

HAWTHORN DINNER LIMITED MENU

November 25, 2021

SOUPS & SALADS

ONION SOUP 12

Sherry, brioche crouton, gruyere, provolone

CAESAR SALAD 10

Garlic croutons, parmesan

CHOPPED SALAD 12 ^{GF}

Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing

BLT WEDGE 15

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

APPETIZERS

SPINACH & ARTICHOKE DIP 15 ^V

Boursin, feta, parmesan, pita chips

*SHRIMP COCKTAIL 21 ^{GF}

Cocktail sauce, lemon, fresh horseradish

*DAILY OYSTER SELECTION 21 ^{GF}

Mignonette, horseradish, lemon, *half dozen*

ENTRÉES

CHICKEN PICATTA 32

Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

*SHRIMP SCAMPI 34

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

*PAN ROASTED SCALLOPS 43 ^{GF}

Parmesan polenta, ratatouille, beurre blanc

*8 OZ FILET MIGNON 49 ^{GF}

Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

*COLORADO RACK OF LAMB 52 ^{GF}

Roasted fingerling potatoes, baby carrots, balsamic demi-glace

*16 OZ USDA PRIME GRILLED RIBEYE 60 ^{GF}

Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

*12 OZ COLD WATER LOBSTER TAIL 70 ^{GF}

Drawn butter

*8 OZ FILET & SCALLOPS 76 ^{GF}

Bordelaise sauce, lemon, beurre blanc

*8 OZ FILET & SPLIT KING CRAB LEGS 100 ^{GF}

Parmesan polenta, ratatouille, beurre blanc

*8 OZ FILET & 12 OZ LOBSTER TAIL 112 ^{GF}

Bordelaise sauce, drawn butter, lemon

SIDES

Garlic Mashed Potatoes, cream, butter, roasted garlic 8 ^{GF}

Roasted Fingerling Potatoes, rosemary, olive oil 8 ^{GF} ^{VE}

Sautéed Mixed Mushrooms, olive oil, garlic 9 ^{GF} ^{VE}

Sautéed Baby Spinach, olive oil, garlic 9 ^{GF} ^{VE}

Crispy Brussels Sprouts, lemon, sriracha aioli 9 ^V

**add: bacon, balsamic glaze 3*

Baked Potato, sour cream, butter, chives 9 ^{GF} ^V

**add: bacon, cheddar 3*

Grilled Asparagus, hollandaise sauce 11 ^{GF} ^V

THANKSGIVING DINNER

APPETIZER

choice of:

ROASTED BUTTERNUT SQUASH BISQUE

Thyme, toasted pepitas, crème fraiche

or

RAINBOW KALE & FIG SALAD

Walnuts, gorgonzola cheese, cinnamon-cider vinaigrette

ENTRÉE

choice of:

TURKEY ROULADE

Sage apple dressing, potato puree, green beans, cranberry relish, herb gravy

or

SWORDFISH

Miso butter, fennel, carrot puree, grilled lemon

or

BEEF WELLINGTON

Black truffle, roasted cauliflower

or

QUINOA STUFFED ACORN SQUASH

Cranberries, maple balsamic glaze, feta

DESSERT

choice of:

PUMPKIN SPICED CRÈME BRÛLÉE ^{GF}

Pepita-pecan brittle, orange cake

or

BOURBON & CHOCOLATE WALNUT TART

Maple anglaise, buttermilk ice cream

\$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