



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 became 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 poppers, breaded mushroom sticks, chicken wings (sorry, no substitutions)

16.00

Cauliflower

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

10.00

Spinach Artichoke Dip

A delicious hand made blend of cream cheese, parmesan cheese, spinach & artichoke. Served with fried flour tortilla chips

13.00

Mozzarella Sticks

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

10.00

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

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

10.00

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

Calamari

Served with a homemade lemon garlic oil and a marinara

15.00

Buffalo Chicken Dip

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

13.00

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

13.00

Chicken Fingers

Four tenders-choice of plain, mild or spicy or hot sauce & choice of dressing

12.00

★ 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

4.95

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 julienne 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

TURKEY AVOCADO SALAD

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

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, cucumbers, 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 glazed salmon filet, served with raspberry vinaigrette

18.00

★ SPINACH SALAD WITH HOT BACON DRESSING

Fresh spinach topped with eggs, tomatoes, bacon, croutons, bacon and croutons. Add grilled or fried chicken breast 4.00. Add sauteed shrimp 6.00

14.00

CLASSIC WEDGE SALAD

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

12.95

... Sandwiches ...

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

Substitute cole slaw, 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

13.00

Awesome Steak Philly

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

17.00

Add Cheese 1.50

*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

13.00

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 & topped with homemade pepper corn 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

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

COLE SLAW - RICE

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

* 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 service charge

...★... BBQ ~ Chicken...★...

comes with choice of two sides

★ Iowa Pork Chops

Two marinated, center cut pork chops with house bourbon sauce on the side

22.00

Black n Bleu 3.00 extra

★ BBQ Baby Back Ribs

Our Specialty...Smothered with BBQ Sauce or signature rub... slow cooked until juicy & tender

half 21.00

full 29.00

BBQ Ham Steak

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

20.00

★ Chicken Cordon Bleu

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

22.00

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

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 \$11.00
SHRIMP (sautéed, fried, coconut) \$6.00 LOBSTER TAIL \$28.00
STUFFED SHRIMP \$6.00 BACON-WRAPPED SHRIMP \$9.00

...★... Pastabilities ...★...

comes with choice of house or caesar salad
add: broccoli \$2.00 - mushrooms \$1.75

Seafood Alfredo

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

24.00

Parmesan Crusted Shrimp Scampi

Fried shrimp, sautéed in garlic butter with a touch of white wine, with sautéed tomatoes, served over linguine topped with parmesan crust

24.00

Creamy Steak Alfredo

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

30.00

Chicken Marsala

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

22.00

Chicken Alfredo

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

22.00

Chicken Parmesan

Lightly breaded chicken breast smothered with marinara sauce & melted Italian cheeses over linguine

22.00

Gratuity: a meal - \$2.00 charge (minimum) + 12% gratuity on purchases of \$10.00 or more. 20% additional gratuity on purchases over \$20.00.

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 34.00
18 oz 48.00

*Ground Sirloin

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

18.00

*Filet Mignon

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

6 oz 35.00 10 oz 48.00

*Ribeye

Thick and juicy well marbled
to ensure great flavor

12 oz 34.00
18 oz 48.00

*Prime Rib

Hand seasoned & oven
roasted slowly to perfection

12 oz 34.00 20 oz 48.00

Served Wednesday, Friday &
Saturday ONLY!

Country Fried Steak

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

18.00

*medium well-slightly pink center * well-done 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

Lobster Tail

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

42.00

Coconut Shrimp

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

21.00

Bacon Wrapped Shrimp

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

26.00

Pan Fried Grouper

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

25.00

Seafood Sampler

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

30.00

Stuffed Shrimp

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

22.00

Citrus or Bourbon Glazed Salmon

A delicious, flaky, 6 oz. salmon filet
baked plain or with our delicious
citrus or bourbon glaze

24.00

Shrimp Platter

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

26.00

Jumbo Shrimp

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

20.00

Dinner Sides

HOUSE SALAD - CAESAR SALAD
BAKED POTATO - FRENCH FRIES - HASHBROWNS
MASHED POTATO and GRAVY
FRESH STEAMED VEGGIES OR BROCCOLI
GREEN BEANS
JOICE'S HOMEMADE POTATO SALAD - RICE
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 CREAM
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