



Hawks 18th Anniversary

Chefs Additions

AUGUST 21-23, 2025

Petite Maine Lobster Rolls 24

Buttered Brioche and Celery Aioli

Shigoku Oysters on the Half Shell 31

Melon Coriander Mignonette and Fresno Chili Hot Sauce

Siberian Osetra Caviar Tartlet 40

Sunchoke Pudding, Lemon Crème Fraîche and Chives

Double R Ranch Rib Steak for Two 165

Jimmy Nardello Peppers, Charred Onion and Pommes Dauphine,

Chanterelle Sauce Forestière