

HAWTHORN MOTHER'S DAY DINNER MENU

MAY 8, 2022 • 3 PM – 8 PM

APPETIZERS

ITALIAN MEATBALLS 15

Marinara, house-made meatballs, parmesan, basil, grilled crostini

SPINACH & ARTICHOKE DIP 17 [Ⓥ]

Boursin, feta, parmesan, pita chips

*SHRIMP COCKTAIL 23 [Ⓞ]

Cocktail sauce, lemon, fresh horseradish

*DAILY OYSTER SELECTION 24 [Ⓞ]

Mignonette, horseradish, lemon, half dozen

*SEAFOOD TRIO 48 [Ⓞ]

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

*add: bacon, balsamic 3 [Ⓞ]

Baked Potato 9 [Ⓞ][Ⓥ]

sour cream, butter, chives

*add: bacon, cheddar 3

Steak Fries 9 [Ⓞ][Ⓥ]

smoked sea salt

Grilled Asparagus 11 [Ⓞ][Ⓥ]

hollandaise

SOUPS & SALADS

ASPARAGUS BISQUE 11 [Ⓞ][Ⓥ]

Chive crème fraiche

ONION SOUP 12

Sherry, brioche croûton, gruyère, provolone

CAESAR SALAD 10

Garlic croûtons, parmesan

BABY KALE SALAD 14 [Ⓞ][Ⓥ]

Shaved parmesan, toasted almonds, apples, lemon herb vinaigrette

BLT WEDGE SALAD 15 [Ⓞ]

Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, blue cheese dressing

DESSERTS

STRAWBERRY SHORTCAKE 12

Vanilla bean mousse, pistachio macaron

HONEY LACED CHEESECAKE 12

Graham crust, honey meringue, dark chocolate

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 & *1/2 LB SPLIT KING CRAB LEGS 122 [Ⓞ]

Bordelaise sauce, lemon, drawn butter

*8 OZ FILET & SCALLOPS 80 [Ⓞ]

Bordelaise sauce, lemon, beurre blanc

*8 OZ FILET & 12 OZ LOBSTER TAIL 125 [Ⓞ]

Bordelaise sauce, lemon, drawn butter

ENTRÉES

CHICKEN MARSALA 35

Mushrooms, spinach, garlic mashed potatoes

SLOW ROASTED PRIME RIB 58

Popover, creamed spinach, au jus, creamy horseradish

*SHRIMP SCAMPI 34

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

*PRIME GRILLED RIBEYE 65 [Ⓞ]

16 oz., garlic mashed potatoes, seasonal vegetable, bordelaise sauce

*GRILLED SALMON 37 [Ⓞ]

Fingerling potatoes, Swiss chard, haricot verts, beurre blanc

PRIME NEW YORK STRIPLOIN 67 [Ⓞ]

14 oz., bordelaise sauce

PAN ROASTED TROUT 46 [Ⓞ]

Quinoa, blistered tomatoes, capers, citrus beurre blanc

*1/2 LB SPLIT KING CRAB LEGS 70 [Ⓞ]

Lemon, drawn butter

*PETITE FILET 48 [Ⓞ]

6 oz., garlic mashed potatoes, seasonal vegetable, bordelaise sauce

*COLD WATER LOBSTER TAIL 75 [Ⓞ]

12 oz. tail, lemon, drawn butter

*COLORADO RACK OF LAMB 56 [Ⓞ]

Fingerling potatoes, baby carrots, mint chimichurri

*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