HAWTHORN NEW YEAR'S EVE DINNER MENU **DECEMBER 31, 2020**

APPETIZERS

ITALIAN MEATBALLS 14

Marinara, house-made meatballs. parmesan, basil, grilled crostini

CRISPY CALAMARI 15

Zucchini, lemon aioli, marinara

SPINACH & ARTICHOKE DIP 16 (V)

Boursin, feta, parmesan, pita chips

SHRIMP COCKTAIL 21 GF

Cocktail sauce, lemon, fresh horseradish

SOUPS & SALADS

ONION SOUP 12

Sherry, brioche croûton, gruyère, provolone

CRAB BISQUE 15 GF

Sherry, chives

ROASTED BEET SALAD 13

Baby arugula, goat cheese, white balsamic vinaigrette

BLT WEDGE 15

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

SIDES

GARLIC MASHED POTATOES 9 @F)

Cream, butter, roasted garlic

SAUTÉED MUSHROOMS 9 GR/FE

Olive oil, garlic

ROASTED POTATOES 9 GP/FE

Red potatoes, garlic, roasemary, olive oil

SAUTÉED BABY SPINACH 9 GF/JE

Olive oil, garlic

GRILLED ASPARAGUS 9 GF/VE

CRISPY BRUSSELS SPROUTS 9 (V)

Lemon, sriracha aioli

BAKED POTATO 9 GF(V)

Sour cream, butter, chives

ENTRÉES

SEAFOOD CIOPPINO 54 GF

Lobster, scallop, halibut, clam, fennel, tomato, saffron, grilled lemon

GRILLED RIBEYE 16OZ 68 GF

Roasted potatoes, grilled asparagus, bordelaise sauce

FILET MIGNON 80Z 58 GF

Roasted potatoes, grilled asparagus, bordelaise sauce

ROASTED VEAL CHOP 72 GF

Sweet potatoes, broccolini, mushroom demi-glace

SAUTÉED BRANZINO 65

Brussels sprouts, toased almonds, romesco sauce

CHARRED WAGYU BEEF TENDERLOIN 80Z 80 GF

Celery root purée, heirloom baby carrots, truffle jus

COLD WATER LOBSTER TAIL 120Z 80 @

Drawn butter, lemon

SURF & TURF

Bordelaise sauce, lemon, beurre blanc

80Z FILET & SPLIT KING CRAB LEGS 110 @ 80Z FILET & 120Z LOBSTER TAIL 125 @

Bordelaise sauce, drawn butter, lemon

DESSERT

BLACK FOREST CAKE 12

Dark Chocolate Mousse, mascarpone cream, brandied cherries

LEMON RICOTTA CHEESECAKE 12

Raspberry sauce, berries