

Just the Beginning..

Maryland Crab Cakes

Home Made Crab Cakes on a bed of Spring Mix with Red Pepper & Cucumber-Wasabi Dressing.
\$14

Artichoke Dip

Baked Artichokes, Roasted Red Pepper, and a spicy blend of cheeses. Served with Crispy Garlic Pita Chips.
\$11

Quesadilla

Grilled Flour Tortilla, Black Bean Dip, Sautéed Peppers, Onions and Pepper Jack Cheese.
With Chicken \$9, With Steak \$14

Loaded Skins

Crispy Potato Skins Filled with Mixed Cheese, Bacon and Scallions. Served with Sour Cream.
\$8

Sauerkraut Balls

Kraut, Kielbasa, and Bacon all Breaded in Ritz Crackers and Fried to Deliciousness! Served with Thousand Island Dressing
\$8

Wings

Your Choice of Traditional, or Boneless with your choice of sauce. Served with Bleu Cheese, and Celery.
\$10

P.E.I. Mussels

Prince Edward Island Mussels Sautéed in Your choice of Marinara with Parmesan, or Garlic, White Wine, and Basil. Served with Grilled Italian Bread.
\$12

Maytag Chips

Hand-Made Potato Chips topped with Maytag Bleu, Pepper-Jack cheese, and Tangy Maytag Sauce. Topped with Candied Bacon.
\$11

Tenders

Fresh Chicken Tenders Floured and Fried Golden Brown. Served with your choice of sauce for dipping.
\$10

Arancini

Arborio Rice, Seasoned with Imported Italian Cheeses, and Hand Breaded. Served over Home Made Marinara.
\$8

Stuffed Hungarian Hots

Sausage Stuffed Banana Peppers with Romano Cheese, Garlic and Oil. Served with Garlic Bread.
\$12

Hawk Provolone

Fresh Breaded Grande Provolone Rounds served on Marinara & topped with Romano Cheese.
\$10

Potstickers

Asian Pork and Vegetable stuffed Dumplings. Served with Sesame Ginger dressing.
\$10

Calamari

Lightly Tossed in our own blend of seasoning, then Flash-Fried. Drizzled with Sweet Thai-Chili Sauce.
\$10



Pot Roast

Tender Pot Roast with Mashed Potatoes and Aromatic Vegetables.
\$16

Jack Daniels™ Strip

12oz New York Strip with our Jack Daniels Whiskey Glaze. Served with your choice of starch and side.
\$28

Filet Mignon

7oz Tenderloin Filet simply grilled and topped with Maytag Butter. Served with your choice of starch and side.
\$26

Meatloaf

Home Made Meatloaf with Vegetable Gravy. Served with Mashed Potatoes, and Fresh Veggies.
\$16

*Add Sautéed Mushrooms OR Onions to any steak.
\$2 Each.*

Entrees



Chili Glazed Salmon

Fresh Salmon with Sweet and Spicy Thai-Chili Glaze. Served with Wild Rice and Fresh Veggies.
\$22

Praline Orange Roughy

Fresh Orange Roughy Cajun broiled and topped with Pecan Praline. Served with Baked Potato and Fresh Veggies.
\$20

Broiled Sea Scallops

Jumbo Dry-Pack Sea Scallops Broiled with White Wine, Butter and Lemon. Served with Wild Rice and Fresh Veggies.
\$21

Shrimp Chorizo

Sautéed Jumbo Tiger Shrimp with Chorizo, Peppers, Onions and Tomato in light Cajun Cream Sauce. Tossed with Penne Pasta. \$20



New Orleans Jambalaya

Our Very Best! Traditional New Orleans Style Jambalaya with Spicy Andouille & Tasso Ham with Chicken, Shrimp, and Cajun Rice.
\$18

Roasted Apple Chops

Two 7oz Pork Chops Charbroiled and Topped with Fire Roasted Apples. Served with Choice of Starch and Vegetable.
\$20

Eggplant Parmesan

Hand Breaded Eggplant with our Homemade Sauce and Parmesan Cheese. Served with Pasta.
\$15

Pierogi and Sausage

Homemade Chicken Sausage, Potato and Cheese Pierogi, Sautéed Cabbage, and Onions.
\$15

Chicken Marsala

Sautéed Chicken Breast in rich Marsala wine sauce with Portobello Mushrooms. Served with Risotto and Fresh Veggies.
\$16

Mac 'n' Cheese

Homemade Macaroni and Cheese topped with a Pepperidge Farm Goldfish™ cracker crust.
\$12

Add Chicken \$4, Add Boneless BBQ Ribs \$6

Fish 'n' Chips

Beer Battered Haddock, served with Crispy Fries, Tarter Sauce and Coleslaw.
\$14

Thanks for choosing Redhawk Grille! We are glad that you have given us the opportunity to serve you, and welcome any feedback that you may have. We use small purveyors, and make all of our items fresh in a scratch kitchen. We believe in flavor, quality, fresh food, and friendly, prompt service.

Welcome to the Hawk!

