT BEER

1/2 GALLON GROWLER, YOU CAN KEEP!
REFILLS \$11.95
19.00

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

10LB BAG OF ICE 2.00

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