

HAWTHORN DINNER LIMITED MENU

November 24, 2022 • 4pm-8pm

APPETIZERS

SPINACH & ARTICHOKE DIP 15 [Ⓥ]
Boursin, feta, grana padano, grilled pita

***SHRIMP COCKTAIL** 22 [Ⓞ]
Cocktail sauce, lemon, fresh horseradish

***OYSTERS ON A HALF SHELL** 25 [Ⓞ]
Tequila mignonette, horseradish, lemon, *half dozen*

***CRAB CAKE** 27
Creole remoulade, herb salad lemon

SOUPS & SALADS

ROASTED BUTTERNUT SQUASH BISQUE 13 [Ⓞ]
Thyme, toated pepitas, crème fraiche

ONION SOUP 14
Sherry, sourdough crouton, gruyere, provolone

CAESAR SALAD 12
Garlic croutons, grana padano

RAINBOW KALE & FIG SALAD 16 [Ⓞ]
Walnuts, gorgonzola cheese, cinnamon-cider vinaigrette

BLT WEDGE SALAD 17 [Ⓞ]
Neuske's slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, bleu cheese dressing

DESSERTS

PUMPKIN SPICED CRÈME BRÛLÉE 13 [Ⓞ]
Pepita-pecan brittle

APPLE TART TATIN 15 [Ⓥ]
Caramel sauce

BRÛLÉE CHEESECAKE 15 [Ⓥ]
Caramelized NY cheesecake, seasonal fruit

ASSORTED GELATO & SORBET 10 [Ⓞ] [Ⓥ]
Chef's selection

ENTRÉES

QUINOA STUFFED ACORN SQUASH 28 [Ⓞ] [Ⓥ] [Ⓜ]
Cranberries, maple basalmic glaze, feta

***GRILLED ATLANTIC SALMON** 37 [Ⓞ]
Confit fingerling potatoes, haricot verts, blistered tomato beurre blanc

SWORDFISH 39
Miso marinade, fennel, carrot purée, grilled lemon

TURKEY ROULADE 46 [Ⓞ]
Sage apple dressing, potato purée, green beans, cranberry relish, herb gravy

***PAN ROASTED HOKKAIDO SCALLOPS** 49 [Ⓞ]
Parmesan polenta, seasonal squash, red pepper coulis

***1/2 LB. SPLIT KING CRAB LEGS** MP [Ⓞ]
Lemon, drawn butter

FROM THE GRILL

All steak served with Hawthorn signature house-made steak butter

***COLORADO RACK OF LAMB** 56 [Ⓞ]
Mint chimichurri

***HARRIS RANCH FILET MIGNON** 57 [Ⓞ]
8 oz., bordelaise sauce

BEEF WELLINGTON 60
Black truffle, roasted cauliflower

COLD WATER LOBSTER TAIL 70 [Ⓞ]
12 oz. tail, drawn butter

***LONE OAK FARMS PRIME GRILLED RIBEYE** 77 [Ⓞ]
16 oz., bordelaise sauce

SAUCES:

***Bearnaise** 3 [Ⓞ]
Horseradish Cream 3 [Ⓞ]

Black Garlic Butter 4 [Ⓞ]
Bordelaise 4 [Ⓞ]

SIDES:

Garlic Mashed Potatoes, cream, butter, roasted garlic 8 [Ⓞ]

Roasted Wild Mushrooms, garlic, thyme 9 [Ⓞ] [Ⓥ]

Sautéed Baby Spinach, olive oil, shallot, garlic 9 [Ⓞ] [Ⓥ]

Crispy Brussels Sprouts, lemon, black garlic aioli 9 [Ⓞ] [Ⓥ]

***add: bacon, balsamic glaze** 3 [Ⓞ]

Baked Potato, sour cream, butter, chives 9 [Ⓞ] [Ⓥ]

***add loaded: bacon, cheddar** 3 [Ⓞ]

Confit Fingerling Potatoes, rosemary, thyme 10 [Ⓞ]

Grilled Asparagus, bearnaise sauce 11 [Ⓞ] [Ⓥ]

Truffle Steak Fries, grana padano, herbs 15 [Ⓞ] [Ⓥ]

ACCOMPANIMENTS:

Bleu Cheese Crusted 8 [Ⓞ]

***Au Poivre** 10 [Ⓞ]

Black Tiger Shrimp 21 [Ⓞ]

Hokkaido Scallops 26 [Ⓞ]

***Cold Water Lobster Tail** 92 [Ⓞ]

12 oz. tail, lemon, drawn butter

***King Crab Oscar-style** MP [Ⓞ]

asparagus, bearnaise

***1/2 lb. Split King Crab Legs** MP [Ⓞ]

lemon, drawn butter

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 [Ⓞ]
Pepita-pecan brittle, orange cake

or

BOURBON & CHOCOLATE WALNUT TART
Maple anglaise, buttermilk ice cream

\$85 PER PERSON, PRIX FIXE MENU, PLUS TAX

[Ⓞ] 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