



828-675-4911
11:30AM-9:00PM
WEDNESDAY-SUNDAY

APPETIZERS

PRETZEL TWIST & CHEESE 10

4 SOFT PRETZEL TWISTS & WHITE CHEDDAR CHEESE SAUCE

BUFFALO WINGS 9/16

6PC/12PC DEEP FRIED & TOSSED IN YOUR CHOICE OF SAUCE

SERVED WITH CELERY AND BLUE CHEESE

(BUFFALO HOT, MILD, BBQ, GARLIC PARMESAN, ASIAN SWEET CHILI,
TERIYAKI)

ASIAN SHRIMP 14

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

CALAMARI 16

BREADED AND FRIED SQUID MEAT

SERVED WITH SPICY AIOLI & A BALSAMIC REDUCTION DRIZZLE

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 & CHEESE

GOUDA OR PEPPER JACK

SALADS

ADD ON

CHICKEN 6 SHRIMP 7 SALMON 8

HAWTREE'S HOUSE **6/10**

MIXED GREENS WITH FETA CHEESE, GRAPE TOMATOES, CUCUMBERS, CARROTS WITH OUR SIGNATYURE HONEY BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD **6/10**

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

THE WEDGE **13.5**

A COOL, CRISP WEDGE OF FRESH ICEBERG LETTUCE, CHOPPED BACON, GRAPE TOMATOES, RED ONIONS, BLEU CHEESE DRESSING, SMOKED BLEU CHEESE CRUMBLES AND TOPPED WITH A SWEET BALSAMIC GLAZE.

BLACK & BLEU CAESAR **20**

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

Pub Plates

SERVED WITH YOUR CHOICE FRENCH FRIES, ONION RINGS

19TH HOLE BURGER ** ↔ 15.75

6OZ BURGER WITH MELTED CHEESE, TOPPED WITH APPLEWOOD BACON, LETTUCE, TOMATO, RED ONION ON A TOASTED BUN

BRISKET QUESADILLA ↔ 14.70

SHREDDED BRISKET, PICKLED RED ONIONS, CRISPY JALAPENOS, A 3 CHEESE BLEND OF FONTINA, GRUYERE AND GOUDA IN A FRIED FLOUR TORTILLA WITH A BBQ DRIZZLE. SERVED WITH A SIDE OF ASIAN SLAW

MT. MITCHELL BBQ 15.75

SMOKED & SEASONED PULLED PORK WITH A BOURBON BBQ SAUCE & CAROLINA SLAW

REUBEN 14.70

DELI STYLE SLICED CORNED BEEF SMOTHERED IN SAUERKRAUT, MELTED SWISS CHEESE, THOUSAND ISLAND DRESSING ON BUTTERY GRILLED MARBLE RYE

THE BIRDIE 14.70

BONELESS BREAST OF CHICKEN GRILLED TO PERFECTION TOPPED WITH MELTED PROVOLONE CHEESE, CRISP LETTUCE, TOMATO & SPICY MAYO ON BUTTERY ROLL

BEER BATTERED COD ↔ 16.80

TWO 4OZ ATLANTIC COD LOINS FRIED IN OUR HOUSE MADE BEER BATTER SERVED WITH TARTAR SAUCE

SHRIMP POPPERS 16.80

1/2LB OF SHRIMP WITH CHEF SEASONED BREADING, DEEP FRIED & SERVED WITH YOUR CHOICE OF DIPPING SAUCE

POPCORN CHICKEN 14.70

SEASONED & BREADED BITES OF CHICKEN BREAST SERVED WITH YOUR CHOICE OF DIPPING SAUCE

Entrees

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

FILET MIGNON 35

6OZ. BEEF TENDERLOIN CUT GRILLED SERVED WITH A DEMI-GLACE &
HERBED COMPOUND BUTTER

STOCKYARD BONELESS RIBEYE ↔ 29

JUICY 12OZ. RIBEYE GRILLED TO PERFECTION TOPPED WITH A DEMI-
GLACE & HERBED COMPOUND BUTTER

SIGNATURE CRUSTED TROUT ↔ 22

6-7OZ TENDER FLAKY TROUT FILLET FRIED IN OUR SIGNATURE GARLIC
PARMESAN BREADING

BLACKENED SALMON 27

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

3 CHEESE TORTILLINI 23

TRI-COLOR PASTA FILLED WITH A BLEND OF ITALIAN HERBS, RICOTTA,
ROMANO, PARMESAN AND ASIAGO

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

Desserts

CHOCOLATE TORTE (GLUTEN FREE) 7

MADE WITH A BLEND OF FOUR CHOCOLATES AND FINISHED WITH A CHOCOLATE GANACHE

FRUITS OF THE FOREST PIE 7

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

RASPBERRY LEMON CHEESECAKE 8

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

NEW YORK STYLE CHEESECAKE 7

ADD YOUR CHOICE OF LUSCIOUS MILK CHOCOLATE, WHITE CHOCOLATE OR CARAMEL SYRUP, AND A
DOLLOP OF FLUFFY WHIPPED CREAM.

BEVERAGES

SWEET OR UNSWEET TEA, LEMONADE	3
COKE, DIET COKE, SPRITE, GINGER ALE	3
JUICE, COFFEE, DECAF, HOT CHOCOLATE	2

HAWTREE'S SIGNATURE FAVORITES

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