

BIX

BISTRO

Introduction

B SPICY CHEDDAR TOTS • 7

Spicy potato tots with shredded cheddar cheese, served with chili aioli

CHEESE & CHARCUTERIE • 16

Our seasonal cheese and charcuterie flight with chef inspired house made accompaniments

FRITTO MISTO • 11

Baby calamari and spinach leaves topped with asiago, served with cocktail sauce and parmesan aioli

SQUASH BLOSSOMS • 8

Goat cheese stuffed zucchini flowers. Fried in a light tempura batter and served with a sweet corn dipping sauce

FRENCHMAN BAY MUSSELS • 12

Fresh Maine mussels steamed with pinot grigio, roasted garlic, leeks, shallot, and finished in a creamy red pepper broth

B BEEF TIPS • 15

Filet mignon tips sautéed with house-made Moody bleu cheese sauce, leeks, fresh tomato, served with crostini

SHRIMP & GRITS • 11.5

Sautéed shrimp with beer bière rosemary sauce, over house-made white cheddar grits

ANGUS BEEF CARPACCIO • 8

Char grilled cuts of angus beef carpaccio served with house made potato chips, garlic oil and chive aioli

FIELD AND SEA • 11

Sushi grade yellow fin tuna stacked with cucumber, snap peas, avocado with peach mayo and smoked tea sauce, served with wonton chips

SIDEWINDERS FRIES • 8

Thick cut, twisty fries, topped with an IPA beer cheese sauce, crispy bacon, fried jalapeños, green onion and sour cream

S a l a d s

B BLACKHAWK SALAD • FULL 13 | HALF 9

Romaine lettuce with hardboiled egg, tomato, bacon, chicken, bleu cheese, avocado, radish, tossed with our house-made lorenzo dressing

STRAWBERRY FIELDS • FULL 13 | HALF 9

Fresh field and baby greens with Pinot Noir macerated strawberries, goat cheese, toasted hazelnuts, shortcake croutons, mint, parsley, basil, and a vanilla hazelnut vinaigrette

CAESAR SALAD • FULL 9 | HALF 6

Crisp romaine, herbed croutons and shaved parmesan cheese tossed with our signature Caesar dressing
Add chicken 4 | Add shrimp 6

B GRILLED PEACH SALAD

GF HALF 7 | FULL 11

Wild arugula, field greens, grilled peaches, shaved parmesan, charred corn, toasted pistachio, and an apple vinaigrette

DAVENPORT CLUB SALAD

FULL 8 | HALF 6

Iceberg lettuce tossed with our specialty house garlic dressing and finished with shredded parmesan cheese, cherry tomatoes and melba toast
Add chicken 4 | Add shrimp 6

Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.

*\$18 Corking Fee *20% Gratuity added to parties of 6 or more

***CUSTOMER ADVISORY:** Eating raw or under-cooked meat, eggs or seafood poses health risks to everyone but, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness

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S o u p

SHRIMP BISQUE • 7
Creamy and velvet smooth. A French classic.

SOUP DU CHEF • 7
Seasonal Soups made fresh daily.

M a i n s



PRESIDENTIAL PORK CHOP • 32

Our famous double cut Presidential Berkshire Iowa Pork Chop is apple cinnamon brined with a local Boetje's mustard demi sauce, accompanied with bacon braised cabbage and a mini cornbread loaf
Suggested Wine Pairing Barton & Guestier Rose



BERKSHIRE PORK BELLY • 16

Tender braised Berkshire pork belly with sweet corn succotash, fig honey glaze, soft yolk egg, and sweet potato haystack
Suggested Wine Pairing Michael David 7 Deadly Zins

SAFFRON BUTTERCREAM PASTA • 16

Angel hair pasta tossed with saffron butter and cream with asparagus, roasted tomatoes, sugar snap peas and chicken
Suggested Wine Pairing Brancott Sauvignon Blanc



LAMB TZATZIKI • 26

Grilled rack of lamb with sweet pea risotto, mint pesto, tzatziki sauce, and sugar snap peas
Suggested Wine Pairing Louis Latour Pinot Noir



GINGER HONEY GLAZED CHICKEN • 16

Bone in breast of chicken glazed with honey ginger vinaigrette, with hazelnut brown butter risotto and grilled broccolini
Suggested Wine Pairing Chateau St. Michelle Riesling

PISTACHIO TUNA • 17

Pistachio encrusted ahi tuna fillet with charred corn, summer squash "pasta" ribbons, and romesco sauce
Suggested Wine Pairing Whitehaven Sauvignon Blanc



STRIPED BASS • 27

Fresh silver striped bass with coconut risotto, summer herb slaw, topped with hazelnut sauce and seared lime
Suggested Wine Pairing Mezzacorona Pinot Grigio



FOREST MUSHROOM FILET • 30

Grilled Filet of Angus beef tenderloin with dill cream sauce, forest mushrooms and pan-fried Yukon gold potatoes
Suggested Wine Pairing Uppercut Cabernet

SINGLE BARREL SALMON • 22

Grilled fillet of wild salmon with a single barrel whiskey glaze, pan-fried brussels sprouts, carrots, prosciutto and meyer lemon parmesan whipped potato
Suggested Wine Pairing Chateau St. Micheele Riesling



SHRIMP ZUCCA TUCCA • 17

Spaghetti squash with grilled shrimp, garlic, bell pepper and grape tomatoes tossed in a light hazelnut pesto
Suggested Wine Pairing Kendall Jackson Chardonnay

SOBA BOWL • 14

Soba noodles, market vegetables and a sweet chili ginger sauce
Add chicken 4 | Add shrimp 6
Suggested Wine Pairing Alsasia Moscato d'Asti

LONDON BROIL • 17

Grilled flank steak, buttermilk cream potato, asparagus, red onion rumba in natural jus with parsley oil
Suggested Wine Pairing Skyfall Merlot



Hotel Blackhawk signature item

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