

DINNER & TAPAS



SERVED 3PM - CLOSE

TAPAS

Ask your server or check out our weekly tapas menu. 8 tapas for 10 dollars or less. Available everyday after 3pm

SOUPS & SALADS

Hawk & Hen Daily Soup

5 / 7

Cup / Bowl

Bottomless

10

Served with a hand-made scone

Hawk & Hen House Salad GF ★

10

Artisan greens, carrot, chickpeas, tomato, cucumber, pea shoots, with either a Sumac or Maple balsamic dressing

Bread Salad ★

10

Our take on the Caesar Salad! Artisan greens, kale, spinach, pickled red onions, mushrooms, grilled bread cubes, Parmesan dressing, and crispy capers

Bird's Nest Salad GF ★

11

Artisan greens, herbed quinoa, poached egg, avocado, with a Sumac dressing and mixed nuts

Strawberry Spinach Salad

12

Baby spinach, fresh sliced strawberries, red onions, candied walnuts, candied bacon, and goat cheese, with a Maple balsamic dressing

Smoked Albacore Tuna Salad GF

15

Artisan greens, carrot, tomato, and cucumber tossed with Sumac dressing, and topped with smoked tuna, herb aioli, and sliced almonds

Hawk Salad Boosters

+ chia seeds - 2 + mixed nuts - 2
+ prawns, steak or smoked salmon - 5

SANDWICHES & BURGERS

16 Halibut Burger

Your choice between a battered or cajun spiced halibut fillet, tartar sauce, and Artisan greens on a sesame brioche bun

15 Philly Cheese Steak ♥

Strips of steak, peppers, red onions, herbed garlic aioli, and melted havarti on a grilled baguette

14 BBQ Brisket Sandwich

Smoked beef brisket, caramelized onions, peppers, Hawk BBQ sauce, and goat cheese on a grilled baguette

14 Mel's Reuben

Pastrami, havarti, sauerkraut, and hot mustard on marble rye topped with a sliced deli pickle

15 Smoked Tuna Melt

Local albacore tuna, havarti, and fresh herb aioli on a grilled baguette

15 Hawk & Hen Burger ♥

Your choice between a chicken breast or beef patty tomato relish, smoked cheddar, and Artisan greens on a sesame brioche bun

15 Vegan Burger ★

Sweet potato, flax seeds, oatmeal, chickpeas, onions, roasted garlic with peppers, spinach, and tomato relish on an alpine ciabatta bun

10 Fried Egg Sandwich

Fried egg, hand-sliced bacon, smoked cheddar, roasted garlic aioli, Artisan greens, and tomato on an alpine ciabatta bun
+ avocado - 2

Sandwich/Burger Boosters

+ hand-sliced bacon - 2 + gluten-free bun - 1
+ avocado - 2 + cheese - 2

HOUSE-MADE DESSERTS

8 Homemade Hot Apple Pie

Changes daily. Ask your server for today's creation.

8 Weekly Dessert Features

Ask your server about what type of desserts our Chef has prepared for you this week

DINNER ENTREES

19 Pan Roasted Game Hen ♥

Our Signature Dish

Local game hen, sauteed wild mushrooms, and port wine reduction, Yukon mash, seasonal vegetables

17 Vegetarian Gnocchi ★

Hand-made herbed gnocchi with roasted mushrooms, caramelized onions, tomato, spinach, brown butter sauce topped with parmesan, and served with a grilled baguette

+ prawns, steak or smoked salmon - 5
+ short ribs - 8

20 Scallops and Prawns

Prawns, scallops, Artisan greens, herbed quinoa, basil pesto, parmesan crisp, and a sunny side egg, all served with a grilled baguette

17 Adam's Meatballs

House-made pork and beef meatballs, house-made tomato sauce, fusilli noodles, fried capers, topped with parmesan, and served with a grilled baguette

20 West Coast Sockeye Salmon

Pan seared local salmon, citrus, and herb polenta, wilted kale, grilled lemon, seasonal vegetables, and kale crisps

16 BC Halibut and Chips

1 piece of tempura beer battered halibut, house-made coleslaw, tartar sauce, and a lemon wedge
+ extra piece of halibut - 8

21 Braised Boneless Short Ribs ♥

Boneless beef ribs, port wine reduction, caramelized onions, Yukon mash, and seasonal vegetables topped with parsnip crisps

20 Hawk's Steak

AAA Canadian sirloin grilled to your liking, wilted greens, blue cheese, pomme rissoles, and seasonal vegetables

+ prawns - 5
+ sauteed mushrooms - 4

22 Roasted Island Lamb Sirloin ♥

Tender lamb sirloin, blueberry demi-glaze, herb polenta, and seasonal vegetables