

HAWTHORN DINNER LIMITED MENU

December 25, 2021 • 4 pm – 8 pm

SOUPS & SALADS

ONION SOUP 13

Sherry, brioche crouton, gruyere, provolone

CAESAR SALAD 10 GF

Garlic croutons, parmesan

CHOPPED SALAD 13

Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing

BLT WEDGE 15

Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese

APPETIZERS

SPINACH & ARTICHOKE DIP 17 V

Boursin, feta, parmesan, pita chips

*DAILY OYSTER SELECTION MP GF

Mignonette, horseradish, lemon, *half dozen*

*SHRIMP COCKTAIL 23 GF

Cocktail sauce, lemon, fresh horseradish

DESSERTS

S'MORES NAPOLEON 11

Graham cake, Baileys ganache, whiskey caramel, house marshmallow

VANILLA BEAN CRÈME BRÛLÉE 11 GF

Pound cake, burnt sugar crust

ENTRÉES

CHICKEN PICCATA 34

Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

*SHRIMP SCAMPI 36

Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

*PAN ROASTED SCALLOPS 45 GF

Parmesan polenta, ratatouille, beurre blanc

*8 OZ FILET MIGNON 52 GF

Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

*COLORADO RACK OF LAMB 54 GF

Roasted fingerling potatoes, roasted baby carrots, balsamic demi-glace

*16 OZ USDA PRIME GRILLED RIBEYE 62 GF

Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

*12 OZ COLD WATER LOBSTER TAIL 70 GF

Drawn butter

*8 OZ FILET & SCALLOPS 79 GF

Bordelaise sauce, lemon, beurre blanc

*8 OZ FILET & SPLIT KING CRAB LEGS 103 GF

Bordelaise sauce, lemon, beurre blanc

*8 OZ FILET & 12 OZ LOBSTER TAIL 115 GF

Bordelaise sauce, drawn butter, lemon

SIDES

Garlic Mashed Potatoes, cream, butter, roasted garlic 9 GF

Roasted Fingerling Potatoes, rosemary, olive oil 9 GF VE

Crispy Brussels Sprouts, lemon, sriracha aioli 9 GF V

*add: bacon, balsamic glaze 3

Sautéed Mixed Mushrooms, olive oil, garlic 9 GF VE

Sautéed Baby Spinach, olive oil, garlic 9 GF VE

Baked Potato, sour cream, butter, chives 9 GF V

*add: bacon, cheddar 3

Grilled Asparagus, hollandaise sauce 11 GF V

CHRISTMAS DINNER

3-Course

APPETIZER

choice of:

LOBSTER BISQUE EN CROÛTE

Cognac, chive

or

WINTER GREENS SALAD

Endive, arugula, grilled pears, sunflower seeds, brûlée honey vinaigrette

or

CHEESE & CHARCUTERIE BOARD

Assortment of imported & domestic cheeses, assorted cured meats, fig jam, smoked almonds, and assorted crackers

ENTRÉE

choice of:

ROASTED PRIME RIB

Crispy Brussels sprouts, popover, creamy horseradish, au jus

or

OSSO BUCCO

Creamy garlic polenta, roasted cauliflower, gremolata

or

PAN SEARED ARCTIC CHAR

Brown butter, capers, white & green asparagus

or

ROASTED ONION CUPS

Rosemary farro, onion soubise, basil oil

DESSERT

choice of:

SWEET POTATO TART

Butterscotch dulce de leche, maple, vanilla bean crème fraiche

or

CHOCOLATE & GRAHAM LAYER CAKE

Peppermint & marshmallow panna cotta, pumpkin sorbet

\$80 PER PERSON, PRIX FIXE MENU, PLUS TAX

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