

HAWTHORN DINNER MENU

APPETIZERS

- ITALIAN MEATBALLS** 10
Marinara, house-made meatballs, parmesan, basil, grilled crostini
- SPINACH & ARTICHOKE DIP** 13 [Ⓥ]
Boursin, feta, parmesan, pita chips
- CRISPY CALAMARI** 13
Zucchini, lemon aioli, marinara sauce
- CRAB CAKE** 16
Remoulade, lemon, herb salad
- DAILY OYSTER SELECTION** 18 ^{ⓄF}
Mignonette, half dozen
- SHRIMP COCKTAIL** 19 ^{ⓄF}
Cocktail sauce, lemon, fresh horseradish

PASTA

- SPAGHETTI & MEATBALLS** 23
Marinara, house-made meatballs, parmesan, basil
- SHRIMP SCAMPI** 29
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

SIDES

- PARMESAN FRIES** 6 ^{ⓄF}[Ⓥ]
Roasted garlic, grated parmesan
- GARLIC MASHED POTATOES** 6 ^{ⓄF}
Cream, butter, roasted garlic
- ROASTED POTATOES** 6 ^{ⓄF}[Ⓥ]
Red potatoes, garlic, rosemary, olive oil
- GRILLED ASPARAGUS** 7 ^{ⓄF}[Ⓥ]
- SAUTÉED MUSHROOMS** 7 ^{ⓄF}[Ⓥ]
Olive oil, garlic
- SAUTÉED BABY SPINACH** 7 ^{ⓄF}[Ⓥ]
Olive oil, garlic
- CRISPY BRUSSELS SPROUTS** 8 ^{ⓄF}[Ⓥ]
Lemon, sriracha aioli
- BAKED POTATO** 9 ^{ⓄF}[Ⓥ]
Sour cream, chives

SOUPS & SALADS

- SOUP OF THE DAY** 9
Chef's daily selection
- ONION SOUP** 10
Sherry, brioche croûton, gruyère, provolone
- CAESAR SALAD** 9
Garlic croûtons, parmesan
- CHOPPED SALAD** 11 ^{ⓄF}
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

ENTRÉES

- GRILLED SALMON** 32 ^{ⓄF}
Roasted potatoes, haricot verts, onion, baby carrots, lemon butter sauce
- FILET MIGNON 8OZ** 43 ^{ⓄF}
Roasted potatoes, grilled asparagus, bordelaise sauce
- BRAISED BEEF SHORT RIBS** 37 ^{ⓄF}
Roasted root vegetables, sweet potato
- CHEF'S SEASONAL FISH SELECTION** 45
- COLORADO RACK OF LAMB** 39 ^{ⓄF}
Roasted sweet potato, crispy Brussels sprouts
- GRILLED RIBEYE 16OZ** 47 ^{ⓄF}
Roasted potatoes, grilled asparagus, bordelaise sauce
- PAN ROASTED SCALLOPS** 42 ^{ⓄF}
Parsnip purée, root vegetables, chili oil
- PRIME NEW YORK STRIPLOIN 14OZ** 50 ^{ⓄF}
Demi glace
- COLD WATER LOBSTER TAIL 12OZ** 67 ^{ⓄF}
Drawn butter

SURF & TURF

- 8 OZ FILET & SHRIMP** 65 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc
- 8 OZ FILET & SPLIT KING CRAB LEGS** 100 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc
- 8 OZ FILET & SCALLOPS** 72 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc
- 8 OZ FILET & 12OZ LOBSTER TAIL** 105 ^{ⓄF}
Bordelaise sauce, drawn butter, lemon

KIDS

- PASTA WITH MARINARA** 8 [Ⓥ]
or butter
- CHICKEN TENDERS** 8
French fries
- MACARONI & CHEESE** 8 [Ⓥ]

DESSERT

- CRÈME BRÛLÉE** 9
- TIRAMISU** 9
Mascarpone, espresso, lady fingers, Chantilly Cream
- CITRUS CHEESECAKE** 9
Chocolate cereal crunch, vanilla sauce
- CHOCOLATE BOMB** 9 ^{ⓄF}
Crème caramel, chocolate mousse
- SORBET & GELATO** 7
Chef's daily selection

^{ⓄF} 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