Sandwiches

Substitute a side for \$1 more or a Premium Side for \$3 more!

Chicken Chicken

Char-Grilled Chicken Breast with Lettuce, Tomato, and Mayo. Buffalo Style at your Request. Served with Zapps Chips. \$11

Grilled Portobello

Grilled Portobello Mushroom, Roasted Red Pepper, Spinach, Provolone and Honey Garlic Mayo on Grilled Italian Bread. Served with Zapps Chips. \$11

BBQ Pulled Pork

Smoked Pork in our Home Made BBQ Sauce with Sautéed Onions and American Cheese. Served with Zapps Chips. \$12

Reuben

Grilled Vienna Corned Beef, Sauerkraut and Swiss served on Marbled Rye with 1000 Island on the Side. Served with Zapps Chips. \$12

Frisco Melt

Sliced Turkey Breast with Crisp Bacon and Cheddar Cheese on Grilled Sourdough. Served with Honey Lime Dressing on the Side and Zapps Chips. \$11

Chipotle Chicken Crunch

Char-Grilled Chicken, Pepper Jack Cheese, Applewood Smoked Bacon, Jalapenos, Chipotle Mayo and Chili Onion Rings. Served with Crispy Fries. \$12

Chipotle Crunch Burger

Pepper Jack Cheese, Applewood Smoked Bacon, Jalapenos, Chipotle Mayo and Chili Onion Rings. Served with Crispy Fries. \$12

Western Burger

Applewood Smoked Bacon, BBQ, Cheddar Cheese, and Chili Onion Rings. Served with Crispy Fries. \$12

Monte Cristo

Ham, Turkey and Swiss on French Toast. Grilled, then Dusted with Confectioners Sugar. Served with Zapps Chips. \$12

The Cuban

Smoked Pork, Ham, Salami, American and Swiss Cheese grilled with Pickles, Mustard and Mayo. Served with Zapps Chips. \$12

Pot Roast Melt

Tender Pot Roast with American Cheese on Sourdough. Served with Zapps Chips. \$12

Tuna Melt

Albacore Tuna Salad served Open-Faced on 9-grain Toast with Colby Jack Cheese and Roma Tomatoes. Served with Zapps Chips. \$11

BBQ Meatloaf Melt

Home Made Meatloaf, Savory BBQ, Bacon, Sautéed Onions and American Cheese on Grilled Sourdough. Served with Zapps Chips. \$12

Chicken Caprese

Toasted Ciabatta Stuffed with Grilled Chicken Breast, Arugula, Fresh Mozzarella, Oven Roasted Roma Tomato and Fresh Pesto. Served with Zapps Chips.

Classic Burger

Plain and Simple. Served with Crispy Fries. \$9
Extras : Cheese, Onions, Mushrooms, Bacon. \$.75 each

Brunch Burger

Applewood Smoked Bacon, Fried Egg and American Cheese. Served with Crispy Fries. \$12

Fresh Salads

House

Crisp Mixed Greens, Tomato, Carrot, Cucumber, Onion and Provolone Cheese. With your choice of Dressing
\$4

Harvest

Crisp Mixed Greens, Spicy Candied Walnuts, Dried Cranberries, Goat Cheese and Red Pepper. Served with Balsamic Vinaigrette on the side.
\$11

Add Chicken \$4 · Add Steak \$6 · Add Salmon or Shrimp \$9

The Wedge

Iceberg Lettuce, Bleu Cheese Dressing, Crumbled Bleu, Chopped Egg, Tomato, and Candied Bacon.
\$11

Add Chicken \$4 · Add Steak \$6 · Add Salmon or Shrimp \$9

The Hawk

Crisp Mixed Greens, Crumbled Bleu, Egg, Red Onion, Tomato, Carrot, Cucumber and Candied Bacon. Served With Your Choice of Dressing.
\$11

Add Chicken \$4 · Add Steak \$6 · Add Salmon or Shrimp \$9

Arugula & Asiago

Fresh Arugula & Diced Tomato tossed with Lemon-Pepper Vinaigrette, then topped with Aged Asiago.
\$6

Buffalo Chicken

Buffalo Chicken, Mixed Greens, Red Onion, Egg, Tomato, Carrot, Crumbled Bleu & Cucumber. Served with our Home Made Ranch Dressing.
\$14

The Chop

Chopped Romaine, Grilled Chicken, Tomato, Avocado, Corn, Bacon, Bleu Cheese, and Apples. Served your Choice of Dressing.
\$14

Caesar

Romaine, Homemade Caesar Dressing, Croutons and Fresh Grated Romano.
\$9

Add Chicken \$4 · Add Steak \$6 · Add Salmon or Shrimp \$9

Sides (\$3)

Mashed Potatoes
Zapps Chips
Fresh Veggies
Baked Potato
Crispy Fries
Creamy Slaw
Sweet Potato Fries

Premium Sides (\$5)

Risotto
Mac & Cheese
Soup of the Day (Bowl)
Loaded Baked Potato
Onion Rings

Redhawk
GRILLE

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.