



APPETIZERS

Charcuterie	\$16
Cured meats, local and international artisan cheese, accoutrements	
Bruschetta	\$12
Grilled French baguette, burrata, tomato, basil, aged balsamic	
Chicken Wings	\$12
Boneless or bone-in, herb roasted and flash fried. Choice of dry rub, buffalo, or Hyperion BBQ sauce.	
Shrimp Cocktail (GF)	\$13
White wine poached shrimp, horseradish cocktail sauce, fresh greens, lemon cheek	
Bavarian Pretzels	\$12
Served with beer cheese sauce and dijon mustard	
Steak Tacos (GF)	\$15
Iowa premium beef, pico de gallo, guacamole, sour cream, cheese on corn tortillas	
Tuna Tartare	\$14
Ahi tuna, avocado, teriyaki, fresh greens, crisp wonton	
Calamari	\$15
Crispy calamari, Calabrian aioli, candied fresno peppers, lemon	
Quesadilla	
Sautéed onion and peppers, pico de gallo, guacamole, sour cream	
Chicken	\$12
Steak	\$14

SOUPS

Monthly Feature (GF)	
Daily Feature (GF)	
Cup	\$4
Bowl	\$6

SALADS

Housemade Dressings (GF)	
Maytag bleu cheese, ranch, spicy ranch, champagne vinaigrette, Italian, imported balsamic, creamy parmesan, 1000 island	
Hyperion	\$7 \$10
Mixed greens, grape tomato, cucumber, red onion, carrot, focaccia crouton	
Chef (GF)	\$9 \$12
Mixed greens, ham, turkey, Swiss cheese, aged cheddar, grape tomato, cucumber, egg	
Wedge (GF)	\$9 \$12
Iceberg lettuce, Applewood smoked bacon, maytag bleu cheese, red onion, tomato, chive, fresh cracked black pepper, bleu cheese dressing	
Caesar	\$9 \$12
Chopped romaine, white anchovy, focaccia crouton, parmigiano, fresh cracked pepper	
Panzanella	\$12
Petite greens, tomato, red onion, focaccia crouton, burrata, garden basil, imported aged balsamic reduction, extra virgin olive oil	

Crispy Chicken	\$10 \$13
Crispy chicken, grape tomato, Applewood smoked bacon, petite greens, carrot, spicy ranch	

Estate (GF)	\$9 \$12
Petite greens, strawberry, orange, local goat cheese, sunflower seeds, champagne vinaigrette	

Hyperion Power Bowl	
Ancient grains, zucchini noodles, carrot, avocado, sunflower seeds, teriyaki sauce, sesame seed	
Chicken Shrimp	\$12
Beef Tips Tuna Salmon	\$14

Salad Add Ons	
Grilled Chicken	\$4
Grilled Salmon	\$6
Grilled Shrimp	\$6

PIZZAS

14" crust | Gluten-free crust available

Hyperion Supreme	\$17
San Marzano Pomodoro, mozzarella, pepperoni, sausage, red onion, mushroom, bell pepper, black olive	

Margarita	\$16
San Marzano Pomodoro, mozzarella, basil, olive oil, flake salt	

Bianco	\$18
Alfredo, mozzarella, parmigiano, white truffle, mushroom medley	

BBQ Chicken	\$17
Chargrilled chicken, house BBQ, mozzarella, red onion, bacon, cilantro	

PASTAS

Served with your choice of soup or salad.

Alfredo	\$15 \$22
Roman alfredo sauce, linguini, merlot bellavitano cheese, fresh black pepper	

Macaroni & Cheese	\$12 \$18
Shell noodles, aged cheddar mornay sauce, herb-bread crumbs	

Shrimp Scampi	\$15 \$22
Linguini, garlic-butter shrimp, white wine, fried caper, local micro greens	

All' Amatriciana	\$12 \$21
Bucatini noodle, bacon lardons, caramelized onion, San Marzano Pomodoro, parmigiano reggiano, red pepper	

Primavera (GF)	\$12 \$18
Zucchini noodles, tomato, seasonal vegetables, basil cream, parmigiano reggiano	

Chef's Seasonal	MP
Please ask your server for details	

*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

HANDHELDS

Served with your choice of seasoned fries, tater tots, fresh fruit, cottage cheese or kettle chips. Substitute truffle fries, onion rings, sweet potato fries, or a side salad for a \$2 upcharge.

- Cali Chicken Club** \$13
Chargrilled chicken breast, Applewood smoked bacon, Swiss, guacamole on a pretzel bun
- French Dip** \$13
Shaved prime rib, Swiss, caramelized onion, horseradish-peppercorn sauce, on a baguette with a side of rosemary beef au jus
- Hyperion Classic** \$12
Ham, turkey, Applewood smoked bacon, Swiss, aged cheddar, lettuce, tomato, mayonnaise on toasted wheat
- Club Wrap** \$12
Crisp chicken breast, lettuce, tomato, Applewood smoked bacon, ranch in a flour tortilla
- Pork Tenderloin** \$12
Iowa classic fried pork loin on a split top bun
- Hyperion Burger** \$14
1/2 pound grilled angus beef with your choice of cheese on a split top bun
- Salmon BLT** \$12
Grilled salmon, dill mayonnaise, Applewood smoked bacon, lettuce, tomato, on your choice of bread
- Patty Melt** \$14
1/2 pound grilled angus beef, caramelized onion, swiss, 1000 island, on marble rye
- Reuben** \$12
Hand sliced corn beef, house sauerkraut, Swiss, 1000 island, on marble rye
- Deli Sandwich** \$8
Turkey, ham, egg salad, tuna salad, or chicken salad on your choice of bread
- Pick 2** \$6
Choice of 1/2 deli sandwich, soup, cafe house salad, or cafe caesar salad

CUSTOMIZATIONS

Bread Choices

White | Wheat | Rye | Tortilla | Split Top Bun | Gluten Free Bun

Cheese Choices

American | Swiss | Cheddar | Pepper Jack | Bleu Cheese

Toppings +\$1

Avocado | Bacon | Egg | Mushroom | Onion

STEAKHOUSE

All meat and seafood is hand cut. Served with your choice of soup or salad plus two sides.

- Iowa Premium Beef Tenderloin** (GF) \$29
8 ounce tenderloin
- Iowa Premium Beef Ribeye** (GF) \$29
10 ounce ribeye
- Iowa Premium Sirloin** (GF) \$19
6 ounce sirloin
- Chef's Butchers Cut** MP
Please ask your server for details
- Cedar-Plank Salmon** (GF) \$23
6 ounce filet
- Chicken Cordon Bleu** \$17
Stuffed 6 ounce chicken breast, local ham, Swiss, herb-bread crumbs
- Fish of the Week** (GF) MP
Please ask your server for details

SIDES

- Pommes Puree (GF)
- Cheese Risotto (GF)
- Salt-Crusted Baked Potato (GF)
Loaded +\$2
- Seasonal Vegetable (GF)
- Chargrilled Asparagus (GF)

SAUCES & STYLES

- Herb Butter (GF)
Complimentary
- Blackened (GF)
Complimentary
- Oscar Style (GF) \$5
Hollandaise, fresh crab
- Mushroom Demi-Glace (GF) \$1.50
- Chardonnay Cream Sauce (GF) \$1.50

DESSERTS

- New York Cheesecake** \$8
Topped with berry sauce
- Cookie a La Mode** \$9
House made chocolate chip cookie, vanilla ice cream
- Chocolate Torte** (GF) \$9
Dark chocolate, Canadian bourbon, salted caramel

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Hyperion Field Club

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