

...★... 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

13.00

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

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 & 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

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

Upgraded Sides-\$3.00 extra

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

22.00

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

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

★ 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

20.00

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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...★... 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 32.00

18 oz 46.00

*Filet Mignon

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

6 oz 32.00 10 oz 46.00

*Ribeye

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

12 oz 32.00

18 oz 46.00

*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 32.00 20 oz 46.00

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
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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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