

# HAWTHORN EASTER DINNER MENU

SUNDAY, APRIL 4 • 5PM-CLOSE

## APPETIZERS

### CRAB CAKE 16

Remoulade, lemon, herb salad

### \*DAILY OYSTER SELECTION 18 GF

Mignonette, horseradish, lemon, half dozen

### SHRIMP COCKTAIL 19 GF

Cocktail sauce, lemon, fresh horseradish

## SOUPS & SALADS

### ONION SOUP 10

Sherry, brioche croûton, gruyère, provolone

### SEAFOOD POT PIE 17

Lobster, crab, scallop, shrimp, puff pastry, potato, tarragon lemon cream

### CAESAR SALAD 10

Garlic croûtons, parmesan

### BLT WEDGE 13

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

### STRAWBERRY & WATERCRESS SALAD 15

Baby spinach, caramelized goat cheese, poppy seed vinaigrette

## ENTRÉES

### CHICKEN PICATTA 28

Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

### \*SHRIMP SCAMPI 29

Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

### \*COLORADO RACK OF LAMB 39 GF

Roasted sweet potato, crispy Brussels sprouts

### \*FILET MIGNON, 8 OZ 43 GF

Roasted potatoes, grilled asparagus, bordelaise sauce

### \*PAN ROASTED HALIBUT 45

Herb rice pilaf, roasted carrots, lemon dill cream

### HONEY GLAZED HAM 45 GF

Au gratin potatoes, haricot verts, Cipollini onions, tarragon mustard

### \*GRILLED RIBEYE, 16 OZ 47 GF

Roasted potatoes, grilled asparagus, bordelaise sauce

### \*COLD WATER LOBSTER TAIL 67 GF

12 oz tail, drawn butter

### \*8 OZ FILET & SCALLOPS 72 GF

Bordelaise sauce, lemon, beurre blanc

### \*8 OZ FILET & SPLIT KING CRAB LEGS 100 GF

Bordelaise sauce, lemon, beurre blanc

### \*8 OZ FILET & 12 OZ LOBSTER TAIL 105 GF

Bordelaise sauce, lemon, beurre blanc

## SIDES

### GARLIC MASHED POTATOES 6 GF

Cream, butter, roasted garlic

### ROASTED POTATOES 6 GF VE

Red potatoes, garlic, rosemary, olive oil

### SAUTÉED MUSHROOMS 7 GF VE

Olive oil, garlic

### SAUTÉED BABY SPINACH 7 GF VE

Olive oil, garlic

### GRILLED ASPARAGUS 8 GF VE

### CRISPY BRUSSELS SPROUTS 8 GF V

Lemon, sriracha aioli

### BAKED POTATO 9 GF V

Sour cream, butter, chives

## DESSERT

### CHOCOLATE BOMB 10 GF

Caramal brûlée, chocolate mousse

### CRÈME BRÛLÉE 10

pound cake

### SUNNY SIDE UP 10

White chocolate mousse, apricot, almond sponge, vanilla sauce

### CARROT CAKE 10

Carrot mousse, soft caramel, spiced carrot cake, spice anglaise

### SORBET & GELATO 7

Chef's daily selection

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