

# HAWTHORN DINNER LIMITED MENU

November 28, 2024 • 4pm-8pm

## APPETIZERS

**\*CRAB CAKE** 35  
tobiko caviar, lemon beurre blanc,  
poached egg, herb salad

**\*ESCARGOTS DE BOURGOGNE** 23  
shallot, butter, garlic, parsley

**\*FILET MIGNON TARTARE** 31  
hand cut filet mignon, butter lettuce,  
dijon mustard vinaigrette, french fries

## CHILLED SEAFOOD

**\*SHRIMP COCKTAIL** 25 GF  
hawthorn cocktail sauce, lemon

**\*SEAFOOD TOWER** 85 GF  
chilled crab claws & legs, jumbo shrimp,  
shucked oysters, chilled lobster, lemon,  
mignonette, cocktail sauce

## SOUPS & SALADS

**ONION SOUP** 15  
sherry, sourdough crouton, gruyère cheese

**\*LOBSTER BISQUE** 29  
petit lobster salad, orange  
*poured table side*

**CAESAR SALAD** 19  
baby heart romaine, sourdough croutons,  
white anchovies, tomato,  
shaved parmesan cheese

**WEDGE SALAD** 19 GF  
peppered neuske's bacon, tomato,  
hard boiled egg, blue cheese,  
crispy shallots, blue cheese dressing

**CHOPPED SALAD** 19 GF  
romaine, roasted corn, tomatoes, bacon,  
carrots, zucchini, crispy potatoes  
french dressing

## ENTRÉES

**\*KING SALMON** 55 GF  
lightly seared, green lentils,  
carrots, arugula

**\*HALF ROTISSERIE CHICKEN** 45  
fried smashed fingerling potatoes,  
garlic butter, albufera sauce

**\*DIVER SCALLOPS** 55 GF  
pan seared scallops,  
cauliflower mousseline,  
apple-cauliflower croquant,  
champagne vinaigrette

**\*HALIBUT** 43 GF  
pan seared, buttery fingerling potatoes,  
haricot verts, truffled poultry jus

**\*14 OZ. LOBSTER TAIL** 84 GF  
cold canadian waters

**\*SURF & TURF** 75  
8 oz. filet mignon,  
wild caught colossal prawn,  
red chimichurri sauce

**PORTOBELLO STEAK** 33 GF, VE  
arugula salad, sauce vierge,  
crispy garlic

## BIG CUTS

**SERVES TWO**  
served over roasted potatoes, choice of vegetable,  
a trio of sauces, sliced to share

**\*48 OZ. PORTERHOUSE** 132 GF

## STEAKS & CHOPS

**\*24 OZ. PRIME BONE-IN RIBEYE** 79 GF

**\*8 OZ. FILET MIGNON** 57 GF

**\*10 OZ. FILET MIGNON** 62 GF

## HOUSE DRY

**\*16 OZ. PRIME RIBEYE** 67 GF

**\*14 OZ. PRIME NEW YORK STRIP** 65 GF

**\*32 OZ. NEW YORK STRIP** 128 GF  
*Serves two*, served over roasted potatoes,  
choice of vegetable, a trio of sauces,  
sliced to share

## STEAK ADDITIONS:

**Blue Cheese Crust** 7 GF • **Au Poivre** 7 GF • **\*Oscar Style** 20 GF • **\*Colossal Tiger Prawn (1)** 22 GF

**\*Diver Scallops (2)** 26 GF • **\*1/2 King Crab Leg** 50 GF • **\*Bone Marrow Brulee (1)** 12

## SAUCES:

**\*Bearnaise** 4 • **Red Chimichurri Sauce** 5 • **Green Peppercorn Sauce** 5 • **Bordelaise Sauce** 5 • **Horseradish Cream** 4

## SIDES

**Potato Mousseline** 9 GF, V  
creamy, buttery

**Cremini Mushroom** 12 GF, V  
garlic, thyme, parsley, white wine

**Charred Broccolini** 14 GF  
lemon garlic sauce, garlic chips, charred lemon

**Fully Loaded Potato** 12 GF  
sour cream, butter, chive, bacon, cheddar

**Crispy Brussels Sprouts** 12 V  
spicy aioli

**Creamed Spinach** 12 GF, V  
onion, garlic, cream, nutmeg

**Asparagus Gratin** 15 GF, V

**Mac & Cheese** 12 V  
cavatappi pasta, cheddar cheese

# THANKSGIVING DINNER

## APPETIZER

**ENDIVE SALAD**  
belgian endive, arugula,  
toasted walnuts,  
emmentaler cheese,  
cranberry vinaigrette

## ENTRÉE

**TURKEY BREAST**  
oyster stuffing,  
brussels sprouts,  
cranberry jam,  
foie gras-sage turkey sauce

## DESSERT

**PUMPKIN CHEESECAKE  
BREAD PUDDING**  
served with  
whiskey caramel sauce

\$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