

HAWTHORN DINNER LIMITED MENU

April 9, 2023 • 4pm-8pm

APPETIZERS

SPINACH & ARTICHOKE DIP 15 v
Boursin, feta, grana padano, pita chips

***SHRIMP COCKTAIL** 22 GF
Cocktail sauce, lemon, fresh horseradish

***CRAB CAKE** 25
Creole remoulade, herb salad, lemon

***OYSTERS ON A HALF SHELL** MP GF
Tequila mignonette, horseradish, lemon, *half dozen*

SOUPS & SALADS

ONION SOUP 13
Sherry, sourdough crouton, gruyère, provolone

SEAFOOD CHOWDER 14
Lobster, crab, clams, tarragon, potato, lemon, cream

STRAWBERRY & WATERCRESS SALAD 14 GF
Baby spinach, caramelized goat cheese, lemon poppy seed vinaigrette

BLT WEDGE SALAD 15 GF
Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, bleu cheese dressing

DESSERTS

CHOCOLATE GANACHE CAKE 13
Layers of chocolate cake and chocolate ganache, caramel sauce, chocolate crumbles

VANILLA CRÈME BRÛLÉE 14
Vanilla custard, pound cake

STRAWBERRY DELIGHT 14
Strawberry tart, strawberry mint cream, fresh strawberry, strawberry gelée, strawberry sauce

TROPICAL MOUSSE 14
Mango cream, pineapple mousse, vanilla sponge, rum syrup, toasted coconut meringue

ENTRÉES

APPLEWOOD SMOKED 1/2 CHICKEN 33 GF
Roasted sweet potatoes, wild mushrooms, whiskey chicken jus

***GRILLED ATLANTIC SALMON** 39 GF
Confit fingerling potatoes, haricot verts, blistered tomato, beurre blanc

CRISPY SKIN BRANZINO 39 GF
Three-bean succotash, bouillabaisse reduction

***BRAISED LAMB SHANK** 50 GF
Parmesan polenta, eggplant caponata, spinach, lamb jus

***PAN ROASTED HOKKAIDO SCALLOPS** 50 GF
Parmesan polenta, roasted butternut squash, spinach, red pepper coulis

***1/2 LB. SPLIT KING CRAB LEGS** MP GF
Lemon, drawn butter

***COLD WATER LOBSTER TAIL** MP GF
12 oz. tail, lemon, drawn butter

FROM THE GRILL

All steak served with Hawthorn signature house-made steak butter

***SLOW ROASTED PRIME RIB** 56
Yorkshire pudding, creamed spinach, au jus, creamy horseradish

***HARRIS RANCH FILET MIGNON** 57 GF
8 oz., bordelaise sauce

***LONE OAK FARMS PRIME NEW YORK STRIPLOIN** 72 GF
14 oz., bordelaise sauce

***LONE OAK FARMS PRIME GRILLED RIBEYE** 77 GF
16 oz., bordelaise sauce

SAUCES:

***Bearnaise** 3 GF **Black Garlic Butter** 4 GF **Peppercorn** 5 GF
Horseradish Cream 3 GF **Bordelaise** 4 GF

SIDES:

Garlic Mashed Potatoes, cream, butter, roasted garlic 8 GF
Roasted Wild Mushrooms, garlic, thyme 9 GF, VE
Sautéed Baby Spinach, olive oil, shallot, garlic 9 GF, VE
Crispy Brussels Sprouts, lemon, black garlic aioli 9 GF, V
**add: bacon, balsamic glaze* 3 GF
Baked Potato, sour cream, butter, chives 9 GF, V
**add loaded: bacon, cheddar* 3 GF
Confit Fingerling Potatoes, rosemary, thyme 10 GF
***Grilled Asparagus**, bearnaise sauce 11 GF, V
Creamed Spinach, garlic, shallot, pernot 12 GF, V
Truffle Steak Fries, grana padano, herbs 15 GF, V
Lobster Mac & Cheese, gruyere, sharp cheddar, herb bread crumbs 24

ACCOMPANIMENTS:

Bleu Cheese Crusted 6 GF
***Au Poivre** 10 GF
Black Tiger Shrimp 21 GF
Hokkaido Scallops 26 GF
***Cold Water Lobster Tail** 92 GF
12 oz. tail, lemon, drawn butter
***King Crab Oscar-style** MP GF
asparagus, bearnaise
***1/2 lb. Split King Crab Legs** MP GF
lemon, drawn butter

EASTER DINNER

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APPETIZER

choice of:

STRAWBERRY & WATERCRESS SALAD GF
Baby spinach, caramelized goat cheese, lemon poppy seed vinaigrette

or

SEAFOOD CHOWDER

Lobster, crab, clams, tarragon, potato, lemon, cream

ENTRÉE

choice of:

CRISPY SKIN BRANZINO GF
Three-bean succotash, bouillabaisse reduction

or

BRAISED LAMB SHANK

 GF

Parmesan polenta, eggplant caponata, spinach, lamb jus

or

SLOW ROASTED PRIME RIB

Popover, creamed spinach, au jus, creamy horseradish

DESSERT

choice of:

STRAWBERRY DELIGHT

Strawberry tart, strawberry mint cream, fresh strawberry, strawberry gelée, strawberry sauce

or

TROPICAL MOUSSE

Mango cream, pineapple mousse, vanilla sponge, rum syrup, toasted coconut meringue

\$85 PER PERSON
PRIX FIXE MENU, PLUS TAX

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