

HAWTHORN DINNER MENU

APPETIZERS

- SPINACH & ARTICHOKE DIP** 13 [Ⓥ]
Boursin, feta, pita chips
- *ESCARGOT** 16
Pistachio butter, baked in pastry
- *AHI TUNA POKE** 16
Sesame seeds, green onion, ginger, Shichimi, crispy wontons
- BALTIMORE CRAB CAKE** 18
Rémoulade, frisée, lemon
- BACON WRAPPED STUFFED SHRIMP** 19 ^{ⓄⓋ}
Lump crab stuffing, garlic butter
- CLASSIC SHRIMP COCKTAIL** 19 ^{ⓄⓋ}
Cocktail sauce, fresh horseradish
- *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

- CHICKEN PICCATA** 28
Angel hair pasta, capers, fresh herbs, mushrooms
- *OVEN ROASTED SALMON** 32
Farro, haricot verts, cipollini onions, carrots, soubise
- *PAN SEARED DIVER SCALLOPS** 36 ^{ⓄⓋ}
Peas, pea shoots, watermelon radish, chorizo, potato crisp, chili oil
- *COLORADO RACK OF LAMB** 38 ^{ⓄⓋ}
Sautéed spinach, eggplant capponata, pine nuts
- PAN SEARED HALIBUT** 38
Roasted root vegetables, butternut squash ravioli
- BOURBON SHORT RIBS** 39 ^{ⓄⓋ}
Potato stack, haricots, carrots, shot of bourbon
- KING CRAB LEGS** 59 ^{ⓄⓋ}
drawn butter, lemon
- *PAN SEARED BONE-IN RIB EYE** 60 ^{ⓄⓋ}
24oz, black truffle butter

ADD-ON TO ANY ENTRÉE

- 8oz **LOBSTER TAIL** 30 ^{ⓄⓋ}
- HALF-POUND KING CRAB LEGS** 30 ^{ⓄⓋ}

SIMPLY GRILLED

- *SMOKED KUROBUTA PORK CHOP** 28 ^{ⓄⓋ}
Chili rubbed, pork jus
- *PORTERHOUSE STEAK** 52
24oz, brushed with butter

- *FILET MIGNON** ^{ⓄⓋ}
6oz 42
10oz 52

- *COLD WATER LOBSTER TAIL** 62 ^{ⓄⓋ}
12oz, drawn butter, lemon

- *PRIME NEW YORK STRIPLOIN** 50 ^{ⓄⓋ}
14oz, Béarnaise

- SURF AND TURF**
6oz Filet/8oz Lobster Tail 65
10oz Filet/8oz Lobster Tail 75
6oz Filet/Half-Pound King Crab Legs 65
10oz Filet/Half-Pound King Crab Legs 75

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
- WHIPPED SWEET POTATO** 8 [Ⓥ]
Marshmallow meringue
- 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

[Ⓞ] 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