

STARTERS

CRISPY 48-HOUR PORK BELLY

miso-ginger eggplant, scallion, radish \$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

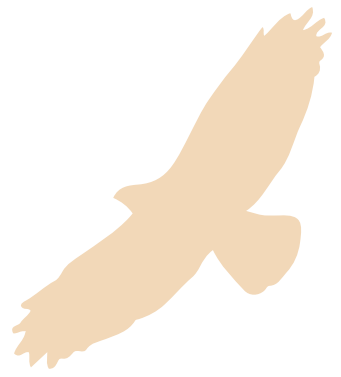
cherry tomatoes, shaved carrot, cucumber, house vinaigrette, fresh herbs \$9

TOMATO BISQUE

San Marzano tomatoes, sherry cream, puff pastry \$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, summer succotash, cognac-whole grain mustard cream sauce \$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)

BONE-IN PORK CHOP

potato-green onion croquettes, stone fruit sweet-and-sour sauce, snap peas \$30

12-OZ. CENTER-CUT DELMONICO RIBEYE

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

BAKED POLENTA "GNOCCHI"

crushed tomatoes, roasted eggplant, nutritional yeast \$18
vegan

SIDES

\$8

FRESH-CUT FRIES

with fancy sauce

SUMMER SUCCOTASH

corn, edamame, zucchini, summer squash, red bell pepper

CRISPY POTATO-GREEN ONION CROQUETTES

stone fruit sweet-and-sour sauce

ZUCCHINI & CARROT NOODLES

with ginger, scallion, garlic

HONEY-GLAZED CARROTS

SWISS CHARD STRATA

with chimichurri

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