

HAWTHORN DINNER MENU

APPETIZERS

- ITALIAN MEATBALLS** 13
Marinara, house-made meatballs, parmesan, basil, grilled crostini
- SPINACH & ARTICHOKE DIP** 15 [Ⓥ]
Boursin, feta, parmesan, pita chips
- *SHRIMP COCKTAIL** 21 [Ⓞ]
Cocktail sauce, lemon, fresh horseradish
- *BEEF CARPACCIO** 22
Toasted crostini, fried capers, shredded egg, arugula, white balsamic vinaigrette
- *CRAB CLAWS** 25
Creole remoulade, cocktail sauce, lemon
- *DAILY OYSTER SELECTION** MP [Ⓞ]
Mignonette, horseradish, lemon, half dozen
- *SEAFOOD TRIO** MP [Ⓞ]
Chilled crab, poached shrimp, oysters, lemon, cocktail sauce, mignonette, horseradish

PASTA

- *EGGPLANT CANNELLONI** 28 [Ⓞ][Ⓥ]
Spinach, red pepper coulis
- *SHRIMP SCAMPI** 34
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs
- CHICKEN PICCATA** 32
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

SIDES

- Garlic Mashed Potatoes**, cream, butter, roasted garlic 8 [Ⓞ]
- Roasted Fingerling Potatoes**, rosemary, olive oil 8 [Ⓞ][Ⓥ]
- Sautéed Mixed Mushrooms**, olive oil, garlic 9 [Ⓞ][Ⓥ]
- Sautéed Baby Spinach**, olive oil, garlic 9 [Ⓞ][Ⓥ]
- Crispy Brussels Sprouts**, lemon, sriracha aioli 9 [Ⓞ][Ⓥ]
**add: bacon, balsamic glaze 3*
- Baked Potato**, sour cream, butter, chives 9 [Ⓞ][Ⓥ]
**add: bacon, cheddar 3*
- Steak Fries**, smoked sea salt 9 [Ⓞ][Ⓥ]
**add: truffled hot sauce 6*
- Grilled Asparagus**, hollandaise sauce 11 [Ⓞ][Ⓥ]

SOUPS & SALADS

- *BUTTERNUT SQUASH BISQUE** 10 [Ⓞ]
Spiced crème fraîche, toasted pepitas
- ONION SOUP** 12
Sherry, brioche croûton, gruyère, provolone
- CAESAR SALAD** 10
Garlic croûtons, parmesan
- CHOPPED SALAD** 12 [Ⓞ]
Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing
- BEEF & GOAT CHEESE SALAD** 13 [Ⓞ]
Gold and red beets, goat cheese, arugula, Italian vinaigrette
- BLT WEDGE SALAD** 15 [Ⓞ]
Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, blue cheese dressing

SURF & TURF

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

- *8 OZ FILET & SHRIMP** 72 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 100 [Ⓞ]
Bordelaise sauce, lemon, drawn butter
- *8 OZ FILET & SCALLOPS** 76 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 12 OZ LOBSTER TAIL** 112 [Ⓞ]
Bordelaise sauce, lemon, drawn butter

ENTRÉES

- *GRILLED SALMON** 35 [Ⓞ]
Fingerling potatoes, rainbow cauliflower, baby carrots, citrus butter sauce
- *BRAISED SHORT RIB** 38 [Ⓞ]
Parmesan polenta, roasted root vegetables, crispy shallot, short rib jus
- *PAN ROASTED SCALLOPS** 43 [Ⓞ]
Parmesan polenta, ratatouille, beurre blanc
- CHEF'S DAILY FISH SELECTION** 45 [Ⓞ]
Seasonal vegetables, lemon
- *FILET MIGNON** 49 [Ⓞ]
8 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *COLORADO RACK OF LAMB** 52 [Ⓞ]
Fingerling potatoes, baby carrots, balsamic demi
- *1/2 LB SPLIT KING CRAB LEGS** 55 [Ⓞ]
Lemon, drawn butter
- *PRIME GRILLED RIBEYE** 60 [Ⓞ]
16 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *PRIME NEW YORK STRIPLOIN** 62 [Ⓞ]
14 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *COLD WATER LOBSTER TAIL** 70 [Ⓞ]
12 oz tail, lemon, drawn butter
- *1 LB SPLIT KING CRAB LEGS** 110 [Ⓞ]
Lemon, drawn butter

BONE-IN STEAKS

- *BONE-IN PORTERHOUSE STEAK** 75 [Ⓞ]
24 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *BONE-IN CAB RIBEYE** 82 [Ⓞ]
24 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *BONE-IN FILET MIGNON** 99 [Ⓞ]
18 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce

STEAK ADD-ONS:

- Blue Cheese Crusted** 6; **Truffled Hot Sauce** 6
- Au Poivre**, peppercorn crusted, peppercorn sauce 10
- Crab Oscar Style**, asparagus, hollandaise 20

[Ⓞ] 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