

Hawkeye Restaurant

105 N Park Dr 52632-2238 · +13195247549 · Updated: Jan 14, 2026

[View online menu](#)



THINGS TO SHARE 14

Shrimp Jammers	\$9.00
Six shrimp stuffed with jalapenos, monterey jack and cream cheese	
Buffalo Chicken Dip	\$8.00
Grilled all white meat chicken blended with cream cheese, seasonings and buffalo sauce. Served with homemade tortilla chips	
Rumaki	\$8.00
A Hawkeye favorite for years! Chicken livers and water chestnuts wrapped in bacon, hand breaded and deep-fried golden brown. Served with hot mustard and sweet n' sour sauce	
Jalapeños Chicken Poppers	\$8.00
Six poppers.....a combination of chicken and jalapeños wrapped with bacon then hand breaded and deep-fried golden. Served with chipotle mayo	
Shrimp or Scallops	\$9.00
Five shrimp or scallops, bacon wrapped then broiled and served with lemon and cocktail sauce	
Cauliflower	\$7.00
White cauliflower florets lightly breaded and deep-fried, served with cheese sauce	
Mushrooms	\$7.00
Fresh button mushrooms hand breaded and deep-fried crisp, served with ranch dressing	
Buffalo Chicken Fingers	\$8.00
Four jumbo chicken tenders hand breaded and fried, your choice of plain, mild, honey BBQ or with our spicy and very HOT sauce. Served with celery and bleu cheese dressing for dipping	
Onion Rings	\$7.00
Our onion ringside made from scratch.....sweet onion slices "freshly breaded" and deep-fried to a golden brown. Served with our own house sauce	
Hawkeye Sampler	\$11.00
A platter of two jalapeño chicken poppers, breaded mushrooms, three mozzarella sticks and spicy buffalo chicken bites (sorry, no substitutes)	
Cheese & Crackers	\$2.00
A medley of crackers accompanied by an aged cheddar cheese spread...a great start to your meal	
Mozzarella Sticks	\$8.00
Mozzarella cheese sticks dipped in a premium beer batter and deep-fried. Served with marinara sauce	
Sunday Hot Plate Special	\$13.00
10:30 AM - 3:00 PM. Chefs choice of six different entrees served with two sides and a dessert	

Shrimp Cocktail	\$9.00
5 large sweet chilled shrimp served with cocktail sauce and lemon wedge	

SANDWICHES 14

Club	\$9.00
Sliced roast beef, turkey, ham, bacon, swiss and american cheese served hot or cold on toasted wheatberry bread	

Patty Melt	\$10.00
Eight ounce hamburger with sautéed onions, swiss and american cheese on grilled marble rye	

French Dip	\$10.00
Fresh smoked roasted beef with melted swiss cheese on a grilled toasted hoagie roll,served au jus	

Philly Cheese	\$11.00
Slices of smoked steak with sautéed onions, green peppers, country bob sauce and melted cheddar cheese on a toasted hoagie roll	

Turkey BLT Wrap	\$9.00
Smoked turkey, bacon, lettuce, tomato and ranch dressing rolled in a large soft tortilla	

Cordon Bleu Sandwich	\$11.00
Chicken breast grilled or hand breaded and deep-fried, topped with ham, swiss and american cheese, served on a toasted ciabatta bun with lettuce, tomato, pickle and honey mustard	

Hawkeye Burger	AVAILABLE OPTIONS
Eight ounce, flame-broiled beef patty with all the fixings	
	\$9.00
	Add Bacon or Cheese (Each): \$1.00
	Make It a Bleu Burger (Extra): \$1.00

Chicken Melt	\$10.00
Chicken breast... Grilled or breaded and fried, with swiss cheese on grilled marble rye with lettuce, tomato, pickle and mayo	

Reuben or Rachel	\$10.00
Choice of corned beef or shaved turkey with sauerkraut and swiss cheese on grilled marble rye bread, sided with 1000 island dressing	

Horseshoe Burger	\$11.00
This eight ounce burger on toasted texas toast loaded with a mound of fries, smothered with cheddar cheese and topped with onion rings	

