

# HAWTHORN DINNER MENU

April 16, 2017

## SOUPS & SALADS

- Ⓥ **ROASTED TOMATO BISQUE** 9  
Basil cream, grilled bread
- GEM LETTUCE SALAD** 9  
Radish, red onion, herb dressing
- Ⓥ **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

## APPETIZERS

- Ⓞ **\*CLASSIC SHRIMP COCKTAIL** 18  
Charred tomato cocktail sauce, fresh horseradish
- Ⓞ **\*AHI TUNA POKE** 16  
Sesame seeds, green onion, ginger, shichimi, rice crisps
- Ⓞ **\*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

## ENTREES

- \*MAINE LOBSTER & SWEET POTATO GNOCCHI** 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
- \*SMOKED KUROBUTA PORK CHOP 14 OZ** 28  
Buttermilk whipped potatoes, roasted Brussels sprouts
- Ⓞ **FILET MIGNON 10 OZ** 48  
Buttermilk whipped potatoes, broccolini, red wine jus
- Ⓞ **\*PRIME RIB 18 OZ** 52  
Buttermilk whipped potatoes, broccolini, au jus

## DESSERTS

- SMORES CHURRO** 10  
Warm ganache, cinnamon sugar churros, toasted marshmallows
- MASCARPONE CHEESECAKE** 10  
Graham cracker crust, blood orange coulis
- APPLE TART TATIN** 9  
Candied almonds, salted caramel sauce, vanilla bean ice cream

Ⓞ 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

## EASTER DINNER

### APPETIZER

choice of:

- Ⓥ **ROASTED TOMATO BISQUE**  
Basil cream, grilled bread  
or

- GEM LETTUCE SALAD**  
Radish, red onion, herb dressing  
or

- Ⓞ **CLASSIC SHRIMP COCKTAIL**  
Charred tomato cocktail sauce, fresh horseradish  
or

- Ⓞ **AHI TUNA POKE**  
Sesame seeds, green onion, ginger shichimi, rice crisps

### ENTREE

choice of:

- Ⓞ **\*PAN SEARED DIVER SCALLOPS**  
Mascarpone polenta, roasted squash, spinach  
or

- Ⓞ **\*OVEN ROASTED SALMON**  
Gremolata, green beans, smashed potatoes  
or

- SMOKED KUROBUTA PORK CHOP 14 OZ**  
Buttermilk whipped potatoes, roasted Brussels sprouts  
or

- Ⓞ **FILET MIGNON 10 OZ**  
Buttermilk whipped potatoes, broccolini, red wine jus

### DESSERT

choice of:

- MASCARPONE CHEESECAKE**  
Graham cracker crust, blood orange coulis  
or

- APPLE TART TATIN**  
Candied almonds, salted caramel sauce, vanilla bean ice cream

\$59 PER PERSON, PRE FIXE MENU