

HAWTHORN DINNER MENU

APPETIZERS

SPINACH & ARTICHOKE DIP 13 [Ⓥ]
Boursin, feta, pita chips

***AHI TUNA POKE** 16
Sesame seeds, green onion, ginger,
Shichimi, crispy wontons

CRAB CAKE 18
Charred green onion, grilled corn relish

CLASSIC SHRIMP COCKTAIL 19 [Ⓞ]
Cocktail sauce, fresh horseradish

STEAK "FRITES" 24 [Ⓞ]
Blackened Wagyu beef, potato strings,
gremolata sauce

***DAILY OYSTER SELECTION** M.P. [Ⓞ]
Mezcal mignonette, half or full dozen

SOUPS & SALADS

SOUP OF THE DAY 9

ONION SOUP 10
Sherry, brioche croûton, gruyère, provolone

HOUSE SALAD 9 [Ⓞ] [Ⓥ] [Ⓟ]
Mixed greens, shaved carrot, asparagus, cucumber,
cherry tomato, red wine vinaigrette

CAESAR SALAD 11
Romaine, garlic croutons, parmesan

***BLT WEDGE** 14 [Ⓞ]
Thick cut grilled bacon, marinated cherry tomatoes,
crispy shallot, blue cheese

KUMQUAT & ENDIVE SALAD 14 [Ⓞ] [Ⓥ]
Smoked almonds, chive, buttermilk blue cheese,
apple-cider vinaigrette

BURRATA CAPRESE 14 [Ⓞ] [Ⓥ]
Heirloom tomatoes, balsamic, basil

LOBSTER SALAD 19 [Ⓞ]
Mixed greens, red onion, avocado,
bacon, tomato, buttermilk dressing

ENTRÉES

HALF ROASTED CHICKEN 28 [Ⓞ]
Spaghetti squash, mustard greens, Brussels sprouts, tarragon sauce

CRAB & SWEET POTATO GNOCCHI 32
Roasted tomatoes, eggplant, kale, lump crab, brown butter, ricotta salata

***OVEN ROASTED SALMON** 32
Farro, haricot verts, cipollini onions, carrots, soubise

RED SNAPPER 34 [Ⓞ]
Tomato, olive, artichoke purée, caper berries

***PAN SEARED DIVER SCALLOPS** 36 [Ⓞ]
Peas, pea shoots, watermelon radish, chorizo, potato crisp, chili oil

OSSO BUCCO 38
Carrot, onion, haricot verts, fresh herbs, mascarpone polenta, gremolata

***COLORADO RACK OF LAMB** 38 [Ⓞ]
Sautéed spinach, eggplant capponata, pine nuts

SIMPLY GRILLED

***IDAHO RAINBOW TROUT** 22 [Ⓞ]
Lemon herb butter

***FILET MIGNON** [Ⓞ]
Red wine jus
6oz 42
10oz 52

***SMOKED KUROBUTA PORK CHOP** 28 [Ⓞ]
Chili rubbed, pork jus

***PRIME NEW YORK STRIPLOIN** 50 [Ⓞ]
14oz, Béarnaise

***COLD WATER LOBSTER TAIL** 48 [Ⓞ]
12oz, lemon, butter

***BONE-IN RIB EYE** 60 [Ⓞ]
24oz, black truffle butter

***MARKET SPECIAL OF THE WEEK** M.P.
Chef's weekly selection

***PRIME BONE-IN FILET** 76 [Ⓞ]
14oz, red wine jus

ADD-ONS

BLUE CHEESE CRUSTED 6 [Ⓞ]

AU POIVRE 6 [Ⓞ]
peppercorn crusted,
peppercorn sauce

CRAB OSCAR STYLE 20 [Ⓞ]
asparagus, hollandaise

SIDES

MASHED POTATOES 8 [Ⓞ] [Ⓥ]
Buttermilk, chives

BAKED POTATO 8 [Ⓞ] [Ⓥ]
Sour cream, butter, chives

HORSERADISH POTATO GRATIN 9 [Ⓞ] [Ⓥ]
Yukon potato, parmesan cream sauce

ROASTED MUSHROOMS 9 [Ⓞ] [Ⓥ]
Garlic, shallot, fresh herbs

GRILLED ASPARAGUS 9 [Ⓞ]
Lemon herb butter

GRILLED SWEET CORN 9 [Ⓞ]
Cipollini onions, pancetta, poblano chile,
cilantro, grana padano cheese

CRISPY BRUSSELS SPROUTS 9 [Ⓞ] [Ⓥ] [Ⓟ]
Almonds, chile, lemon

SAUTÉED SPINACH 9 [Ⓞ] [Ⓥ] [Ⓟ]
Garlic, shallot

LOBSTER MAC & CHEESE 19
Aged cheddar, parmesan

[Ⓞ] 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