Buffalo Chicken	\$10.00
Juicy, boneless chicken breast hand breaded, deep-fried and smothered in our buffalo sauce, served with bleu cheese dressing	

Ribeye Sandwich	AVAILABLE OPTIONS
Choice ribeye closely trimmed and flame-broiled, served on a toasted hoagie roll	
	\$12.00
	Add Mushrooms & Onions (Extra): \$2.00

Tenderloin		AVAILABLE OPTIONS
USA Today Dish of the Year!! Made from scratch! Hand cut and tenderized port loin, flame-broiled or freshly breaded and deep-fried		\$10.00
		Top with Bacon & Cheese Extra for:
		\$2.00

Prime Rib	\$14.00
Tender 8 oz. Choice hand cut served with Au jus and Horse Source	

BASKETS 5

Shrimp	\$11.00
Six butterflied, deep-fried shrimp, served with lemon and cocktail sauce	

Belly Buster	\$9.00
Eight ounce beer battered white fish, fried to a crisp golden brown, served with lemon and tartar sauce	

Baby Back Ribs	\$12.00
A third rack of tender baby back pork ribs smothered with BBQ sauce	

Chicken Tenders	\$10.00
Made from scratch... Three hand breaded and fried chicken tenders, served with your choice of dipping sauce	

Chicken Poppers	\$10.00
Six chicken tenders and jalapenos wrapped with bacon then hand breaded and deep-fried golden, served with chipotle mayo	

HOT PLATE SPECIALS 4

BBQ Ham Steak	\$10.00
Eight ounce slice of mouth watering, lean ham grilled with BBQ sauce	

Ground Sirloin	\$10.00
8 oz. of Ground Sirloin covered in brown gravy	

Fried Chicken Breast	\$10.00
This tender chicken breast is hand breaded, fried to a crispy golden brown and covered with our delicious country gravy	

Country Fried Steak	\$10.00
Hand breaded, tenderized beef steak, fried up crispy and delicious, then covered with our delicious country gravy	

THE GARDEN 12

Fresh Salad Bar		AVAILABLE OPTIONS
Fresh greens with all the fixin's and a variety of homemade salads		\$9.00
		Add a Cup of Soup (Extra): \$1.00
		Add a Bowl of Soup (Extra): \$2.00

Mediterranean		AVAILABLE OPTIONS
Fresh greens topped with tomato, red onion, mandarin oranges, grapes, cranraisins, sliced almonds, bleu cheese crumbles, and croutons. Served with balsamic vinaigrette dressing		\$12.00
		Add Grilled Chicken Breast (Extra): \$2.50

Chicken Breast		AVAILABLE OPTIONS
A bed of fresh greens topped with a broiled or hand breaded chicken breast, cucumbers, tomatoes, eggs, red onions and croutons. Served with your favorite dressing		\$10.00
		Blackened, Cajun or Jerk Chicken (Add):
		\$1.00
Grilled Salmon		\$14.00
Mixed greens, almonds, mandarin oranges, grapes and croutons, topped with a 6 oz grilled salmon fillet. Served with raspberry vinaigrette dressing		
Chicken Caesar		\$11.00
Romaine lettuce with grilled parmesan cheese, topped with a broiled or hand breaded sliced chicken breast, eggs, tomatoes, red onions and croutons, with caesar dressing on the side		
House		\$5.00
A bed of fresh, crisp salad greens mixed with a variety of vegetables, served with your favorite dressing		
Taco		\$11.00
A large fried flour tortilla filled with seasoned beef, topped with cheese, tomatoes, lettuce, onions and black olives (guacamole optional). Served with salsa and sour cream		
Chicken Fajita		\$12.00
A bed of fresh greens with grilled onions and peppers, topped with cheese, tomatoes, lettuce and black olives (guacamole optional). Served with salsa and sour cream		
Buffalo Chicken		\$12.00
Fresh greens topped with a broiled or hand breaded chicken breast tossed in our hot sauce, cucumbers, tomatoes, eggs, red onions and croutons. Served with bleu cheese dressing		
Soup		\$5.00
try a bowl of our signature Wisconsin Cheese soup or ask your server about our homemade soup of the day		
Soup & Salad		\$9.00
A steaming hot bowl of our Wisconsin Cheese soup or our features soup of the day, with your choice of caesar or house salad		
Chef's Salad		\$10.00
Fresh greens topped with julienned strips of ham, turkey, cheese, cucumbers, tomatoes, eggs, red onions and croutons. Served with your favorite dressing		

