

Hyperion Field Club

Available 5pm-8pm

Starters

Crispy Rice Paper Shrimp

SWEET CHILI SAUCE & WAKAME SEAWEED
\$15

Perogies

POTATO STUFFED PASTA, CARAMELIZED
SHALLOTS & SAGE CREME FRAICHE
\$15

Charcuterie Board

LOCAL CURED MEATS, CHEESES, CROSTINI,
PICKLED VEGETABLES & MUSTARD
\$15

Wild Mushroom Board

HOUSE BREAD, WILD MUSHROOMS
RAGOUT & LOCAL GOAT CHEESE
\$15

Pastas

SERVED W/ A CROSTINI. ADD A SIDE SALAD \$4
GF NOODLES AVAILABLE

Rigatoni Ala Vodka

GRAZIANO'S SAUSAGE, CREAMY POMODORO
SAUCE, CRUSHED RED PEPPERS & PRAIRIE
BREEZE CHEDDAR
\$24

Butternut Squash Ravioli

FRESH GREENS WITH ROSEMARY BROWN
BUTTER
\$24

Steak & Gorgonzola

PRIME BEEF, FARFALLE PASTA, ROASTED RED
PEPPER, WILD MUSHROOM, MAYTAG BLEU
CHEESE SAUCE & BALSAMIC PORT REDUCTION
\$24

Chicken Curry Pasta

RED CURRY, COCONUT MILK, TENDER
CHICKEN & TOASTED NUTS TOSSED IN
RIGATONI PASTA
\$24

Entrees

ADD A SIDE SALAD \$4

Filet Mignon **GF**

6 OZ BEEF TENDERLOIN CHAR-GRILLED WITH
SAUCE ROBERTS ACCOMPANIED WITH
WHIPPED POTATOES & SEASONAL VEGETABLES
\$32

Scottish Salmon **GF**

SAUTEED 6 OZ SALMON, CREAMY ORZO,
SEASONAL VEGETABLES WITH
MEDITERRANEAN BEURRE BLANC
\$25

12oz Ribeye **GF**

12 OZ CHAR-GRILLED RIBEYE, WILD MUSHROOM
RAGOUT ACCOMPANIED WITH WHIPPED
POTATOES & SEASONAL VEGETABLES
\$26

Chicken Scallopini

BELL & EVANS ALL-NATURAL CHICKEN LIGHTLY
FLOURED & SAUTEED ACCOMPANIED WITH
WHIPPED POTATOES & SEASONAL VEGETABLES
MARSALA OR PICCATA STYLE
\$22

Desserts

Flourless Chocolate Torte with Creme Anglaise

\$9

New York Style Cheesecake

\$9

Cookie Ala Mode

PLEASE ALLOW 15 MINUTES TO BAKE

\$9

*THOROUGHLY COOKING FOODS OF ANIMALS, ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED. SOME ITEMS MAY CONTAIN RAW EGGS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.