

HAWTHORN EASTER DINNER MENU

APRIL 17, 2022 • 5 PM – 10 PM

APPETIZERS

- ITALIAN MEATBALLS** 13
Marinara, house-made meatballs, parmesan, basil, grilled crostini
- SPINACH & ARTICHOKE DIP** 15 [Ⓥ]
Boursin, feta, parmesan, pita chips
- *SHRIMP COCKTAIL** 21 [Ⓞ]
Cocktail sauce, lemon, fresh horseradish
- *DAILY OYSTER SELECTION** 22 [Ⓞ]
Mignonette, horseradish, lemon, half dozen
- *SEAFOOD TRIO** MP [Ⓞ]
Chilled crab, poached shrimp, oysters, lemon, cocktail sauce, mignonette, horseradish

SIDES

- Garlic Mashed Potatoes** 8 [Ⓞ]
cream, butter, roasted garlic
- Roasted Fingerling Potatoes** 8 [Ⓞ] [Ⓥ] [Ⓟ]
rosemary, olive oil
- Sautéed Wild Mushrooms** 9 [Ⓞ] [Ⓥ] [Ⓟ]
olive oil, garlic
- Sautéed Baby Spinach** 9 [Ⓞ] [Ⓥ] [Ⓟ]
olive oil, garlic
- Crispy Brussels Sprouts** 9 [Ⓞ] [Ⓥ]
lemon, sriracha aioli
- Baked Potato** 9 [Ⓞ] [Ⓥ]
sour cream, butter, chives
**add: bacon, cheddar 3*
- Steak Fries** 9 [Ⓞ] [Ⓥ] [Ⓟ]
smoked sea salt
- Grilled Asparagus** 11 [Ⓞ] [Ⓥ]
hollandaise

SOUPS & SALADS

- ONION SOUP** 12
Sherry, brioche croûton, gruyère, provolone
- SEAFOOD CHOWDER** 14
Lobster, crab, clams, tarragon, potato, lemon, cream
- CAESAR SALAD** 10
Garlic croûtons, parmesan
- STRAWBERRY & WATERCRESS SALAD** 14 [Ⓞ]
Baby spinach, caramelized goat cheese, lemon poppy seed vinaigrette
- BLT WEDGE SALAD** 15 [Ⓞ]
Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, blue cheese dressing

DESSERTS

- BERRY PANNA COTTA** 10
Strawberry gelée, brownie
- CHOCOLATE BREAD PUDDING** 11
Vanilla ice cream, caramel sauce
- BROOKLYN BLACKOUT CAKE** 12
Morello cherry, hazelnut anglaise
- CRÈME BRÛLÉE** 14
Vanilla custard, pound cake

SURF & TURF

(All steak entrées served with Hawthorn signature house-made steak butter)

- *8 OZ FILET & SHRIMP** 75 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & SCALLOPS** 80 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 122 [Ⓞ]
Bordelaise sauce, lemon, drawn butter
- *8 OZ FILET & 12 OZ LOBSTER TAIL** 125 [Ⓞ]
Bordelaise sauce, lemon, drawn butter

ENTRÉES

- PAN ROASTED HALF CHICKEN** 34
Rainbow fingerling potatoes, haricot verts, cognac chicken jus
- *SHRIMP SCAMPI** 35
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs
- HONEY GLAZED HAM** 35 [Ⓞ]
Potato stack, haricot verts, pearl onions, tarragon mustard sauce
- *GRILLED SALMON** 37 [Ⓞ]
Fingerling potatoes, snap peas, baby carrots, lemon butter sauce
- STRIPED BASS** 48
Herb farro, pea purée, roasted carrots, dill crème fraiche
- BRAISED LAMB SHANK** 50 [Ⓞ]
Parmesan polenta eggplant caponata, spinach, lamb jus
- *FILET MIGNON** 51 [Ⓞ]
8 oz., garlic mashed potatoes, seasonal vegetable, bordelaise sauce
- *COLORADO RACK OF LAMB** 55 [Ⓞ]
Fingerling potatoes, baby carrots, mint chimichurri
- SLOW ROASTED PRIME RIB** 56
Popover, creamed spinach, au jus, creamy horseradish
- *PRIME GRILLED RIBEYE** 63 [Ⓞ]
16 oz., garlic mashed potatoes, seasonal vegetable, bordelaise sauce
- PRIME NEW YORK STRIPLOIN** 65 [Ⓞ]
14 oz., bordelaise sauce
- *1/2 LB SPLIT KING CRAB LEGS** 70 [Ⓞ]
Lemon, drawn butter
- *COLD WATER LOBSTER TAIL** 75 [Ⓞ]
12 oz. tail, lemon, drawn butter
- *1 LB SPLIT KING CRAB LEGS** 140 [Ⓞ]
Lemon, drawn butter

ACCOMPANIMENTS:

- Coffee Rub 3; Blue Cheese Crusted 6
- *Au Poivre, peppercorn crusted, peppercorn sauce 10
- *Crab Oscar Style, asparagus, hollandaise 20

STEAK SAUCES:

- *Hollandaise 3; Horseradish Cream 3
- Steak Butter 3; Bordelaise 4
- Peppercorn Sauce 5

[Ⓞ] 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