

## STARTERS

### CRISPY 48-HOUR PORK BELLY

radish cake, scallion, tamari-ginger glaze \$14

### STUFFED MUSHROOMS

caramelized onions, brie, port wine reduction \$12

### NOLA SHRIMP COCKTAIL

poached shrimp, cajun remoulade, giardiniera \$12

### CLASSIC CÆSAR

romaine, house-made dressing, croutons, parmesan \$10

### MIXED FIELD GREENS

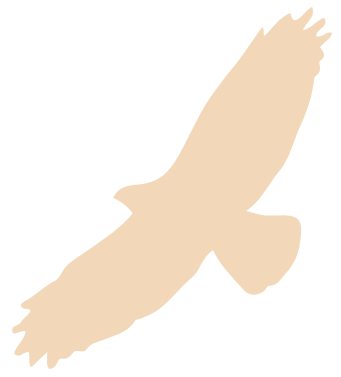
cherry tomatoes, shaved carrot, cucumber, house vinaigrette, fresh herbs \$9

### SUMMER CORN SOUP

sweet Brentwood corn purée, green onion \$10

### PULL-APART ROLLS

served with grass-fed butter & Maldon sea salt \$3



# dinnertime at Whitehawk Restaurant

## MAINS

### BRICK CHICKEN

marinated & grilled boneless free-range half-chicken, heirloom tomatoes, fresh mozzarella, basil \$28

### PAN-ROASTED KING SALMON

zucchini & carrot noodles, ginger, garlic, scallion, ponzu sauce, sesame, nori \$32

### 9-OZ. LODGE BURGER

in-house grind, pimento cheese, house-made pickle, brioche bun, fresh-cut fries, fancy sauce \$20  
*(order it pink, very pink, or with no pink)*

### 12-OZ. CENTER-CUT DELMONICO RIBEYE

swiss chard strata, honey-glazed carrots, herb butter \$42

### SPICED-RUBBED DELICATA SQUASH

red curried lentils, greens, grilled naan bread \$20  
*vegan*

### ST. LOUIS CUT PORK RIBS

local BBQ sauce, fresh-cut fries, coleslaw \$29

## SIDES

\$8

### FRESH-CUT FRIES

with fancy sauce

### CAPRESE

heirloom tomatoes, fresh mozzarella, basil

### COLESLAW

### ZUCCHINI & CARROT NOODLES

with ginger, scallion, garlic

### HONEY-GLAZED CARROTS

### SWISS CHARD STRATA

### CURRIED RED LENTILS

with greens and grilled naan bread

*grab a bottle...*

### CHAMPAGNE

Henroit Brut Souverain Reims, Champagne, France NV \$92

### SAUVIGNON BLANC

Galerie Naissance Sauvignon Blanc Napa Valley, California 2019 \$50

### CHARDONNAY

Carmel Road Chardonnay Monterey Coast, California 2019 \$38

### GRENACHE BLANC

Halter Ranch Grenache Blanc Adelaida District, Paso Robles, California 2018 \$46

### PINOT NOIR

Failla Pinot Noir Sonoma Coast, California 2019 \$69

### CABERNET SAUVIGNON

Rich Table Cabernet Sauvignon Columbia Valley, Washington 2018 \$51

### MERLOT

Peju Merlot Napa Valley, California 2017 \$65

### GSM BLEND

Sinister Hand Columbia Valley, Washington 2019 \$53

### SUPER CALABRIAN

Librandi Gravello Val di Neto, Italy 2016 \$68

SEE THE FULL WINE MENU FOR OUR COMPLETE LISTING