

# HAWTHORN DINNER MENU

## November 26, 2020

### APPETIZERS

**CRAB CAKE** 16  
Rémoulade, lemon, herb salad

**\*DAILY OYSTER SELECTION** 18 <sup>GF</sup>  
Mignonette, horseradish, lemon, half dozen

**\*SHRIMP COCKTAIL** 19 <sup>GF</sup>  
Cocktail sauce, lemon, fresh horseradish

### SOUP & SALADS

**ONION SOUP** 10  
Sherry, brioche crouton, gruyere, provolone

**CAESAR SALAD** 9  
Garlic croutons, parmesan

**CHOPPED SALAD** 11 <sup>GF</sup>  
Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing

**BLT WEDGE** 13  
Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese

### DESSERTS

**TIRAMISU** 9  
Decadent layers of sweet mascarpone & lady fingers

**CHOCOLATE BOMB** 9  
Caramel chocolate mousse and flourless chocolate sponge

**SEASONAL SORBET OR ICE CREAM** 8 <sup>GF</sup> <sup>V</sup>

### ENTRÉES

**\*CHICKEN PICATTA** 28  
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

**\*SHRIMP SCAMPI** 29  
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

**\*COLORADO RACK OF LAMB** 39 <sup>GF</sup>  
Roasted sweet potato, crispy Brussels sprouts

**\*PAN ROASTED SCALLOPS** 42 <sup>GF</sup>  
Parsnip purée, root vegetables, chili oil

**\*FILET MIGNON 8 OZ** 43 <sup>GF</sup>  
Roasted potatoes, grilled asparagus, bordelaise sauce

**\*GRILLED RIBEYE 16 OZ** 47 <sup>GF</sup>  
Roasted potatoes, grilled asparagus, bordelaise sauce

**\*COLD WATER LOBSTER TAIL 12OZ** 67 <sup>GF</sup>  
Drawn butter

**\*8 OZ FILET & SCALLOPS** 72 <sup>GF</sup>  
Bordelaise sauce, lemon, beurre blanc

**\*8OZ FILET & SPLIT KING CRAB LEGS** 100 <sup>GF</sup>  
Bordelaise sauce, drawn butter, lemon

**\*8 OZ FILET & 12 OZ LOBSTER TAIL** 105 <sup>GF</sup>  
Bordelaise sauce, drawn butter, lemon

### SIDES

**GARLIC MASHED POTATOES** 6 <sup>GF</sup>  
Cream, butter, roasted garlic

**ROASTED POTATOES** 6 <sup>GF</sup> <sup>VE</sup>  
Red potatoes, garlic, rosemary, olive oil

**GRILLED ASPARAGUS** 7 <sup>GF</sup> <sup>VE</sup>

**SAUTÉED MUSHROOMS** 7 <sup>GF</sup> <sup>VE</sup>  
Olive oil, garlic

**SAUTÉED BABY SPINACH** 7 <sup>GF</sup> <sup>VE</sup>  
Olive oil, garlic

**CRISPY BRUSSELS SPROUTS** 8 <sup>V</sup>  
Lemon, sriracha aioli

**BAKED POTATO** 9 <sup>GF</sup> <sup>V</sup>  
Sour cream, butter, chives

## THANKSGIVING DINNER

### APPETIZER

choice of:

#### PARSNIP SOUP

Apple, porcini mushrooms, sage

OR

#### BUTTERNUT SQUASH & ARUGULA SALAD

Black-eyed peas, almonds, apple cider vinaigrette

### ENTRÉE

choice of:

#### ROASTED TURKEY

Sage apple dressing, potato purée, Brussels sprouts, cranberry relish, herb gravy

OR

#### ARCTIC CHAR

Brown butter, capers, white & green asparagus, lemon

OR

#### BEEF WELLINGTON

Black truffle, roasted root vegetables

OR

#### QUINOA STUFFED ACORN SQUASH

Cranberries, maple balsamic glaze, feta

### DESSERT

choice of:

#### PUMPKIN CRÈME BRÛLÉE

Toasted Pecans, candied orange, and French Madeleine

OR

#### CHAMPAGNE MANDARIN YULE LOG

Champagne raspberry jelly and orange macaron

\$75 PER PERSON, PRIX FIXE MENU

<sup>GF</sup> Gluten Free; <sup>V</sup> Vegetarian; <sup>VE</sup> 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