

HAWKSMOOR

From feasts of all-natural beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your special event an experience like no other.

The menus are all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Sharing desserts complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.

To inquire or make a reservation, please click [here](#)
or you can contact our team directly by email
chicago@thehawksmoor.com

thehawksmoor.com

GROUP SHARING MENUS

MENU A

\$125 per person

STARTERS

Steelhead crudo

citrus, ginger, chili

Potted beef & bacon

Yorkshire puddings, onion gravy

Ash-baked beets

pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Strip

Bone-in Rib chop

Rump

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

DESSERTS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

GROUP SHARING MENUS

MENU B

\$145 per person

STARTERS

Steak tartare

dry-aged rump, filet, pickled shiitakes

Steelhead crudo

citrus, ginger, chili

Ash-baked beets

pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

T-bone

Chateaubriand

Bone-in rib chop

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

DESSERTS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

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GROUP SHARING MENUS

MENU C

\$165 per person

STARTERS

Island Creek oysters, Duxbury, MA
natural, Vietnamese, charcoal-roasted with bone marrow

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Steak tartare
dry-aged rump, filet, pickled shiitakes

Steelhead crudo
citrus, ginger, chili

Charcoal-roasted scallops
white port & garlic

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Porterhouse

Chateaubriand

Bone-in rib chop

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

DESSERTS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.