## WINE

### SPARKLING

<table>
<thead>
<tr>
<th>BIN</th>
<th>Bottle</th>
<th>Glass</th>
<th>30</th>
<th>Cooper’s Hawk Lux Sparkling</th>
<th>14.75</th>
<th>44.99</th>
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<tbody>
<tr>
<td>31</td>
<td>Bubbly Rosé</td>
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<td>32</td>
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<td>37</td>
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<td>36</td>
<td>Moscato</td>
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<td>Cooper’s Hawk Scarletto</td>
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### WHITE

<table>
<thead>
<tr>
<th>BIN</th>
<th>Bottle</th>
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<td>71</td>
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<tr>
<td>70</td>
<td>Unoaked Chardonnay</td>
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### ROSE

| BIN | Bottle | Glass | 39 | Rosé | 10.00 | 28.99 |

### RED

<table>
<thead>
<tr>
<th>BIN</th>
<th>Bottle</th>
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<th>Pinot Noir</th>
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<td>Cooper’s Hawk Lux Pinot Noir</td>
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<tr>
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<td>99</td>
<td>Cabernet Sauvignon</td>
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### INTERNATIONAL

<table>
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### SWEET RED

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<tr>
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<td>Romance Red</td>
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<tr>
<td>88</td>
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<tr>
<td>62</td>
<td>Vin Chocolat Almond</td>
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### DESSERT

<table>
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<tr>
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<th>Cooper’s Hawk Ice Wine</th>
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<tr>
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<td>Nightjar Port-Style Wine</td>
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### SPICED

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<th>BIN</th>
<th>Bottle</th>
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<th>Sweet Red</th>
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<tr>
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<tr>
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<td>Vin Chocolat Almond</td>
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<td>26.99</td>
<td></td>
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</tr>
</tbody>
</table>

### FRUIT

| BIN | Bottle | Glass | 39 | Rosé | 10.00 | 28.99 |

### LARGE FORMAT

| BIN | Bottle | Glass | 60 | Cooper’s Hawk Lux | 15.00 | 39.99 |

### WINEMAKER’S BARREL RESERVE

| BIN | Bottle | Glass | 90 | Cooper’s Hawk Lux | 15.00 | 39.99 |

Stop by our Tasting Room to pick up your favorite bottles to enjoy at home!

## FLIGHTS

### BUBBLES
Blanc de Blanc • Prosecco • Sparkling Moscato • Almond Sparkling
18.99

### WHITE
Sauvignon Blanc • Cooper’s Hawk White • Chardonnay • Moscato
19.99

### RED
Pinot Noir • Tempranillo • Cabernet Sauvignon • Petite Sirah
19.99

### CREATE YOUR OWN
Limit 2 Cooper’s Hawk Lux or 1 Camille wine, please.
21.99
SPECIALTY COCKTAILS

NEGRONI
Beefeater Gin, Carpano Antica, Campari, Orange 13.00
ISLAND MOJITO
Malibu Rum, Mint, Passion Fruit, Lime 13.00
AMERICAN MULE
Tito’s Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger 13.00
KENTUCKY MULE
Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger 14.00
BIN 61 SOUR
Woodford Reserve Bourbon, Lemon Sour, Nightjar 13.00
COOPER’S HAWK MARGARITA
Canadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine 14.00
CRANBERRY SPRITZ
Prosecco, Cranberry Wine, Aperol, Orange 13.00
CHAMPAGNE COCKTAIL
Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel 11.00
(212) MANHATTAN
Knob Creek Bourbon, Carpano Antica, Amarena Cherry 14.00
COOPER’S HAWK BLOODY MARY
Tito’s Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer 14.00
ORIGINAL MAI TAI
Bacardi Rum, Amaretto, citrus juices, Myers’ Rum 13.00

SIGNATURE SANGRIA COCKTAILS
SANGRIA-TINI
Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus 13.00
Nitjar SANGRIA
Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange 13.00
CITRUS GIN SANGRIA
Botanist Gin, White Sangria, St-Germain, Citrus 13.00
BURNT LEMON SANGRIA
Cointreau, White Sangria, Citrus Juices 13.00

HARD SELTZER
MEYER LEMON or PEAR
Premium Wine-Based Seltzer glass 8.75 bottle 25.99
SANGRIA Glass 10.50 Pitcher 28.99
Classic Red · White · Peach · Raspberry · Passion Fruit