PASTABILITIES 1

Create Your Own		AVAILABLE OPTIONS
A mound of fettuccini or cheese filled tortellini smothered with your choice of olive oil, alfredo sauce or marinara sauce. Pastas are served with a short breadstick and your choice of salad bar, garden salad or soup		\$14.00
		Add Sautéed Mushrooms, Broccoli or Grilled Veggies (Each):
		\$1.50
		Add Salmon: \$6.00
		Add Grilled Onions: \$3.00
		Add Sauteed Shrimp: \$5.00

SIDE DISHES 13

Buttered Corn	
Green Beans	
Steamed Broccoli	
Cheesy Mashed	
Sweet Potato Fries	
French Fries	
Apple Sauce	
Cottage Cheese	
Signature Wisconsin Cheese Soup (Cup)	
Soup of the Day (Cup)	
Homemade Mashed Potatoes & Gravy	
Homemade Bacon Ranch Potato Soup	
Cole Slaw	

DESSERTS 10

White Chocolate Raspberry	\$6.00
A yummy cheesecake filling enhanced with a buttery graham cracker crust swirled with raspberries	
Hawkeye Brownie Overload	\$9.00
two scoops of vanilla ice cream topped with fudge, whipped cream and nuts on a brownie...youmight want to share this one!!!	
Old Fashioned Cheesecake	\$5.50
Butter walnut crunched crust, with honeyed sour cream, served with your choice of strawberry, blueberry or cherry topping	
Root Beer Float	\$3.50
A sixteen ounce frosted glass filled with vanilla ice cream and 1919 draft root beer	
Chocolate Peanut Butter Blast	\$6.00
Dark chocolate and peanut butter mousse full of reese's peanut butter cups	
Granny Apple Overload	\$8.00
Served warm... Infused with apples and caramel, finished with streusel crumb and served with cinnamon ice cream	

Chocolate Lovin Spoonful Cake	\$6.00
A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched in chocolate cake	

Ice Cream	AVAILABLE OPTIONS
	Cinnamon: \$3.00
	Vanilla: \$2.50
	With Chocolate Syrup, Cherries, Caramel, Nuts or Blueberries: \$2.75

Carrot Cake	\$5.50
Moist, dense, delicious cake with cream cheese frosting wrapped in chopped walnuts	

Pecan Breaded Pudding	\$6.00
Homemade... Yeast rolls laced with caramel, chocolate chips and pecans, topped with a sweet rum sauce and whipped topping	

BEVERAGES 8

Pepsi Products
We proudly serve Pepsi Products. 4 ounce glass ~ free refills. Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr Pepper, Sierra Mist. Coke & Diet Coke (in cans) also available

Hot Chocolate

Draft 1919 Root Beer
Fresh from the keg, served in a frosted pint glass. Refills \$1.25 extra

Lemonade & Tea
Iced or Hot Tea, Raspberry Iced Tea and Lemonade (free refills)

Juices
Apple, Orange or Cranberry

Coffee
Free refills

Milk
White or Chocolate

Perrier Water

TAKE US HOME 6

House Dressing	\$6.00
French dressing mixed with bleu cheese crumbles and more	

1919 Root Beer	AVAILABLE OPTIONS
	\$10.95
	Refills: \$5.95

Steak Sauce	\$5.00
Our own "made from scratch" (10 oz)	
Ranch Dressing	\$5.00
Made fresh in our kitchen using real buttermilk	
Soft Cheddar Cheese	\$6.00
Made from scratch with real cheddar cheese (16 oz)	
Propane Tanks	
We can fill all of your propane needs!	

