



11484 STATE HWY 80 SOUTH
BURNSVILLE, NC 28714

DINNER MENU



APPETIZERS

BUFFALO WINGS 6 / 12 COUNT \$ 9 / \$16

DEEP FRIED & TOSSED IN YOUR CHOICE OF SAUCE
SERVED WITH CELERY AND BLUE CHEESE
(HOT, MILD, BBQ, GARLIC PARMESAN, ASIAN SWEET CHILI)

ASIAN SHRIMP \$14

DEEP FRIED SEASONED SHRIMP TOSSED IN SWEET CHILI AIOLI
SERVED ON A BED OF ASIAN SLAW

CALAMARI \$16

BREADED AND FRIED SQUID MEAT
SERVED WITH SPICY AIOLI DIPPING SAUCE

SMOKED TROUT DIP \$14

SMOOTH AND CREAMY BLEND OF CREAM CHEESE AND SMOKED TROUT
WITH HINTS OF RED ONION, CELERY, CAPERS AND LEMONS.
SERVED WITH WARM FLATBREAD, CRACKERS AND FRESH VEGETABLES

MAC BITES \$10

DEEP FRIED MACARONI AND GOUDA CHEESE
SERVED WITH CHIPOTLE RANCH

SALADS



HAWTREE'S HOUSE

SM \$6 / LG \$10

MIXED GREENS WITH FETA CHEESE, GRAPE TOMATOES,
CUCUMBERS, CARROTS WITH CHEF MADE HONEY BALSAMIC
VINAIGRETTE DRESSING

CAESAR SALAD

SM \$6 / LG \$10

CRISP ROMAINE LETTUCE, PARMESAN CHEESE, SEASONED
CROUTONS AND CAESAR DRESSING

ADD GRILLED CHICKEN \$5, GRILLED SHRIMP \$6, GRILLED SALMON \$8



BLACK & BLEU CAESAR

\$18

BLACKENED SALMON & BLEU CHEESE CRUMBLES SERVED ON ROMAINE
LETTUCE & CROUTONS, TOSSED IN OUR HOUSE CAESAR DRESSING

FRUITS OF THE VALLEY

\$18

GRAPES, STRAWBERRIES, RASPBERRIES, BLUEBERRIES,
DRIED CRANBERRIES, GRANOLA, FETA CHEESE ON A BED OF
SPRING MIX TOSSED IN OUR CHEF MADE RASPBERRY VINAIGRETTE

PUB PLATES

ALL SERVED WITH FRENCH FRIES



- 19TH HOLE BURGER ** ↔ \$15
6OZ BURGER WITH MELTED CHEESE, TOPPED WITH APPLEWOOD BACON, LETTUCE, TOMATO, RED ONION ON A TOASTED BUN
- 80 SOUTH BURGER ** \$14
6OZ BURGER WITH APPLEWOOD BACON, MELTED AMERICAN CHEESE, ONION RINGS, HOUSE MADE BOURBON BBQ SAUCE ON TOASTED BUN
- MT. MITCHELL BBQ PLATE ↔ \$15
SEASONED & SMOKED PULLED PORK, BOURBON BBQ SAUCE CAROLINA SLAW, CORN FRITTERS, & HUSH PUPPIES
- REUBEN \$14
DELI STYLE SLICED CORNED BEEF SMOTHERED IN SAUERKRAUT, MELTED SWISS CHEESE, THOUSAND ISLAND DRESSING ON BUTTERY GRILLED MARBLE RYE
- BISTRO GRILLED CHICKEN SANDWICH \$14
BONELESS BREAST OF CHICKEN GRILLED TO PERFECTION TOPPED WITH MELTED PROVOLONE CHEESE, CRISP LETTUCE, TOMATO AND BISTRO MAYO ON BUTTERY ROLL
- BEER BATTERED COD ↔ \$16
TWO 4OZ ATLANTIC COD LOINS FRIED IN OUR HOUSE MADE BEER BATTER SERVED WITH TARTAR SAUCE
- FRIED SHRIMP \$16
1/2LB OF SHRIMP WITH CHEF SEASONED BREADING, DEEP FRIED & SERVED WITH TARTAR SAUCE
- CHICKEN TENDERS \$14
4 SEASONED & BREADED TENDERS SERVED WITH YOUR CHOICE OF DIPPING SAUCE

ENTREES

SERVED WITH SIDE SALAD,
AND CHEF'S NIGHTLY SELECTION OF STARCH AND VEGETABLE



HONEY MUSHROOM GLAZED PORK CHOP \$29

A THICK 14OZ. PORTER HOUSE STYLE BONE-IN DRY AGED PORK CHOP
GLAZED WITH A CREMINI MUSHROOM & HONEY BUTTER SAUCE

STOCKYARD BONE-IN RIBEYE \$29

JUICY 16OZ. RIBEYE GRILLED TO PERFECTION TOPPED WITH A
MELTED COMPOUND BUTTER

GARLIC PARMESAN CRUSTED TROUT ↔ \$20

6-7OZ TENDER FLAKY TROUT FILLET FRIED IN OUR CHEF SEASONED
BREADING

BLACKENED SALMON \$28

7-8OZ ALASKAN SALMON FILLET SEASONED & SEARED TO PERFECTION

WILD MUSHROOM RAVIOLI \$23

OVEN ROASTED PORTOBELLO & CREMINI MUSHROOMS BLENDED WITH
MOZZARELLA & PARMESAN CHEESES, ONIONS, WRAPPED IN EGG PASTA
TOPPED WITH A ROASTED GARLIC & TOMATO BUTTER SAUCE
SERVED WITH SIDE SALAD & VEGETABLE ONLY

DESSERTS



ADD A SCOOP OF ICE CREAM \$3.50

CHOCOLATE TORTE (GLUTEN FREE) \$9

PERFECT WHEN YOU CRAVE A KNOCK-OUT CHOCOLATE PUNCH IN AN UNASSUMING DELIVERY,
MADE WITH A BLEND OF FOUR CHOCOLATES AND FINISHED WITH A CHOCOLATE GANACHE

FRUITS OF THE FOREST PIE ↔ \$9

STRAWBERRIES, APPLES, RASPBERRIES, RHUBARB AND BLACKBERRIES
BETWEEN 2 TENDER GOLDEN FLAKY PIE CRUST LAYERS

RASPBERRY LEMON CHEESECAKE \$9

MOIST LEMON CAKE BETWEEN LAYERS OF RASPBERRY JAM AND CREAMY VANILLA CHEESECAKE
A LEMON MOUSSE ICING AND WHITE CHOCOLATE CURLS IN A HONEY GRAHAM CRACKER CRUST

CHOCOLATE MOUSSE CAKE \$9

LAYERS OF CHOCOLATE DECADENCE, CHOCOLATE MOUSSE, CHOCOLATE BUTTER CAKE &
A RICH SILKY CHOCOLATE GANACHE

SWEET POTATO MAPLE CHEESECAKE \$9

SILKY SMOOTH CINNAMON CHEESECAKE LAYERS BAKED ON A GRAHAM CRACKER CRUST
WITH A LAYER OF SWEET POTATO SPICE CAKE AND CREAM CHEESE MAPLE ICING

BEVERAGES

SWEET OR UNSWEET TEA, LEMONADE \$3.00
COKE, DIET COKE, SPRITE, GINGER ALE \$3.00
COFFEE, DECAF, HOT TEA \$2.00

↔ HAWTREE SPECIALTIES & FAVORITES

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS. NC FOOD CODE MANUAL 3-603.11