

HAWTHORN DINNER MENU

APPETIZERS

ITALIAN MEATBALLS 11
Marinara, house-made meatballs,
parmesan, basil, grilled crostini

SPINACH & ARTICHOKE DIP 13 [Ⓥ]
Boursin, feta, parmesan, pita chips

CRISPY CALAMARI 15
Zucchini, lemon aioli, marinara

CRAB CAKE 17
Remoulade, lemon, herb salad

***SHRIMP COCKTAIL** 19 ^{ⓄF}
Cocktail sauce, lemon,
fresh horseradish

***DAILY OYSTER SELECTION** 21 ^{ⓄF}
Mignonette, horseradish,
lemon, half dozen

***SEAFOOD TRIO** 45
Chilled crab, poached shrimp, oysters,
lemon, cocktail sauce, mignonette,
horseradish

SOUPS & SALADS

SOUP OF THE DAY 9
Chef's daily selection

ONION SOUP 11
Sherry, brioche croûton,
gruyère, provolone

CAESAR SALAD 10
Garlic croûtons, parmesan

CHOPPED SALAD 12 ^{ⓄF}
Romaine, avocado, corn, tomato, bacon,
carrot, zucchini, potato straws,
Russian dressing

BLT WEDGE SALAD 15 ^{ⓄF}
Grilled slab bacon, heirloom cherry tomatoes,
blue cheese crumbles, crispy shallots,
blue cheese dressing

CAPRESE SALAD 17 ^{ⓄF}
Heirloom tomatoes, burrata cheese, basil,
balsamic glaze, herb oil

ENTRÉES

***GRILLED SALMON** 34 ^{ⓄF}
Fingerling potatoes, snap peas, baby carrots,
lemon butter sauce

***PAN ROASTED SCALLOPS** 42 ^{ⓄF}
Parmesan polenta, ratatouille, beurre blanc

***COLORADO RACK OF LAMB** 42 ^{ⓄF}
Fingerling potatoes, baby carrots,
mint demi glace

***KUROBUTA PORK CHOP** 45 ^{ⓄF}
Ancho chili rub, polenta, sautéed spinach,
peppercorn sauce

CHEF'S DAILY FISH SELECTION 45
Seasonal vegetables, lemon

***FILET MIGNON, 8 OZ** 45 ^{ⓄF}
Garlic mashed potatoes, grilled asparagus,
bordelaise sauce

***GRILLED RIBEYE, 16 OZ** 48 ^{ⓄF}
Garlic mashed potatoes, grilled asparagus,
bordelaise sauce

***1/2 LB SPLIT KING CRAB LEGS** 49 ^{ⓄF}
Lemon, drawn butter

***PRIME NEW YORK STRIPLOIN, 14 OZ** 50 ^{ⓄF}
Bordelaise sauce

***COLD WATER LOBSTER TAIL** 67 ^{ⓄF}
12 oz tail, lemon, drawn butter

***1 LB SPLIT KING CRAB LEGS** 98 ^{ⓄF}
Lemon, drawn butter

SURF & TURF

(All steak entrées served with Hawthorn signature house-made steak butter.)

***8 OZ FILET & SHRIMP** 68 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc

***8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 94 ^{ⓄF}
Bordelaise sauce, lemon, drawn butter

***8 OZ FILET & SCALLOPS** 72 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc

***8 OZ FILET & 12 OZ LOBSTER TAIL** 107 ^{ⓄF}
Bordelaise sauce, lemon, drawn butter

SIDES

GARLIC MASHED POTATOES 7 ^{ⓄF}
Cream, butter, roasted garlic

SAUTÉED BABY SPINACH 8 ^{ⓄF} [Ⓥ] [Ⓟ]
Olive oil, garlic

ROASTED FINGERLING POTATOES 7 ^{ⓄF} [Ⓥ] [Ⓟ]
Rosemary, olive oil

CRISPY BRUSSELS SPROUTS 8 ^{ⓄF} [Ⓥ] [Ⓟ]
Lemon, sriracha aioli

GRILLED ASPARAGUS 8 ^{ⓄF} [Ⓥ] [Ⓟ]

SAUTÉED MUSHROOMS 8 ^{ⓄF} [Ⓥ] [Ⓟ]
Olive oil, garlic

BAKED POTATO 9 ^{ⓄF} [Ⓥ]
Sour cream, butter, chives

PASTA

CHICKEN PICCATA 30
Angel hair pasta, capers, mushrooms,
fresh herbs, parmesan

***SHRIMP SCAMPI** 32
Angel hair pasta, garlic, parmesan, lemon,
white wine, butter, fresh herbs

***LOBSTER TAGLIATELLE** 36
House-made pasta, peas, saffron tomato sauce

^{Ⓞ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