

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
Capers, shredded egg, arugula, whole grain mustard, shaved parmesan, evoo
- *DAILY OYSTER SELECTION** 22 ^{Ⓞⓕ}
Mescal mignonette, horseradish, lemon, half dozen
- *CRAB CAKE** 25
Creole remoulade, herb salad, lemon
- *CRAB CLAW** MP ^{Ⓞⓕ}
Creole remoulade, cocktail sauce
- *SEAFOOD TRIO** MP ^{Ⓞⓕ}
Chilled crab, poached shrimp, oysters, lemon, cocktail sauce, mignonette, horseradish

PASTA ENTRÉES

- EGGPLANT CANNELLONI** 28
Spinach, red pepper coulis
- CHICKEN PICCATA** 33
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan
- *SHRIMP SCAMPI** 34
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

SIDES

- Garlic Mashed Potatoes**, cream, butter, roasted garlic 8 ^{Ⓞⓕ}
- Roasted Fingerling Potatoes**, rosemary, olive oil 8 ^{ⓄⓕⓋ}
- Sautéed Wild Mushrooms**, olive oil, garlic 9 ^{ⓄⓕⓋ}
- Sautéed Baby Spinach**, olive oil, shallot, garlic 9 ^{ⓄⓕⓋ}
- Crispy Brussels Sprouts**, lemon, sriracha aioli 9 ^{ⓄⓕⓋ}
**add: bacon, balsamic* 3 ^{Ⓞⓕ}
- Baked Potato**, sour cream, butter, chives 9 ^{ⓄⓕⓋ}
**add loaded: bacon, cheddar* 3
- Steak Fries**, smoked sea salt 9 ^{ⓄⓕⓋ}
- Grilled Asparagus**, *hollandaise sauce 11 ^{ⓄⓕⓋ}

SOUPS & SALADS

- SOUP OF THE DAY** 11
Chef's daily selection
- ONION SOUP** 12
Sherry, brioche croûton, gruyère, provolone
- CAESAR SALAD** 10
Garlic croûtons, parmesan
- HAWTHORN HOUSE SALAD** 11 ^{ⓄⓕⓋ}
Mixed greens, carrot, cucumber, cherry tomato, red wine vinaigrette
- CHOPPED SALAD** 12 ^{Ⓞⓕ}
Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing
- BLT WEDGE SALAD** 15 ^{Ⓞⓕ}
Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, blue cheese dressing
- BURRATA CAPRESE** 17 ^{ⓄⓕⓋ}
Mozzarella, heirloom tomatoes, fresh basil, balsamic glaze

ENTRÉES

- ROASTED CHICKEN** 35
Herb farro, asparagus, chimichurri
- *GRILLED SALMON** 37 ^{Ⓞⓕ}
Fingerling potatoes, swiss chard, haricot verts, beurre blanc
- CHEF'S DAILY FISH SELECTION** 45
Seasonal vegetables, lemon
- *PAN ROASTED SCALLOPS** 48 ^{Ⓞⓕ}
Parmesan polenta, baby squash, roasted red pepper coulis
- *1/2 LB SPLIT KING CRAB LEGS** 70 ^{Ⓞⓕ}
Lemon, drawn butter
- *COLD WATER LOBSTER TAIL** 75 ^{Ⓞⓕ}
12 oz tail, lemon, drawn butter
- *1 LB SPLIT KING CRAB LEGS** 140 ^{Ⓞⓕ}
Lemon, drawn butter

FROM THE GRILL

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

- *FILET MIGNON** 51 ^{Ⓞⓕ}
8 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *PRIME GRILLED RIBEYE** 63 ^{Ⓞⓕ}
16 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce
- *COLORADO RACK OF LAMB** 55 ^{Ⓞⓕ}
Fingerling potatoes, baby carrots, mint chimichurri
- *PRIME NEW YORK STRIPLOIN** 65 ^{Ⓞⓕ}
14 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce

SURF & TURF

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

- *8 OZ FILET & SHRIMP** 75 ^{Ⓞⓕ}
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 122 ^{Ⓞⓕ}
Bordelaise sauce, lemon, drawn butter
- *8 OZ FILET & SCALLOPS** 80 ^{Ⓞⓕ}
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 12 OZ LOBSTER TAIL** 125 ^{Ⓞⓕ}
Bordelaise sauce, lemon, drawn butter

BONE-IN CUTS

- *SMOKED KUROBUTA PORK CHOP** 50 ^{Ⓞⓕ}
14 oz, fingerling potatoes, spinach, cranberry gastrique
- *PORTERHOUSE** 76 ^{Ⓞⓕ}
24 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce

*CAB RIBEYE 83 ^{Ⓞⓕ}

24 oz, garlic mashed potatoes, seasonal vegetables, bordelaise sauce

ACCOMPANIMENTS:

- Coffee Rub** 3; **Blue Cheese Crusted** 6
***Au Poivre**, peppercorn crusted, peppercorn sauce 10
***Crab Oscar Style**, asparagus, hollandaise 20

STEAK SAUCES:

- *Hollandaise** 3; **Horseradish Cream** 3
Steak Butter 3; **Bordelaise** 4
Peppercorn Sauce 5

^{Ⓞⓕ} 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