

STARTERS

JUMBO FLORIDA GULF SHRIMP
Served with Cocktail Sauce & Lemon
\$15

DAY BOAT SCALLOPS
Pan seared, Dijon Tarragon Cream
\$15

CRISPY "POINT JUDITH" CALAMARI
Lemon Garlic Aioli
\$15

JUMBO LUMP CRAB CAKES
Sauce Beurre Blanc & Fried Leeks
\$18

PAN ROASTED MUSSELS
Lemon Butter Sauce, Garlic Chips & Grilled Country Bread
\$12

BLACKENED BEEF TENDERLOIN
Garlic Crostini & Green Tomato
\$14

TRADITIONAL FRENCH ONION SOUP
Parmesan Reggiano and Gruyere Gratinée
\$ 9

SALADS

ICEBERG WEDGE & HEIRLOOM TOMATOES
Maple Bacon & Blue Cheese Dressing
\$12

CAESAR SALAD
Romaine Hearts, White Anchovy, Prosciutto Crackling & Parmesan Reggiano
\$10

HAWK'S STEAKHOUSE SALAD
Local Greens, Organic Tomatoes Chopped Egg, Garlic Croutons, Creamy Cabernet Dressing
\$ 9

FLORIDA FARM TOMATOES
Buffalo Mozzarella & Aged Balsamic
\$12

HAWK'S SPECIALTIES

ROASTED TANGLEWOOD FARMS CHICKEN
Truffled Potato Puree, Sweet Corn and Green Bean Succotash
\$26

"NIMAN RANCH" ROASTED PORK CHOP
Caramelized Apple, Roasted Butternut Squash & Port Wine
\$28

SEARED SOUTH ATLANTIC YELLOW TAIL SNAPPER
Braised Fennel, Roasted Tomato and Lobster Cream
\$32

PORTABELLA MUSHROOM
Wilted Spinach, Artichoke & Roasted Peppers
\$22



8701 World Center Drive • Orlando, FL 32821 • Tel. 407.238.8829

PRIME STEAKS & CHOPS FROM THE GRILL

“HARRIS RANCH” ALL NATURAL ANGUS BEEF

8 oz FILET MIGNON
\$34

14 oz BONE IN FILET MIGNON
\$52

16 oz NEW YORK STRIP
\$40

20 oz DRY AGED BONE IN NEW YORK STRIP \$58

16 oz BONELESS RIBEYE
\$36

“BUTCHER BLOCK” DOUBLE CUT
NIMAN RANCH LAMB CHOPS
\$38

16 oz VEAL RIB CHOP
\$36

Different Degrees of Meat Doneness

RARE	- Red Cool Center
MEDIUM RARE	- Red Warm Center
MEDIUM	- Warm Pink Center
MEDIUM WELL	- Slightly Pink Center
WELL DONE	- No Color Left, Dry and Dense

SEAFOOD

(Prepared Grilled, Blackened or Sautéed)

FLORIDA GROUPER
\$30

WILD SALMON
\$28

“BLOCK ISLAND” SWORDFISH
\$28

YELLOW FIN TUNA
\$28

“SOUTH AFRICAN” COLD WATER LOBSTER TAILS
\$54

SIDE ITEMS

All Sides \$8

Jumbo Asparagus with Hollandaise
Gratin Potatoes
Steakhouse Hash Browns with Smoked Bacon & Onions
Maple Glazed Apple Wood Smoked Bacon
Truffled Cream Corn

Three Cheese Stone Ground Grits
Creamed Spinach
Sweet Potato and Vanilla Bean Mash
Baked Potato
Sautéed Mushrooms

In addition to serving the finest aged USDA Prime beef, our goal is to consistently embrace and support the utilization of organically raised produce, wild sustainable fish and natural hormone free pork, lamb and poultry.

- Anthony Burdo -
Chef de Cuisine

