

HAWTHORN MOTHER'S DAY DINNER MENU

SUNDAY, MAY 9 • 5PM-CLOSE

APPETIZERS

- ITALIAN MEATBALLS** 11
Marinara, house-made meatballs,
parmesan, basil, grilled crostini
- SPINACH & ARTICHOKE DIP** 13 ^(V)
Boursin, feta, parmesan, pita chips
- *SHRIMP COCKTAIL** 19 ^(GF)
Cocktail sauce, lemon, fresh horseradish
- *DAILY OYSTER SELECTION** 21 ^(GF)
Mignonette, half dozen
- *SEAFOOD TRIO** 45 ^(GF)
Chilled crab, poached shrimp, oysters, lemon,
cocktail sauce, mignonette, horseradish

SOUPS & SALADS

- WHITE BEAN & ESCAROLE SOUP** 10
- ONION SOUP** 11
Sherry, brioche croûton, gruyère, provolone
- CAESAR SALAD** 10
Garlic croûtons, parmesan
- BABY KALE SALAD** 14
Shaved parmesan, almonds, apples,
lemon herb vinaigrette
- BLT WEDGE SALAD** 15 ^(GF)
Grilled slab bacon, heirloom cherry tomatoes,
blue cheese crumbles, crispy shallots,
blue cheese dressing

PASTA

- CHICKEN PICCATA** 30
Angel hair pasta, capers, mushrooms
fresh herbs, parmesan
- *SHRIMP SCAMPI** 28
Angel hair pasta, garlic, parmesan, lemon,
white wine, butter, fresh herbs

SIDES

- GARLIC MASHED POTATOES** 7 ^(GF)
Cream, butter, roasted garlic
- ROASTED FINGERLING POTATOES** 7 ^{(GF)(VE)}
Red potatoes, garlic, rosemary, olive oil
- GRILLED ASPARAGUS** 8 ^{(GF)(VE)}
- SAUTÉED MUSHROOMS** 8 ^{(GF)(VE)}
Olive oil, garlic
- SAUTÉED BABY SPINACH** 8 ^{(GF)(VE)}
Olive oil, garlic
- CRISPY BRUSSELS SPROUTS** 8 ^{(GF)(V)}
Lemon, sriracha aioli
- BAKED POTATO** 9 ^{(GF)(V)}
Sour cream, butter, chives

ENTRÉES

- *GRILLED SALMON** 34 ^(GF)
Fingerling potatoes, snap peas,
baby carrots, lemon butter sauce
- *PRIME NEW YORK STRIPLOIN 14 OZ** 50 ^(GF)
Bordelaise sauce
- *COLORADO RACK OF LAMB** 42 ^(GF)
Fingerling potatoes, baby carrots,
mint demi glace
- LOBSTER & SALMON WELLINGTON** 52
Baby spinach, puff pastry, lemon beurre blanc
- *FILET MIGNON 8 OZ** 45 ^(GF)
Garlic mashed potatoes, grilled asparagus,
bordelaise sauce
- *SLOW ROASTED PRIME RIB** 52
Popover, creamed spinach, au jus,
creamy horseradish
- *GRILLED RIBEYE 16 OZ** 48 ^(GF)
Garlic mashed potatoes, grilled asparagus,
bordelaise sauce
- *COLD WATER LOBSTER TAIL 12 OZ** 67 ^(GF)
Lemon, drawn butter
- *1/2 LB SPLIT KING CRAB LEGS** 49 ^(GF)
Lemon, drawn butter
- *1 LB SPLIT KING CRAB LEGS** 98 ^(GF)
Lemon, drawn butter

SURF & TURF

(All steak entrées served with Hawthorn signature house-made steak butter.)

- *8 OZ FILET & SHRIMP** 68 ^(GF)
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 94 ^(GF)
Bordelaise sauce, lemon, drawn butter
- *8 OZ FILET & SCALLOPS** 72 ^(GF)
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 12 OZ LOBSTER TAIL** 107 ^(GF)
Bordelaise sauce, lemon, drawn butter

DESSERT

- SEASONAL CHEESECAKE** 9
Strawberry compote, berry coulis
- BERRY PANNA COTTA** 10
Strawberry gelee, brownie
- CHOCOLATE BREAD PUDDING** 9
Vanilla ice cream, caramel sauce
- MASCARPONE BLACK CURRANT
MOUSSE CAKE** 9
Black currant cream, white chocolate ganache

^(GF) Gluten Free; ^(V) Vegetarian; ^(VE) Vegan

Ask your server how we can make your regular order gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions