

# HAWTHORN GRILL MOTHER'S DAY DINNER

## APPETIZER

Ⓥ **ROASTED TOMATO BISQUE** 9

Basil cream, grilled bread

**ROMAINE SALAD** 10

Baby romaine, garlic croutons, parmesan, house made dressing

ⓋⓂ **RAINBOW KALE SALAD** 12

Red cabbage, shaved apple, smoked almonds, quinoa, parmesan, citrus vinaigrette

Ⓜ **HAWTHORN GRILL SALAD** 14

Butter lettuce, tomato, shrimp, avocado, red onion, cucumber, carrot, garlic, guajillo chile dressing

Ⓜ **AHI TUNA POKE** 16

Seesame seeds, green onion, ginger, shichimi, rice crisps

Ⓜ **BEEF CARPACCIO** 16

Mustard aioli, fingerling potato chips, parmesan, frisee, capers

Ⓜ **CLASSIC SHRIMP COCKTAIL** 18

Charred tomato cocktail sauce, fresh horseradish

**CRAB CAKE** 18

Onion soubise, apple, celery, tarragon

## ENTREES

Ⓜ **\*SMOKED KUROBUTA**

**PORK CHOP 14 OZ** 32

Mashed potato, broccolini, red wine jus

Ⓜ **\*ATLANTIC SALMON** 34

Mashed potato, broccolini, lemon butter sauce

Ⓜ **\*PAN SEARED DIVER SCALLOPS** 40

Mashed potato, broccolini, lemon butter sauce

Ⓜ **\*FILET MIGNON 10 OZ** 52

Mashed potato, broccolini, red wine jus

Ⓜ **\*PRIME NEW YORK**

**STRIPLOIN 14 OZ** 54

Mashed potato, broccolini, Béarnaise

Ⓜ **ROASTED 14 OZ LOBSTER TAIL** 58

Mashed potato, broccolini, butter

## DESSERT

Ⓥ **LEMON MACARON** 9

Fresh berries, lemon cream

Ⓥ **PECAN BROWNIE** 9

Toffee whipped cream, caramelized hazelnuts

Ⓥ **WILD BLUEBERRY**

**ALMOND TART** 10

Blueberry mascarpone mousse, berry coulis

ⓂⓋ **SEASONAL SORBET**

**OR ICE CREAM** 8

Ⓜ 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