

## 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

- ONION SOUP** 10  
Three types of onion, sherry, brioche croûton, gruyere and provolone
- Ⓜ **ROASTED TOMATO BISQUE** 9  
Basil cream, grilled bread
- Ⓜ **AVOCADO ROMAINE SALAD** 10  
Baby romaine, cornbread crouton, 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 chicken 6  
\*Add grilled shrimp 8  
\*Add grilled salmon 10
- ⓂⓂ **GEM LETTUCE SALAD** 9  
Radish, red onion, herb dressing

## ENTREES

- \*SWEET POTATO GNOCCHI & MAINE LOBSTER** 38  
Spaghetti squash, spinach, shellfish butter
- Ⓜ **\*PAN SEARED DIVER SCALLOPS** 36  
Mascarpone 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
- ⓂⓂ **BAKED POTATO**  
Sour cream, butter, chive

## 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
- Ⓜ **\*VEAL CHOP** 56  
14oz, black truffle butter
- Ⓜ **\*COLORADO LAMB T-BONES** 34  
Chimichurri
- Ⓜ **\*FILET MIGNON**  
Red wine jus  
6oz 40  
10oz 48
- Ⓜ **\*PRIME NEW YORK STRIPLOIN** 52  
14oz, Béarnaise
- Ⓜ **\*PRIME BONE-IN RIB EYE** 58  
24oz, black truffle butter

## ADD-ONS

- Ⓜ **ROASTED 14OZ LOBSTER TAIL** 48
- Ⓜ **KING CRAB OSCAR STYLE** 18
- Ⓜ **BLUE CHEESE CRUSTED** 6

Ⓜ Gluten Free; Ⓜ Vegetarian; Ⓜ 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