

APPETIZERS

CLASSIC SHRIMP COCKTAIL 18
Charred tomato cocktail sauce, fresh horseradish

DAILY OYSTER SELECTION MK
Mescal mignonette, half or full dozen

AHI TUNA POKE 16
Sesame seeds, green onion, ginger, shichimi, rice crisps

ROASTED BEETS & BURATTA 14
Prosciutto, toasted pistachios, arugula

BEEF CARPACCIO 16
Shaved fennel, crispy capers, pine nuts, parmesan, shallot

SPINACH & ARTICHOKE DIP 13
Boursin, feta, pita chips

CRAB CAKE 18
Celery root, pickles, mustard, dill

STEAMED MUSSELS 15
Chorizo, tomato, charred onion, grilled bread

SWEET & STICKY LAMB RIBS 14
Honey, mint, garlic, lemon

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP 10
Three types of onion, sherry, brioche croûton, gruyere and provolone

ROASTED TOMATO BISQUE 9
Basil cream, grilled bread

AVOCADO CAESAR 10
Baby romaine, cornbread croûton, parmesan, roasted garlic & avocado dressing

RAINBOW KALE SALAD 12
Red cabbage, shaved apple, smoked almonds, quinoa, parmesan, citrus vinaigrette

BLT WEDGE 13
Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese

THE HAWTHORN COBB 12
Market greens, blue cheese, sieved egg, tomato, red onion, roasted corn, avocado, red wine vinaigrette

Add grilled shrimp 6
Add roasted chicken 8
Add grilled salmon 10

ENTREES

MAINE LOBSTER & SWEET POTATO GNOCCHI 38
Spaghetti squash, spinach, shellfish butter

PAN SEARED DIVER SCALLOPS 36
Anson mills polenta, roasted squash, spinach

OVEN ROASTED SALMON 32
Gremolata, green beans, smashed potatoes

HALF ROASTED CHICKEN 28
Lima beans, pearl onions, bacon

SLOW BRAISED PRIME SHORT RIB 32
Parsnip puree, roasted brussels sprouts, crispy shallot

LOBSTER BLT 19
Apple smoked bacon, watercress, tomato, spicy mayo, thick cut fries

HAWTHORN BURGER 15
Aged cheddar, butter pickle, lettuce, tomato, secret sauce, brioche bun

SIDES 9 each

MOJITO FRIES
Hand cut, garlic, cilantro, citrus, roasted poblano aioli

ROASTED BROCCOLINI
Lemon, chili

THICK CUT ONION RINGS
Buttermilk black pepper dip

CRISPY BRUSSELS SPROUTS
Almonds, chile, lemon

MASHED POTATOES
Buttermilk & chive

CREAMED SPINACH
Crispy onions

CAULIFLOWER GRATIN
Parmesan breadcrumbs

HOME-STYLE MAC AND CHEESE
Ritz cracker crust

SIMPLY GRILLED

ATLANTIC SALMON 26
Lemon herb butter

MEDITERRANEAN BRANZINO 32
Chimichurri

AHI TUNA STEAK 36
Peppercorn crust

SMOKED KUROBUTA PORK CHOP 28
Chili rubbed

COLORADO LAMB T-BONES 34
Chimichurri

FILET MIGNON
Red wine jus
6oz 40 10oz 48

NEW YORK STRIPLOIN 52
14oz, Béarnaise

BONE-IN RIB EYE 58
24oz, Black truffle butter

ADD-ONS

BUTTER POACHED LOBSTER TAIL 48

DUNGENESS CRAB OSCAR STYLE 18

BLUE CHEESE CRUSTED 6