

Starters

GF Mt. Hawley Classic Chili

House Ground Beef, Red Pepper, Onion,
House Chili Spice 6

GF Sherry Spiked French Onion Gratin

Seasoned Beef Broth, Sherry, Sautéed Onions,
Crouton, Swiss Cheese Crown 6
(Gluten Free without Crouton)

GF Tiger Prawn Cocktail Martini

Jumbo Prawn, House Cocktail Sauce, Lemon
15

Salt & Vinegar Calamari

Lightly Fried Calamari, House Remoulade,
Pickled Pepperoncini Pepper, Roasted Red
Pepper 13

Fried Sunchokes

Fried Sunchokes, Spicy Mayo, Farmer's Salad
9

Linz Heritage Angus Beef Tips & Blue

8oz. Linz Heritage Angus Beef Tips, Demi
Glace, Blue Cheese 15

Salads

Add Salmon \$8 or Chicken \$5 to any Salad

GF Chef's Salad

Tavern Ham, Turkey, Spring Greens, Cheddar,
Egg, Cherry Tomato, Bacon, Classic Ranch
Dressing Large 12 Small 7

GF Wedge B.L.T.

Iceberg Lettuce, Red Wine Vinaigrette,
Applewood Smoked Bacon, Tomato, Bleu
Cheese, Bleu Cheese Vinaigrette 10

GF Chopped Caesar

Chopped Romaine, Caesar Dressing, Parmesan
Cheese, Croutons Large 11 Small 6
(Gluten Free without Croutons)

GF Crisp Winter Salad

Shaved Sunchoke, Hearts of Palm, Pickled
Winter Vegetables, Green Goddess Dressing,
Shaved Parmesan Cheese, Arugula Large 12
Small 8

GF Smokehouse Salad

Mixed Greens, Candied Walnuts, Hickory
Smoked Bacon, Smoked Gouda,
Honey Dijon Dressing 15

GF Warm Spinach Salad

Baby Spinach, Red Onion, Spiced Pecans,
Dried Cranberries, Cucumber,
Warm Bacon Vinaigrette 12

GF Asian Chicken Salad

Orange Glazed Chicken, Mandarin Orange,
Chow Mein Noodle, Cucumber, Cherry
Tomato, Orange Vinaigrette, Spring Greens
Large 14 Small 8
(Gluten Free without Chow Mein Noodle &
Chicken)

*Ranch, Bleu Cheese, Raspberry Poppy-seed, Caesar,
Italian Balsamic Vinaigrette, 1000 Island, Honey Dijon
(All dressings are gluten free)*

Main Dishes & Classics

(All entrees are served with 1/2 salad or soup)

Lobster Mac N Cheese

Maine Lobster Tail, Corkscrew Pasta, Mt.
Hawley Cheese Sauce 23

GF Ponzu Salmon

Ponzu Glazed Faroe Island Salmon, Sweet
Corn Risotto, Truffle Essence, House Kimchi
23

Smoked Chicken

Cold Smoked Miller Farms Amish Chicken
Breast, Cous Cous, Pickled Raisins, Chili Sauce
19

Catfish

Whole Catfish Deep Fried or Broiled with
Choice of Potato and Seasonal Vegetable 18

Pasta Marinara

House Marinara Sauce, Corkscrew Pasta,
Parmesan Cheese 11

Linguini Carbonara

Bacon, Linguini, Sweet Peas, Pecorino
Romano, Carbonara Sauce 14

Tomato Braised Beef Pasta

Tomato Braised Beef Ragu, Pasta, Pecorino
Romano 16

v Vegetarian Sweet Pea Risotto

Arborio Rice, Sweet Peas, Pecorino Romano,
Cherry Tomato 16

GF Grilled Chicken Breast

Grilled Chicken Breast, Mashed Potato,
Seasonal Vegetable, Pico de Gallo 16

Lemon Grouper

Lightly Floured Grouper, Lemon Sauce, Choice
of Potato, Seasonal Vegetable 22

Bacon Wrapped Meatloaf

Applewood Smoked Bacon Wrapped
Meatloaf, Demi-Glace, Potato Puree, Seasonal
Vegetable 18

Main Dishes & Classics

Veal Osso Bucco

Braised Veal Shank, Carrot, Fried Brussels Sprouts 30

GF Magic Valley Idaho Rainbow Trout

Crispy Skin Rainbow Trout, Brown Butter, Lemon, Toasted Pecans, Fried Brussels Sprouts 28

Linz Heritage Angus Steaks

All Steaks are prepared with Maitre D' Butter. Steaks come with choice of Potato Puree, Shallot Potato Cakes, Fried Brussels Sprouts, Truffle Fries or Baked Potato and Vegetable Du Jour (add \$2 for truffle fries)

(We Proudly Serve Linz Heritage Angus Beef)

GF Linz Heritage Angus Ribeye

12 ounce 28

GF Linz Heritage Angus Filet Mignon

8 ounce 32

6 ounce 29

GF Mt. Hawley Classic Prime Rib

Tender Roasted Prime Rib Beef

King Cut 16 ounce 30

Queen Cut 10 ounce 25

Prime Rib Sandwich

Salt Crusted Prime Rib, Texas toast, au jus and French fried potatoes 19

V Vegetarian

GF Gluten Free

We proudly support EP!C Harvest who provides opportunities for over eighty adults with intellectual and developmental disabilities. EP!C Harvest empowers individuals by providing opportunities in their greenhouse, garden and market stand. We utilize their seasonal ingredients in a sustainable manner.



Mt. Hawley Country Club



Dinner To Go Menu

To Place Orders
692-7810