

# HAWTHORN VALENTINE'S WEEKEND DINNER MENU

FEBRUARY 11 – 14, 2022 • 5 PM – 10 PM

## APPETIZERS

**SPINACH & ARTICHOKE DIP** 17 <sup>Ⓥ</sup>  
Boursin, feta, parmesan, pita chips

**BEEF CARPACCIO** 22  
Toasted crostini, fried capers, shredded egg, arugula, parmesan, white balsamic vinaigrette

**CRAB CAKE** 22  
Creole remoulade, herb salad

**\*SHRIMP COCKTAIL** 23 <sup>Ⓞ</sup>  
Cocktail sauce, lemon, fresh horseradish

**DAILY OYSTER SELECTION** MP <sup>Ⓞ</sup>  
Mignonette, horseradish, lemon, half dozen

## SIDES

**Garlic Mashed Potatoes** 9 <sup>Ⓞ</sup>  
cream, butter, roasted garlic

**Roasted Fingerling Potatoes** 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
rosemary, olive oil

**Crispy Brussels Sprouts** 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
lemon, sriracha aioli  
*\*add: bacon, balsamic glaze* 3 <sup>Ⓞ</sup>

**Sautéed Mixed Mushrooms** 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
olive oil, garlic

**Sautéed Baby Spinach** 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
olive oil, garlic

**Baked Potato** 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
sour cream, butter, chives  
*\*add: bacon, cheddar* 3 <sup>Ⓞ</sup>

**Grilled Asparagus** 11 <sup>Ⓞ</sup>  
hollandaise sauce

## SOUPS & SALADS

**ONION SOUP** 13  
Sherry, brioche croûton, gruyère, provolone

**OVEN ROASTED BEET ROOT SOUP** 14 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
Orange, ginger, coconut cream

**CAESAR SALAD** 10  
Garlic croûtons, parmesan

**LITTLE GEM LETTUCE SALAD** 14  
Goat cheese fritters, heirloom baby tomatoes, english cucumber, crispy shallot, pomegranate vinaigrette

**BLT WEDGE SALAD** 15 <sup>Ⓞ</sup>  
Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese

## INTERMEZZO

**BERRY & MINT SORBET** 11 <sup>Ⓞ</sup> <sup>Ⓥ</sup>

## DESSERTS

**STRAWBERRIES & CREAM PANNA COTTA** 12 <sup>Ⓞ</sup>  
Blackberry macaron, moscato gelee

**S'MORES NAPOLEON** 13 <sup>Ⓞ</sup>  
Graham cake, Baileys ganache, whiskey caramel, house marshmallow

**VANILLA BEAN CRÈME BRÛLÉE** 14 <sup>Ⓞ</sup>  
Pound cake, burnt sugar crust

**RED VELVET CAKE FOR TWO** 14  
Vairhona chocolate, mascarpone, fudgesicle sorbet

## ENTRÉES

**TOASTED POLENTA CAKES** 26 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
Mixed mushrooms, snap peas, parmesan, romesco sauce

**SMOKED HALF BRICK CHICKEN** 32 <sup>Ⓞ</sup>  
Olive oil poached fingerling potatoes, baby rainbow carrots, marsala jus

**\*SHRIMP SCAMPI** 35  
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

**LOBSTER TAGLIATELLE** 36  
Ricotta, tomato saffron butter, tarragon

**\*PAN ROASTED SCALLOPS** 43 <sup>Ⓞ</sup>  
Parmesan polenta, ratatouille, beurre blanc

**\*8 OZ FILET MIGNON** 52 <sup>Ⓞ</sup>  
Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

**\*COLORADO RACK OF LAMB** 54 <sup>Ⓞ</sup>  
Roasted fingerling potatoes, baby carrots, balsamic demi-glace

**\*16 OZ USDA PRIME GRILLED RIBEYE** 62 <sup>Ⓞ</sup>  
Garlic mashed potatoes, seasonal vegetables bordelaise sauce

**\*12 OZ COLD WATER LOBSTER TAIL** 70 <sup>Ⓞ</sup>  
Drawn butter

**\*18 OZ BONE-IN FILET** 99 <sup>Ⓞ</sup>  
Roasted fingerling potatoes, swiss chard, peppercorn sauce

**\*8 OZ FILET & SPLIT KING CRAB LEGS** 103 <sup>Ⓞ</sup>  
Bordelaise sauce, lemon, drawn butter

**\*8 OZ FILET & 12 OZ LOBSTER TAIL** 115 <sup>Ⓞ</sup>  
Bordelaise sauce, drawn butter, lemon

### STEAK ADD-ONS:

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

<sup>Ⓞ</sup> Gluten Free; <sup>Ⓥ</sup> Vegetarian; <sup>Ⓥ</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