

Fourteen Days of Dining

At Hawks Landing Club 19

Starters

Calamari

Calamari and hot cherry peppers tossed in a seasoned flour, then fried and served with tartar sauce. \$7

Ceviche Tostada

Grouper and shrimp mixed with pico de gallo, avocado, and lime juice served over 2 tostadas. \$7

3 Cheese Quesadilla

Shredded cheddar, mozzarella, and parmesan cheese served with sour cream and salsa. \$7

Beef Tenderloin Crostinis

(4) thinly shaved beef tenderloin, onion jam over crostinis topped with a balsamic glaze. \$7

Escargot

Escargot cooked with a creamy marsala sauce. \$7

Potato Skins

Potato skins filled with shredded cheddar, bacon, and scallions. Served with a side of sour cream. \$7

Boneless Chicken Tenders

(4) crispy tenders with your choice of wing sauce. \$7

Wings

(6) Wings per order.

Sauces: Buffalo, garlic parmesan, Asian sesame ginger, BBQ, chipotle lime BBQ, or dry Jamaican jerk \$7

Flatbread of the Week

Corn beef, Swiss cheese, and sauerkraut. \$10

Salads

Add Chicken (\$4) Beef (\$6) Shrimp (\$6)
Salmon (\$6)

Ceaser Salad

Classic Ceasar salad with Romaine lettuce croutons and Ceasar dressing \$9

House Garden Salad

Seasonal field greens, cucumbers, tomatoes, carrots, croutons & shredded cheese. \$9

Spinach Salad

Spinach, strawberries, mandarin orange, roasted almonds, and queso fresco. \$10

Cobb Salad

Romaine lettuce, avocado, bacon, cucumbers, tomatoes, corn, and hard boiled eggs. \$11

Pastas

Add soup or salad for only \$2

Eggplant Parmesan

Angel hair pasta, eggplant cutlets, marinara and mozzarella. \$15

Smoked Salmon

Broccoli, cherry tomatoes, fettuccine pasta tossed in vodka sauce.
Topped with smoked salmon. \$15

Chicken Marsala

Pan seared chicken, penne pasta tossed in marsala sauce. \$16

Pork Chorizo Pasta

Pork loin, broccoli, onions, peppers with a chorizo cream sauce over fettuccine pasta. \$15

Steak Pasta

Cubed beef, peppers, onions, tomatoes, penne pasta tossed in a sun dried tomato pesto cream sauce. \$18

Entrees

Add soup or salad for only \$2

Corned Beef and Cabbage

Traditional Irish corned beef and cabbage. \$11

Stuffed Chicken Poblano Peppers

Poblano peppers stuffed with shredded cheddar and shredded chicken, egg battered then fried to perfection.
Served with a corn white rice, black beans, 2 corn tortillas, topped with a cherry tomato sauce. \$14

New York strip

12oz New York Strip, topped with poblano sauce.
Served with rice, vegetables, and guacamole. \$24

Filet Mignon

Filet Mignon grilled to perfection, topped with a chimichurri sauce. Served with a baked potato and vegetables. \$29

Pork Loin

Medallion pork loin topped with a beer sauce. Served with potato and vegetables. \$16

Red Snapper

Pan seared red snapper with a coffee bean seasoning. Topped with a citrus apricot sauce. Served with rice and vegetables. \$16

Salmon Risotto

Pan seared salmon, served with vegetables and roasted tomato risotto. \$15

Creamy Coconut Shrimp

Shrimp tossed in a creamy coconut sauce. Served with jasmine rice and vegetables. \$17

Desserts

All desserts \$5

Apple Pie

Guava Flute

Molten Lava Cake

Creme Brulee

Winter Berry Stack