

HAWTHORN DINNER MENU

February 14, 2021 • 5pm – close

APPETIZERS

SPINACH & ARTICHOKE DIP 13 ^(V)
Boursin, feta, parmesan, pita chips

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

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

DESSERTS

CHOCOLATE BOMB 9 ^(GF)
Caramel brûlée, chocolate mousse

SORBET & GELATO 7

ENTRÉES

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

***GRILLED SALMON** 32 ^(GF)
Roasted potatoes, haricot verts, onion, baby carrots, lemon butter sauce

***COLORADO RACK OF LAMB** 39 ^(GF)
Roasted sweet potato, crispy Brussels sprouts

***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 12 OZ** 67 ^(GF)
Drawn butter

***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

VALENTINE'S DAY DINNER

APPETIZER

choice of:

BEEF CARPACCIO

White balsamic vinaigrette, capers, arugula

or

LITTLE GEM LETTUCE SALAD

Goat cheese fritters, heirloom baby tomatoes, English cucumber, crispy shallot, pomegranate molasses vinaigrette

or

POACHED KAUAI HEAD-ON PRAWNS

Prosecco beurre blanc, smoked paprika oil

ENTRÉE

choice of:

LOBSTER RAVIOLI

Ricotta, tomato saffron butter, tarragon

or

SMOKED HALF BRICK CHICKEN

Olive oil poached fingerling potatoes, baby rainbow carrots, Marsala jus

or

GRILLED BISON RIBEYE

Bomba rice, Swiss chard, peppercorn sauce

or

TOASTED POLENTA CAKES

Mixed mushrooms, parmesan, romesco sauce

DESSERT

choice of:

PINK OPERA CAKE

Almond sponge, raspberry buttercream, white chocolate ganache, vanilla anglaise

or

BERRY YOGURT MOUSSE CAKE

Biscuit, berry jelly, yogurt mousse, raspberry sauce

\$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