

HAWTHORN DINNER MENU

December 25, 2020

APPETIZERS

CRAB CAKE 16
Rémoulade, lemon, herb salad

***DAILY OYSTER SELECTION** 18 ^{GF}
Mignonette, horseradish, lemon, half dozen

***SHRIMP COCKTAIL** 19 ^{GF}
Cocktail sauce, lemon, fresh horseradish

SOUP & SALADS

ONION SOUP 10
Sherry, brioche crouton, gruyere, provolone

CAESAR SALAD 9
Garlic croutons, parmesan

CHOPPED SALAD 11 ^{GF}
Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing

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

DESSERTS

TIRAMISU 9
Decadent layers of sweet mascarpone & lady fingers

CHOCOLATE BOMB 9
Caramel chocolate mousse and flourless chocolate sponge

SEASONAL SORBET OR ICE CREAM 8 ^{GF} ^V

ENTRÉES

***CHICKEN PICATTA** 28
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

***SHRIMP SCAMPI** 29
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

***COLORADO RACK OF LAMB** 39 ^{GF}
Roasted sweet potato, crispy Brussels sprouts

***PAN ROASTED SCALLOPS** 42 ^{GF}
Parsnip purée, root vegetables, chili oil

***FILET MIGNON 8 OZ** 43 ^{GF}
Roasted potatoes, grilled asparagus, bordelaise sauce

***GRILLED RIBEYE 16 OZ** 47 ^{GF}
Roasted potatoes, grilled asparagus, bordelaise sauce

***COLD WATER LOBSTER TAIL 12OZ** 67 ^{GF}
Drawn butter

***8 OZ FILET & SCALLOPS** 72 ^{GF}
Bordelaise sauce, lemon, beurre blanc

***8OZ FILET & SPLIT KING CRAB LEGS** 100 ^{GF}
Bordelaise sauce, drawn butter, lemon

***8 OZ FILET & 12 OZ LOBSTER TAIL** 105 ^{GF}
Bordelaise sauce, drawn butter, lemon

SIDES

GARLIC MASHED POTATOES 6 ^{GF}
Cream, butter, roasted garlic

ROASTED POTATOES 6 ^{GF} ^{VE}
Red potatoes, garlic, rosemary, olive oil

GRILLED ASPARAGUS 7 ^{GF} ^{VE}

SAUTÉED MUSHROOMS 7 ^{GF} ^{VE}
Olive oil, garlic

SAUTÉED BABY SPINACH 7 ^{GF} ^{VE}
Olive oil, garlic

CRISPY BRUSSELS SPROUTS 8 ^V
Lemon, sriracha aioli

BAKED POTATO 9 ^{GF} ^V
Sour cream, butter, chives

CHRISTMAS DINNER

APPETIZER

choice of:

LOBSTER BISQUE

Baked in butter pastry

or

WINTER GREENS SALAD

Escarole, frisee, arugula, feta cheese, sour cherry, toasted almonds, honey vinaigrette

or

CHILLED SEAFOOD ON ICE

Shrimp, crab claws, oysters, mignonette, lemon

ENTRÉE

choice of:

ROASTED PRIME RIB

Crispy Brussels sprouts, popover, creamy horseradish, au jus

or

OSSO BUCCO

Creamy garlic polenta, asparagus, gremolata

or

TROUT CAJOU

Brown butter, cashews, ginger, tamari

or

ROASTED ONION CUPS

Rosemary farro, onion soubise, basil oil

DESSERT

choice of:

DATE STICKY TOFFEE PUDDING

Butterscotch sauce, toasted almonds, double vanilla, ice cream

or

HOT CHOCOLATE TART

Gingerbread ice cream, French Madeleine

\$75 PER PERSON, PRIX FIXE MENU

^{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