MARTINIS
DANA’S PINEAPPLETINI
Tito’s Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine 15.00
PEAR DROP
Grey Goose La Poire, Lemon, Sugar Rim 15.00
ESPRESSO
Absolut Vanilla, Espresso, Baileys Irish Cream, Frangelico Liqueur 15.00
DARK CHOCOLATE
Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate 16.00
DIRTY NASTY
Belvedere, Bleu Cheese Olives 16.00
PINK GRAPEFRUIT
Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime 15.00
JEN’S FRENCH
Tito’s Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine 15.00
CLASSIC COSMOPOLITAN
Absolut Citron, Cointreau, Sour, Cranberry Juice 15.00
LEMON DROP
Absolut Citron, Cointreau, Lemon, Caramelized Orange 15.00

SPIRIT-FREE COCKTAILS
PASSION & SPICE
Pineapple, Passion Fruit, Jalapeno, Lime, Soda 5.99
THE SPA
Cucumber, Lime, Jalapeno, Mint, Soda 5.99

BEER
DRAFT
Cooper’s Hawk Ale 7.50
Stella Artois 6.50 · Blue Moon 6.50
LOCAL CRAFT SELECTION 6.50
DOMESTIC BOTTLES 5.00
Bud Light · Miller Lite · Coors Light · Budweiser · Michelob Ultra
PREMIUM BOTTLES 5.75
Amstel Light · Heineken · Modelo · Corona Light · Corona Extra · Guinness · Angry Orchard Cider
NON-ALCOHOLIC 5.25
Heineken 0.0
CRAFT BOTTLES 7.50
Goose Island Matilda · Founders All Day IPA · Lagunitas A Little Sumpin’ Sumpin’ · Lagunitas IPA · Cigar City Jai Alai IPA

NON-ALCOHOLIC
HOT
Espresso 2.99 · Cappuccino 3.99
Caffe Mocha 4.99 · Latte 3.99
We proudly serve Big Shoulders coffee and espresso. Decaf espresso available.
Regular or Decaf Coffee 3.99
Hot Tea 3.99 · Hot Chocolate 2.99
COLD
Fresh-Squeezed Lemonade 3.99
Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 4.99
Fresh-Brewed Iced Tea 3.99 · Soft Drinks 3.99
Raspberry Hibiscus Iced Tea 3.99
Acqua Panna Bottled Water (750 ml) 4.99
S.Pellegrino Sparkling Water (750 ml) 5.99
APPETIZERS

ASIAN AHI TUNA SASHIMI* BIN 75
Served Raw, Ponzu-Ginger Vinagrette, Avocado, Radish, Wasabi Cream, Sriracha 17.99

DRUNKEN SHRIMP BIN 50
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 18.99

THAI LETTUCE WRAPS BIN 71
Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Crunchy Wontons, Bibb Lettuce, Sesame Peanut, Cashew, and Sweet Chili Sauces 19.99

CRISPY BRUSSELS SPROUTS BIN 72
Cashew, Mint, Sweet Baik Chili, Sesame-Sriracha Aioli 16.99

CHICKEN POTSTICKERS BIN 73
Sweet and Spicy Mustard, Ginger Soy Sauce 15.99

CLASSIC TOMATO BRUSCHETTA # BIN 71
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze 13.99

SWEET CHILI CALAMARI BIN 02
Ponzu-Glazed, Cilantro, Sesame-Sriracha Aioli 18.99

HOUSE-MADE MEATBALLS BIN 50

OVER THE BORDER EGG ROLLS BIN 71
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese, Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauce 18.99

CAPRESE FLATBREAD BIN 71
Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze 13.99

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD # BIN 05
Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze 14.99

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 43
Garlindina, Pesto, Mozzarella, Crusted Parmesan 14.99

CANDIED BACON & ARTISAN CHEESE PLATE
Goat Cheese, Berry Jam, Marcona Almonds, French Figs, Pistachio-Orange Honeycomb, Straciatella, Extra Virgin Olive Oil, Basil, Roasted Grape Tomatoes, Crostini 23.99

OPTIONAL WINE Pairing with 1 flight 38.99 or with 2 flights 50.99

Sauvignon Blanc - Pinot Noir - Super Tuscan - Cooper's Hawk Lux Ice Wine

SOUP & APPETIZER SALADS

CRAB, SHRIMP & LOBSTER RISOTTO BIN 74 Cup 8.99 | Bowl 11.99

TORTILLA SOUP BIN 78 Cup 7.99 | Bowl 9.99 • Vegetarian Upon Request

PLAIN OLIVE HOUSE BIN 75
Cucumber, Carrot, Tomato, Crostini, Dressing on the Side 9.99

CAESAR BIN 70
Romaine, Shaved Parmesan, Crostini, Creamy Caesar Pesto Dressing 11.99

CHOPPED WEDGE BIN 37
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinagrette, Bleu Cheese Dressing 14.99

PASTA & RISOTTO

COUNTRY RIGATONI BIN 87
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce 23.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil 22.99

GNOCCHI CARBONARA BIN 74
Panettara, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 26.99

BAKED PARMESAN SHRIMP SCAMPI BIN 79
Capellini, White Wine San Marzano Sauce, Tomat Basil Relish, Pesto Oil 25.99

SHRIMP & SCALLOP RISOTTO BIN 80
Sweet Corn, Asparagus, Pea, Spinach, Parmesan, White Truffle Oil 32.99

BRAISED SHORT RIB RISOTTO BIN 89
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil 33.99

ROASTED CHICKEN RISOTTO BIN 79
Sweet Corn, Pea, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Straciatella, Pesto Oil, Candied Bacon 24.99

CHICKEN

DANA’S PARMESAN-CRUSTED CHICKEN BIN 79
Tomato Basil Relish, Lemon Butter, Betty’s Potatoes, Garlic Green Beans 24.99

COOPER’S HAWK CHICKEN GARDINIERA BIN 70
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary’s Potatoes 23.99

EILLIE’S CHICKEN PICCATA BIN 77
Lemon Butter Capers Sauce, Capellini Pasta, Lemon Conserva 23.99

CHICKEN MADEIRA BIN 99
Mushroom, Fontina, Mary’s Potatoes, Asparagus 24.99

STEAK & CHOPS

PRIME CHURRASCO GRILLED STEAK* BIN 06

TRIO OF MEDALLIONS* BIN 08
Homestyle, Blue Cheese, and Parmesan-Crusted Filet Medallions, Mary’s Potatoes, Asparagus 43.99

FILET MIGNON* BIN 93
8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side 45.99

RED WINE BRAISED SHORT RIBS BIN 89
Oven-Roasted Vegetables, Mary’s Potatoes, Crispy Dijon Mustard Butter, Crispy Onion Strings 35.99

PRETZEL-CRUSTED PORK CHOPS BIN 95
BBQ Maple Glaze, Mary’s Potatoes, Roasted Broccolini, Candied Bacon 32.99

SEAFOOD

SOY GINGER ATLANTIC SALMON* BIN 50
Wasabi-Browned Mashed, Asian Slaw 30.99

PAN-ROASTED MAHI MAHI BIN 77
Blistered Vegetables, Edamame, Ginger Rice, Coconut Curry Sauce 31.99

FISH & CHIPS BIN 39
Beer-Battered Alaskan Cod, Sriracha Aioli, Herb Tartar, Asian Slaw 23.99

PISTACHIO-CRUSTED GROUPER BIN 74
Mustard Sauce, Mary’s Potatoes, Asparagus 32.99

JAMBALAYA BIN 75
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice 24.99

BLACKENED AHI TUNA* BIN 77
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 32.99

PARMESAN-CRUSTED MAHI MAHI BIN 74
Roasted Broccolini, Mary’s Potatoes, Crispy Capers, Lemon Butter 32.99

JOIN THE WINE CLUB

Become a Member and discover a new wine every month in our dining room or at home, plus many more great benefits!

Start earning points with today’s visit toward dining rewards:

• 3 POINTS PER $1 SPENT • 150 POINTS = $25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy 10% OFF carryout, and 10-20% OFF additional bottles purchased in our Tasting Room.

MONTHLY VARIETY MEMBERSHIPS

$22.99 for 1 bottle • $44.99 for 2 bottles • $64.99 for 3 bottles

ALREADY A MEMBER? Upgrade to a 2- or 3- Bottle Membership!

