



# Hawk Pointe Golf Club



<p><b>Clam Chowda</b></p> <p>new england clams, chopped bacon &amp; chives</p> <hr/> <p><b>\$8.00</b></p>	<p><b>Knife &amp; Fork Caesar</b></p> <p>boquerrones, reggiano, tostada crumble, house caesar dressing</p> <hr/> <p><b>\$12.00</b> Add Grilled Chicken \$3 / Add Shrimp \$6</p>	<p><b>Country Cobb</b></p> <p>honey &amp; cracked pepper bacon, artisan blue cheese, baby heirloom tomato, pickled veg, chopped romaine, garlic &amp; herb ranch</p> <hr/> <p><b>\$12.00</b></p>	<p><b>Clubhouse Wings</b></p> <p>Jersey style (pepperoncini, garlic &amp; reggiano) buffalo or Korean BBQ</p> <hr/> <p><b>\$12.00</b></p>
<p><b>Fried Oyster BLT</b></p> <p>dill aioli, bibb lettuce, steakhouse bacon, heirloom tomato, knife &amp; fork fries</p> <hr/> <p><b>\$14.00</b></p>	<p><b>Pork Belly Bao Buns</b></p> <p>pork belly, pickled sesame slaw, hoisin aioli</p> <hr/> <p><b>\$10.00</b></p>	<p><b>Jersey Girl Fried Chicken Sandwich</b></p> <p>brioche, fresh herb ranch, house pickles, knife &amp; fork fries</p> <hr/> <p><b>\$14.00</b></p>	<p><b>Clubhouse Burger</b></p> <p>English cheddar, LTO, knife &amp; fork fries</p> <hr/> <p><b>\$14.00</b></p>

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<p><b>Papas Bravas</b></p> <p>romesco, parmesan, sunnyside egg</p> <hr/> <p><b>\$7.00</b></p>	<p><b>Charred Brussels Sprouts</b></p> <p>bacon &amp; grain mustard</p> <hr/> <p><b>\$7.00</b></p>	<p><b>Charred Spanish Octopus</b></p> <p>saffron aioli, pimenton, cilantro oil</p> <hr/> <p><b>\$16.00</b></p>
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<p><b>Avenue U Meatballs</b></p> <p>ricotta, pecorino, san marzanno tomato</p> <hr/> <p><b>\$12.00</b></p>
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<p><b>Everything Crusted Frito Misto</b></p> <p>house ranch, meyer lemon, everything bagel spice</p> <hr/> <p><b>\$12.00</b></p>
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Whether gathering in the Tavern Room for relaxed camaraderie, on the Veranda, the Champions Neste Pub on a cool summer night overlooking the manicured golf course, or in the Wine Room for that special occasion, members and guests enjoy fresh, seasonally inspired menus prepared by our culinary team and served by experienced and attentive waitstaff. Our dining rooms are open during various hours throughout the year.

<p><b>Shrimp &amp; Grits</b></p> <p>artisan grits, reggiano, gulf shrimp, sunny side egg</p> <hr/> <p><b>\$18.00</b></p>	<p><b>Sunken Silo Fish &amp; Chips</b></p> <p>Sunken Silo batter fish of the day, house made chips, malt vinegar, dill tartar</p> <hr/> <p><b>\$17.00</b></p>	<p><b>Lobster Mac &amp; Cheese</b></p> <p>3 cheese mornay, cavatappi, Maine lobster</p> <hr/> <p><b>\$21.00</b></p>	<p><b>Acorn Squash Chicken Pot Pie</b></p> <p>carrots, potato, celery, veloute sauce</p> <hr/> <p><b>\$17.00</b></p>
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**Maryland Crab Cake**  
romesco, pickled red cabbage **\$26.00**

<p><b>Kung Pao St. Louis</b> <b>\$14.00</b></p> <p><b>Ribs</b> crushed peanuts, sichuan peppercorn hoisin, cilantro &amp; scallion</p>	<p><b>Blue Plate Southern</b> <b>\$17.00</b></p> <p><b>Fried Chicken</b> smoky greens, johnny cake, lavender honey butter</p>	<p><b>Crab Cake &amp; Tagliatelle</b> <b>\$24.00</b></p> <p><b>Cacio e Peppe</b> cracked pepper, parmesan, house made farm egg tagliatelle</p>
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## HAPPY HOUR

Every Thursday  
5pm-7pm

### SIGNATURE COCKTAILS

Raspberry Beret  
The Waisted Lady  
Gold-Fashioned  
Oscar the Grouch  
Drew-Hatten



Interested in hosting a Catering Event?  
**Scan Me!**

### BEVERAGES

Coke, Diet Coke, Sprite, Unsweetened Iced Tea & Lemonade