STEAK & BBQ 16

Ribeye (12 Oz)	\$22.00
Thick and juicy, flame-broiled ribeye well marbled to ensure great flavor and tenderness	
T-Bone	\$28.00
Choice 20 oz. cut	
Beef Tips	\$17.00
Tender beef tips with sautéed peppers and onions in a brown gravy sauce, served over a bed of rice or fettuccini	
Ribeye (18 Oz.)	\$29.00
Thick and juicy, flame-broiled ribeye well marbled to ensure great flavor and tenderness	
Prime Rib (12 Oz.)	\$24.00
Hand seasoned and oven roasted slowly to perfection. Wednesday, Friday and Saturday only	
Prime Rib (20 Oz.)	\$32.00
Hand seasoned and oven roasted slowly to perfection. Wednesday, Friday and Saturday only	
Baby Back Pork Ribs (1/2 Rack)	\$16.00
Our specialty! Smothered with BBQ sauce or our signature rub and slow cooked 'til tender and juicy	
Baby Back Ribs (Full Rack)	\$20.00
Our specialty! Smothered with BBQ sauce or our signature rub and slow cooked 'til tender and juicy	
Baby Back Ribs (1/2 Rack) & Chicken Breast Combo	\$12.00
Our specialty! Smothered with BBQ sauce or our signature rub and slow cooked 'til tender and juicy with a tender chicken breast	
Whisky Sirloin	\$18.00
Eight oz. choice sirloin topped with mushroom whiskey sauce	
BBQ Ham Steak	\$17.00
An old fashioned, bone-in ham steak smothered with BBQ sauce and flame-broiled	
Filet Mignon (6 oz.)	\$24.00
Our customer's favorite! this steak is so tender it'll melt in your mouth!	
Filet Mignon (10 oz.)	\$29.00
Our customer's favorite! This steak is so tender it'll melt in your mouth!	

Iowa Pork Chop	\$17.00
Two marinaded, thick house cut pork chops served with bourbon sauce	
Ground Sirloin	\$16.00
Fresh ground from the trimmings of our hand cut steaks, flame-broiled to your perfection (15 oz.)	
Country Fried Steak	\$14.00
Large, "freshly breaded" beef steak fried to a golden brown, covered with ol' fashioned country gravy	

CREATE A COMBO 5

Bacon Wrapped Scallops	\$7.00
Bacon Wrapped Shrimp	\$7.00
Shrimp	\$5.00
Sautéed, stuffed, fried or coconut	
Boneless Chicken Breast	\$4.00
Hand breaded or broiled	
BBQ Baby Back Pork Ribs	\$8.00

SEAFOOD 11

Bacon Wrapped Shrimp And/or Scallops	\$19.00
Choose from our six broiled shrimp wrapped in applewood bacon or large scallops wrapped in bacon, broiled in a lemon butter then served over rice OR try half & half	
Seafood Sampler	\$25.00
Six ounce citrus salmon, two bacon wrapped shrimp, two bacon wrapped scallops and two crab stuffed mushrooms	
Shrimp Sampler	\$20.00
Two of each, jumbo shrimp, stuffed shrimp, coconut shrimp and shrimp jammers. Served with cocktail and raspberry sauce	
Citrus Salmon	\$17.00
A delicious, flaky, eight ounce salmon fillet broiled plain or with our delicious citrus glaze	
Coconut Shrimp	\$16.00
Plump shrimp dusted in a coconut breading, served with our raspberry sauce	
Tilapia	\$16.00
An eight to ten ounce tilapia fillet, your choice of grilled and drizzled with a white shrimp sauce or grilled with lemon pepper butter or breaded and deep-fried	
Shrimp & Chicken	\$17.00
Sautéed or hand breaded and deep-fried shrimp with a broiled or hand breaded and deep- fried boneless chicken breast	

Stuffed Shrimp	\$16.00
Four, plump shrimp stuffed with a crab meat and cheese filling then lightly breaded and deep-fried	
Catfish	AVAILABLE OPTIONS
Boneless catfish fillet your choice of broiled in seasoned butter or "freshly breaded"and deep-fried	\$15.00
	Try It Blackened or Cajun Broiled (Extra):
	\$1.00