Scan the code to sign up, and provide your Membership Number to your server.

APPETIZERS

APRIL

SURF & TURF

CARNIVAL

MAY

CHOOSE ONE

PRETZEL-CRUSTED PORK CHOP 33.99

PARMESAN-CRUSTED FILET MEDALLIONS 43.99

PRIME CHURRASCO GRILLED STEAK 40.99

CHOOSE ONE

SOY GINGER ATLANTIC SALMON*

PISTACHIO-CRUSTED GROUPER

DRUNKEN SHRIMP

SCALLOP GRATIN

APPETIZERS

APRIL

SURF & TURF

CARNIVAL

MAY

CHOOSE ONE

PRETZEL-CRUSTED PORK CHOP 33.99

PARMESAN-CRUSTED FILET MEDALLIONS 43.99

PRIME CHURRASCO GRILLED STEAK 40.99

CHOOSE ONE

SOY GINGER ATLANTIC SALMON*

PISTACHIO-CRUSTED GROUPER

DRUNKEN SHRIMP

SCALLOP GRATIN

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APPETIZERS

APRIL

SURF & TURF

CARNIVAL

MAY

CHOOSE ONE

PRETZEL-CRUSTED PORK CHOP 33.99

PARMESAN-CRUSTED FILET MEDALLIONS 43.99

PRIME CHURRASCO GRILLED STEAK 40.99

CHOOSE ONE

SOY GINGER ATLANTIC SALMON*

PISTACHIO-CRUSTED GROUPER

DRUNKEN SHRIMP

SCALLOP GRATIN
CHOPPED SALADS

BBQ BACON CHICKEN * BH 97
Sweet BBQ Glazed Chicken, Romaine, Grape Tomatoes, Green Beans, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Crispy Onion Strings, Chipotle BBQ Ranch 29.99

NAPA CHICKEN * BH 75 # Vegetarian Upon-Request
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 20.99

BLACKENED BEEF PRIME SKIRT STEAK* BH 84
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grapes Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 24.99

COOPER’S HAWK CHICKEN CAESAR BH 70
Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing 18.99

CRISPY ASIAN SESAME CHICKEN BH 71
Asian Greens, Apples, Pineapple, Oranges, Crispy Wontons, Cucumbers, Avocados, Edamame, Cashews, Toasted Sesame Vinaigrette, Citrus Chili Crunch, Pendant Olive 21.99

COMBINATIONS

SOUP & SALAD COMBINATION 22.99
Soup, Crispy Slaw, Horseradish Cream
Salad: Plain Off House # - Chopped Wedge - Caesar

FLATBREAD & SALAD COMBINATION 19.99
Flatbread: Caprese # - Roasted Vegetable & Goat Cheese # - Italian Sausage & Whipped Boursin
Salad: Plain Off House # - Chopped Wedge - Caesar

VEGETARIAN ENTRÉES

ROASTED VEGETABLE ENCHILADAS * BH 82
Corn Tortillas, Butternut Squash, Black Beans, Melon Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Salad, Tomatillo Salsa 22.99

Gnocchi with Roasted Butternut Squash # BH 70
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions 23.99

SWEET CORN & TOMATO RISOTTO BH 91 # Vegetarian Upon-Request
Pea, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil 22.99

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, Asian Slaw, or Side Salad.

CLASSIC CHEESEBURGER * BH 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings 18.99

BLEU CHEESE & CRISPY ONION BURGER* BH 99
Bleu Cheese, Lettuce, Tomato, Caramelized Onion Rings, Crispy Onion Strings 18.99

TURKEY BURGER BH 97
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad 19.99

CLASSIC CHICKEN TURKEY BURGER BH 97
Lettuce, Tomato, Red Onion, Italian Vinaigrette, Feta, Fresh Fruit, Side Salad 19.99

THE LEONARD BURGER* BH 99
A Tribute to Founder Tim McEnery’s Father — Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato, 19.99

CRISPY FISH SANDWICH BH 75
Beer-Battered Alaskan Cod, Crispy Slaw, Smashed Avocado, Sehracha Mayo 17.99

THE PRIME* BH 84

CRISPY BUTTERMILK CHICKEN SANDWICH BH 74
Crispy Slaw, Strachetta Aioli, Ranch, Spicy Honey 18.99

