

## *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

