

HAWTHORN GRILL MOTHER'S DAY DINNER

APPETIZERS, SOUPS & SALADS

CLASSIC SHRIMP COCKTAIL 19 ^{GF}

Cocktail sauce, fresh horseradish

*AHI TUNA POKE 16

Seesame seeds, green onion, ginger, shichimi, crispy wontons

CRAB CAKE 18

Charred green onion, grilled corn relish

FRENCH ONION SOUP 10

Sherry, brioche crouton, gruyere, provolone

SOUP OF THE DAY 9

CAESAR SALAD 11

Baby romaine, garlic croutons, parmesan, house made dressing

BLT WEDGE 13

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

BURRATA CAPRESE 14 ^{GF}

Heirloom tomatoes, balsamic, basil

ENTRÉES

*FILET MIGNON 10 OZ 52 ^{GF}

Mashed potato, asparagus, red wine jus

*PRIME NEW YORK

STRIPLOIN 14 OZ 50 ^{GF}

Mashed potato, asparagus, Béarnaise

ROASTED 14 OZ LOBSTER TAIL 58 ^{GF}

Mashed potato, asparagus, butter

*PAN SEARED DIVER SCALLOPS 36 ^{GF}

Peas, pea shoots, watermelon radish, chorizo, potato crisp, chili oil

*OVEN ROASTED SALMON 32

Haricot verts, farro, herb butter

SMOKED KUROBUTA

PORK CHOP 32 ^{GF}

Mashed potato, asparagus

DESSERT

*RASPBERRY LYCHEE ROSE

CREAM PUFF 10

Vanilla cream, raspberry rose jelly, lychee whipping cream

*RASPBERRY MACARON 12

Fresh raspberry light yogurt cream

*CHOCOLATE BOMB 11

Chocolate sphere, caramel chocolate mousse, caramel crème brulee, almond sponge, soft caramel hot chocolate sauce

^{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