



# HYPERION FIELD CLUB

## SHAREABLES

**Calamari** Crispy calamari, calabrian aioli, lemon baguette \$16

**Charcuterie** La Quercia cured meats, local and international artisan cheese, & accoutrements \$16

**Shrimp Cocktail** White wine poached shrimp, horseradish cocktail sauce, fresh greens, & lemon cheek \$13

**Tuna Tartare** Ahi tuna, avocado, teriyaki, fresh greens, & crisp wonton crouton \$14

**Angus Beef Sliders** (3) american chesse, house catsup, pickle, & brioche bun \$13

**Iowa Premium Beef Skewer** - horseradish sauce, house catsup, & fried onion rings \$13

## HANDHELDS

*Served with your choice of seasoned fries, tater tots, fresh fruit, cottage cheese or kettle chips. \$2 Substitutions Truffle Fries, Onion Rings, Sweet Potato Fries, or Side Salad*

**Chicken Club** Char-grilled chicken breast, applewood smoked bacon, & swiss cheese on a pretzel bun \$12

**Club Wrap** Crisp chicken breast, lettuce, tomato, & ranch, in a flour tortilla \$12

**French Dip** Shaved prime rib, swiss, caramelized onions, & peppercorn sauce on a house made baguette \$12

**Hyperion Burger** 1/2lb char-grilled angus beef with choice of cheese on a split top bun \$12

**Hyperion Classic** Ham, turkey, applewood smoked bacon, swiss, aged cheddar, lettuce, tomato, & mayonnaise on toasted wheat \$12

**Salmon BLT** Grilled salmon, dill mayonnaise, & bacon on choice of bread \$12

### Bread Options

White, wheat, rye, split top bun, tortilla, gluten free bun

### Additional Toppings \$1 Each

Avocado, bacon, egg, mushrooms, onions

## PIZZAS

14 Inch crusts. Gluten free crusts available

**Hyperion Supreme** San Marzaon pomodoro, mozzarella, pepperoni, sausage, red onions, mushrooms, bell peppers, & black olives \$17

**Margarita** San Marzano pomodoro, burrata, basil, olive oil, & flake salt \$16

**Bianco** Roman alfredo, mozzarella, parmigiano, white truffle, & mushroom medley \$18

**BBQ Chicken** Char-grilled chicken, house BBQ, mozzarella, red onions, applewood smoked bacon, & cilantro \$17

## SOUPS

Made daily with fresh ingredients \$4 Cup, \$6 Bowl

### Chicken Tortilla Soup

**Soup du Jour:** Ask server for details.

## GREENS

*From hand-chopped greens, to vine-ripened tomatoes, our salads are made-to-order from the freshest ingredients and sourced locally when possible.*

**Hyperion House** Petite greens, grape tomatoes, cucumbers, red onions, carrots, & choice of dressing \$7 Cafe/ \$10 Full

**Wedge** Iceberg lettuce, applewood smoked bacon, bleu cheese crumbles, red onions, tomatoes, chives, fresh cracked black pepper, & bleu cheese dressing \$9 Cafe/ \$12 Full

**Chef** Petite greens, ham, turkey, egg, swiss, aged cheddar, grape tomatoes, & cucumbers \$9 Cafe/ \$12 Full

**Caesar** Chopped romaine, white anchovies, focaccia croutons, parmigiano, & freshed cracked black pepper \$9 Cafe/ \$12 Full

**Panzanella** Petite greens, tomatoes, red onions, focaccia croutons, burrata, garden basil, & imported aged balsamic reduction *Full size only* \$12

**Crisp Chicken BLT** Petite greens, applewood smoked bacon, carrots, & spicy ranch dressing \$10 Cafe/ \$13 Full

**Estate** Petite greens, strawberries, oranges, local goat cheese, sunflower seeds, & champagne vinaigrette \$9 Cafe/ \$12 Full

**Hyperion Power Bowl** Ancient grains, seasonal vegetables, egg, carrots, avocado, sunflower seeds, teriyaki sauce, & sesame seeds \$12 Chicken/shrimp or \$14 Prime beef tips/salmon

### Add Ons

\$4 Grilled chicken/ \$6 Grilled salmon

**Housemade dressings** Maytag bleu cheese, ranch, spicy ranch, champagne vinaigrette, Italian, imported balsamic, creamy parmesan, & thousand Island

## BUILD YOUR OWN PIZZA

**Cheese only** \$13

### Additional toppings \$2

Sausage, tomatoes, green olives, pepperoni, mushrooms, black olives, extra cheese, canadian bacon, onions, roasted peppers, spinach, bacon, bell peppers, goat cheese, grilled chicken, jalapenos, ground beef, pineapple

\*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.



# HYPERION FIELD CLUB

## STEAKHOUSE

All meat and seafood is hand cut. Steakhouse entrees are served with your choice of soup or salad plus two sides.

### **Iowa Premium Beef Ribeye**

10oz ribeye \$28

### **Iowa Premium Beef Tenderloin**

8oz tenderloin \$30

### **Bistro Tenderloin**

6oz steak shoulder \$19

### **Chef's Butchers Cut**

Ask server for details \$Market price

### **Cedar-Plank Salmon**

Atlantic salmon grilled on a cedar plank \$23

### **Chicken Scallopini**

Pan seared chicken breast \$16

Saltimbocca style (prosciutto & sage) \$20

### **Baby Back Pork Ribs**

1/2 rack of BBQ bone in, char-grilled ribs \$17

### **Bone-In Pork Chop**

Herb crusted \$18

### **Fish of the Week**

Ask server for details \$Market price

## PASTA

Served with your choice of soup or salad.

### **Alfredo**

Roman alfredo sauce, linguini, parmigiano reggiano, fresh black pepper, & formaggio tulie \$15 Cafe/ \$22 Full

### **Macaroni & Cheese**

Shell noodles, aged cheddar mornay sauce, & herb bread crumbs \$12 Cafe/ \$18 Full

### **Shrimp Scampi**

Linguini, garlic-butter shrimp, white wine, fried capers, & local micro greens \$15 Cafe/ \$22 Full

### **Rigatoni Alla Vodka**

Creamy San Marzaon pomodoro, Hyperion vodka, graziano sausage, prairie breeze, & imported extra virgin olive oil \$14 Cafe/ \$21 Full

### **Ravioli**

Chef's seasonal inspiration. Ask server for details \$Market price

## SIDES

Pommes Puree (GF)

Parmigiano Crushed Potatoes (GF)

Herb Risotto (GF)

Gnocchi Fritto - Crisp & handmade potato dumpling

Seasonal Vegetable (GF)

Char-grilled Asparagus (GF)

## SAUCES

Napa Cabernet Demi-Glace \$2 (GF)

Prosecco Hollandaise \$1 (GF)

Chardonnay Cream Sauce \$1 (GF)

Herb-Butter Complimentary (GF)

Blackened Complimentary (GF)

## DESSERT

### **Chocolate Torte**

Dark chocolate, canadian bourbon, & drizzled salted caramel \$9

### **Lemon Sorbet**

Large scoup of lemon sorbet, with fresh basil \$9

### **Ricotta Cheesecake**

Seasonal berry compote \$8

### **Cookie A La Mode**

House made chocolate chip cookie, vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, & sprinkles \$9

### **Ice Cream Sandwich**

Two house made chocolate chip cookies with vanilla ice cream \$7