Shrimp Scampi	\$18.00
Plump shrimp sautéed in garlic butter with a touch of white wine, served with rice or fettuccini, a lemon wedge and cocktail sauce	
Jumbo Shrimp	\$15.00
Five, jumbo shrimp hand breaded and deep-fried, served with a lemon wedge and cocktail sauce	

CHICKEN 4

Chicken Strip Tenders	\$15.00
Made from scratch! Four chicken tenders "freshly breaded" and deep-fried to a golden brown	
Awesome Chicken	\$15.00
Boneless chicken breast with peppers, onions, mushrooms and melted cheddar cheese with tomato on a bed of rice	
Chicken Cordon Bleu	\$17.00
Homemade! boneless chicken breast stuffed with sliced ham and american cheese, hand breaded and fried golden, smothered with alfredo sauce, served over a bed of rice or fettuccini	
Marinated Chicken Breast	AVAILABLE OPTIONS
Seven ounce, boneless chicken breast in an italian marinade, served over a bed of rice	\$13.00
	Two for: \$17.00

SALADS 8

Mediterranean	AVAILABLE OPTIONS
Fresh greens topped with tomato, red onion, mandarin oranges, grapes, cranraisins, sliced almonds, bleu cheese crumbles, and croutons. Served with balsamic vinaigrette dressing	\$12.00
	Add Grilled Chicken Breast (Extra): \$2.50
Soup & Salad	\$9.00
A steaming hot bowl of our Wisconsin Cheese soup or our features soup of the day, with your choice of caesar or house salad	
Chef's Salad	\$10.00
Fresh greens topped with julienned strips of ham, turkey, cheese, cucumbers, tomatoes, eggs, red onions and croutons. Served with your favorite dressing	
Fresh Salad Bar	AVAILABLE OPTIONS
Fresh greens with all the fixin's and a variety of homemade salads	\$9.00
	Add a Cup of Soup (Extra): \$1.00
	Add a Bowl of Soup (Extra): \$2.00

Buffalo Chicken	\$11.00
Fresh greens topped with a broiled or hand breaded chicken breast tossed in our hot sauce, cucumbers, tomatoes, eggs, red onions and croutons. Served with bleu cheese dressing	
Grilled Salmon	\$14.00
Mixed greens, almonds, mandarin oranges, grapes and croutons, topped with a 6 oz grilled salmon fillet. Served with raspberry vinaigrette dressing	
Chicken Caesar	\$11.00
Romaine lettuce with grilled parmesan cheese, topped with a broiled or hand breaded sliced chicken breast, eggs, tomatoes, red onions and croutons, with caesar dressing on the side	
Chicken Breast	AVAILABLE OPTIONS
A bed of fresh greens topped with a broiled or hand breaded chicken breast, cucumbers, tomatoes, eggs, red onions and croutons. Served with your favorite dressing	\$10.00
	Blackened, Cajun or Jerk Chicken (Add):
	\$1.00

SIDES 13

Buttered Corn

Green Beans

Steamed Broccoli

Cheesy Mashed

Sweet Potato Fries

French Fries

Apple Sauce

Cottage Cheese

Signature Wisconsin Cheese Soup (Cup)

Soup of the Day (Cup)

Homemade Mashed Potatoes & Gravy

Homemade Bacon Ranch Potato Soup

Cole Slaw

FROM THE LOUNGE 4

Wines

Ask your server about our nice selection. Featuring Stone Cellars Wines by Beringer

Cocktails

Enjoy a refreshing drink of your choice. Coke & Diet Coke also available

Malt Beverages

Ask about our large varieties

Seasonal Beer

Ask your server!

DOMESTIC BEERS 17

Michelob

Michelob Light

Amber Bock

Miller Lite

Summit Pale Ale

Blue Moon

Coors Light

Boulevard Wheat

Fat Tire

Budweiser

Bud Light

Bud Light Lime

Bud Light Platinum

Bud Light Lime-A-Rita

Busch Light

Michelob Ultra

Pabst

IMPORTED BEERS 6

Guinness

Heineken

Corona

Shock Top

Smithwick's

Dos Equis

NON-ALCOHOLIC BEER 2

Coors NA

O'doul's