CILANTRO RANCH SANDWICH CHICKEN BH 74
Melon Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro, Ranch, Seasoned Mayo 18.99

SIGNATURE SIDES

WASABI-BUTTERED MUSHROOMS # 6.99
Whipped Potatoes, Butter, Cream

MARY’S POTATOES # 6.99
Whipped Potatoes, Butter, Cream

BETTY’S POTATOES # 7.99
Shredded Veggies, White Cheddar, Scallions

ROASTED BROCCOLI # 7.99
# Vegetarian | Gluten Free Menu Available Upon-Request

*These items may contain raw or undercooked ingredients.

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

APPLICATIONS

ONION RING APRILпромыш BH 95
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grapes Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 24.99

COOPER’S HAWK CHICKEN CAESAR BH 70
Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing 18.99

CRISPY ASIAN SESAME CHICKEN BH 71
Asian Greens, Apples, Pineapple, Oranges, Crispy Wontons, Cucumbers, Avocados, Edamame, Cashews, Toasted Sesame Vinaigrette, Citrus Chili Crunch, Pendant Olive 21.99

LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

COOPER’S HAWK CHICKEN GIARDINIERA BH 70
Parsley-Braded Chicken, House-Made Pickled Vegetables, Mary’s Potatoes 18.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS BH 91
Bucatini Pasta, Rich Tomato Bisque, Burrata Dolce, Basil, Extra Virgin Olive Oil 17.99

GNOCCHI CARBONARA BH 74
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 19.99

GNOCCHI WITH ROASTED BUTTERMILK CHICKEN # BH 70
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions 23.99

SWEET CORN & TOMATO RISOTTO BH 91 # Vegetarian Upon-Request
Pea, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil 22.99

DESSERT

S’MORES BUNO BH 62

BANOFFEE PIE BH 61
Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream 10.99

COOPER’S HAWK CHOCOLATE CAKE BH 81
Valhoma Chocolate, Hazelnut Ganache, Vanilla Ice Cream 11.99

SALTED CARAMEL CREAM BRULÉE BH 63
Fresh Berries, Fiddle Sea Salt 12.99

KEY LIME PIE BH 35
Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust 10.99

PB&J WAREHOUSE PIE BH 81
Wasabi Chocolate Chip Cookie Baked with Reese’s Peanut Butter Cups, Vanilla Ice Cream 12.99

WINE & CHOCOLATES

Truffles from our bakery with a flight of three sweet wines 17.99 | Without Wine 9.99

LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

CHICKEN POTSTICKERS BH 71 570 Calories
Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw 15.99

ASIAN AHI TUNA SASHIMI* BH 78 300 Calories
Tomato-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sehracha 17.99

ROASTED SEA BASS SALAD # BH 78 133 Calories
Cucumber, Carrot, Cilantro, Edamame, Asian Vinaigrette on the Side 9.99

BRIA CHICKEN BANDAID BH 97 600 Calories
Sweet BBQ Glazed Chicken, Romaine, Grape Tomatoes, Green Beans, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Chipotle BBQ Ranch 19.99

ROASTED CHICKEN GIARDINIERA BH 95 519 Calories

GRILLED TENDERLOIN MEDALLIONS* BH 80 550 Calories
Ancho Chile, Garlic, Roasted Broccolini, Yukon Gold Potatoes, Sweet Grape Tomatoes 34.99

SEARED ATLANTIC SALMON* BH 50 569 Calories
Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet Sun Marzano Tomato Sauce 24.99

PAN-ROASTED MAHI MAHI BH 77 600 Calories
Garlic Green Beans, Grape Tomatoes, Edamame, Ginger Rice, Coconut Curry Sauce 31.99

BLACKENED AHI TUNA* BH 77 590 Calories
Seared Rare with Wasabi Sauce, Cilantro-Citrus Rice, Asian Slaw 31.99

LIFTLBAlANCE BURGER BH 50 590 Calories
Lettuce, Tomato, Red Onion, Spicy Pico de Gallo, Feta, Fresh Fruit, Side Salad 18.99

TURKEY BURGER BH 91 600 Calories
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad 15.99

WINE & CHOCOLATES

Truffles from our bakery with a flight of three sweet wines 17.99 | Without Wine 9.99

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