

HAWTHORN DINNER MENU

APPETIZERS

ITALIAN MEATBALLS 10
Marinara sauce, parmigiana,
grilled crostini

SPINACH & ARTICHOKE DIP 13
Boursin, feta, pita chips

CRISPY CALAMARI 13
Zucchini, marinara sauce

CLASSIC SHRIMP COCKTAIL 19 ^{GF}
Cocktail sauce, fresh horseradish

DAILY OYSTER SELECTION M.P.
Mignonette, half or full dozen

SOUPS & SALADS

ONION SOUP 10
Sherry, brioche croûton, gruyère, provolone

SOUP OF THE DAY 9

CHOPPED SALAD 11 ^{GF}
Romaine, avocado, corn, tomato, bacon, carrots,
zucchini, potato straws, Russian dressing

CAESAR SALAD 9
Garlic croutons, parmesan

MOZZARELLA CAPRESE 10 ^{GF} ^V
Vine-ripened tomato, basil, evoo,
fresh mozzarella

ENTRÉES

SURF & TURF
8oz filet, shrimp 65
or
8oz filet, 12oz lobster tail 105

***PRIME NEW YORK STRIPLOIN** 50
14oz, demi glace

***COLD WATER LOBSTER TAIL** 62 ^{GF}
12oz, drawn butter, lemon

***WILD ALASKAN HALIBUT** 45 ^{GF}
Capers, tomatoes, lemon, white wine,
garlic mashed potatoes, spinach

***GRILLED SALMON** 32
Roasted potatoes, haricot verts, onions,
baby carrots, butter sauce

***GRILLED RIB EYE** 45
16oz, roasted potatoes, grilled asparagus,
demi glace

***FILET MIGNON** 40
8oz, roasted potatoes, grilled asparagus,
demi glace

***COLORADO RACK OF LAMB** 38
Garlic mashed potatoes, grilled asparagus,
balsamic demi

PASTA

CHICKEN PICCATA 28
Angel hair pasta, capers, fresh herbs,
mushrooms

CAPELLINI POMODORO 21 ^{VE}
Angel hair pasta, tomato, basil,
garlic, olive oil

SHRIMP SCAMPI 28
Angel hair pasta, garlic, parmesan,
lemon, white wine, butter

SPAGHETTI & MEATBALLS 23
Marinara, house-made meatballs,
parmesan, basil

KIDS

PASTA WITH MARINARA 8 ^V
or butter

CHICKEN TENDERS 8
French fries

MACARONI & CHEESE 8 ^V

DESSERT

CRÈME BRÛLÉE 7
Classic French burnt Tahitian vanilla
custard topped with berries and
vanilla pound cake

TIRAMISU 7
Decadent layers of sweet mascarpone
cheese, espresso soaked lady fingers
and Chantilly cream

SEASONAL CHEESECAKE 7
Rich cheesecake topped with
strawberry compote, Chantilly cream
and berry coulis

CHOCOLATE HAZELNUT BAR 7
Hazelnut cake layered with chocolate
mousse, milk chocolate whipped cream
and vanilla anglaise

GELATO 5
Chef's seasonal selection

SIDES

GRILLED ASPARAGUS 7 ^{GF}

GARLIC MASHED POTATOES 5 ^{GF}

SAUTÉED MUSHROOMS 7 ^{GF} ^{VE}

ROASTED POTATOES 5 ^{GF} ^{VE}

SAUTÉED FRESH SPINACH 6 ^{GF} ^{VE}

BAKED POTATO 8 ^{GF} ^V
Sour cream, butter, chives

^{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