

# HAWTHORN DINNER LIMITED MENU

November 24, 2022 • 4pm-8pm

## APPETIZERS

**SPINACH & ARTICHOKE DIP** 15 <sup>Ⓥ</sup>  
Boursin, feta, grana padano, grilled pita

**\*SHRIMP COCKTAIL** 22 <sup>Ⓞ</sup>  
Cocktail sauce, lemon, fresh horseradish

**\*OYSTERS ON A HALF SHELL** 25 <sup>Ⓞ</sup>  
Tequila mignonette, horseradish, lemon, *half dozen*

**\*CRAB CAKE** 27  
Creole remoulade, herb salad lemon

## SOUPS & SALADS

**ROASTED BUTTERNUT SQUASH BISQUE** 13 <sup>Ⓞ</sup>  
Thyme, toated pepitas, crème fraiche

**ONION SOUP** 14  
Sherry, sourdough crouton, gruyere, provolone

**CAESAR SALAD** 12  
Garlic croutons, grana padano

**RAINBOW KALE & FIG SALAD** 16 <sup>Ⓞ</sup>  
Walnuts, gorgonzola cheese, cinnamon-cider vinaigrette

**BLT WEDGE SALAD** 17 <sup>Ⓞ</sup>  
Neuske's slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, bleu cheese dressing

## DESSERTS

**PUMPKIN SPICED CRÈME BRÛLÉE** 13 <sup>Ⓞ</sup>  
Pepita-pecan brittle

**APPLE TART TATIN** 15 <sup>Ⓥ</sup>  
Caramel sauce

**BRÛLÉE CHEESECAKE** 15 <sup>Ⓥ</sup>  
Caramelized NY cheesecake, seasonal fruit

**ASSORTED GELATO & SORBET** 10 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
Chef's selection

## ENTRÉES

**QUINOA STUFFED ACORN SQUASH** 28 <sup>Ⓞ</sup> <sup>Ⓥ</sup> <sup>Ⓜ</sup>  
Cranberries, maple basalmic glaze, feta

**\*GRILLED ATLANTIC SALMON** 37 <sup>Ⓞ</sup>  
Confit fingerling potatoes, haricot verts, blistered tomato beurre blanc

**SWORDFISH** 39  
Miso butter, fennel, carrot purée, grilled lemon

**TURKEY ROULADE** 46 <sup>Ⓞ</sup>  
Sage apple dressing, potato purée, green beans, cranberry relish, herb gravy

**\*PAN ROASTED HOKKAIDO SCALLOPS** 49 <sup>Ⓞ</sup>  
Parmesan polenta, seasonal squash, red pepper coulis

**\*1/2 LB. SPLIT KING CRAB LEGS** MP <sup>Ⓞ</sup>  
Lemon, drawn butter

## FROM THE GRILL

*All steak served with Hawthorn signature house-made steak butter*

**\*COLORADO RACK OF LAMB** 56 <sup>Ⓞ</sup>  
Mint chimichurri

**\*HARRIS RANCH FILET MIGNON** 57 <sup>Ⓞ</sup>  
8 oz., bordelaise sauce

**BEEF WELLINGTON** 60  
Black truffle, roasted cauliflower

**COLD WATER LOBSTER TAIL** MP <sup>Ⓞ</sup>  
12 oz. tail, drawn butter

**\*LONE OAK FARMS PRIME GRILLED RIBEYE** 77 <sup>Ⓞ</sup>  
16 oz., bordelaise sauce

### SAUCES:

**\*Bearnaise** 3 <sup>Ⓞ</sup>      **Black Garlic Butter** 4 <sup>Ⓞ</sup>  
**Horseradish Cream** 3 <sup>Ⓞ</sup>      **Bordelaise** 4 <sup>Ⓞ</sup>

### SIDES:

**Garlic Mashed Potatoes**, cream, butter, roasted garlic 8 <sup>Ⓞ</sup>  
**Roasted Wild Mushrooms**, garlic, thyme 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
**Sautéed Baby Spinach**, olive oil, shallot, garlic 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
**Crispy Brussels Sprouts**, lemon, black garlic aioli 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
**\*add: bacon, balsamic glaze** 3 <sup>Ⓞ</sup>  
**Baked Potato**, sour cream, butter, chives 9 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
**\*add loaded: bacon, cheddar** 3 <sup>Ⓞ</sup>  
**Confit Fingerling Potatoes**, rosemary, thyme 10 <sup>Ⓞ</sup>  
**Grilled Asparagus**, bearnaise sauce 11 <sup>Ⓞ</sup> <sup>Ⓥ</sup>  
**Truffle Steak Fries**, grana padano, herbs 15 <sup>Ⓞ</sup> <sup>Ⓥ</sup>

### ACCOMPANIMENTS:

**Bleu Cheese Crusted** 8 <sup>Ⓞ</sup>  
**\*Au Poivre** 10 <sup>Ⓞ</sup>  
**Black Tiger Shrimp** 21 <sup>Ⓞ</sup>  
**Hokkaido Scallops** 26 <sup>Ⓞ</sup>  
**\*Cold Water Lobster Tail** MP <sup>Ⓞ</sup>  
12 oz. tail, lemon, drawn butter  
**\*King Crab Oscar-style** MP <sup>Ⓞ</sup>  
asparagus, bearnaise  
**\*1/2 lb. Split King Crab Legs** MP <sup>Ⓞ</sup>  
lemon, drawn butter

## THANKSGIVING DINNER

### APPETIZER

choice of:

**ROASTED BUTTERNUT SQUASH BISQUE**  
Thyme, toasted pepitas, crème fraiche

or

**RAINBOW KALE & FIG SALAD**  
Walnuts, gorgonzola cheese, cinnamon-cider vinaigrette

### ENTRÉE

choice of:

**TURKEY ROULADE**  
Sage apple dressing, potato puree, green beans, cranberry relish, herb gravy

or

**SWORDFISH**  
Miso butter, fennel, carrot puree, grilled lemon

or

**BEEF WELLINGTON**  
Black truffle, roasted cauliflower

or

**QUINOA STUFFED ACORN SQUASH**  
Cranberries, maple balsamic glaze, feta

### DESSERT

choice of:

**PUMPKIN SPICED CRÈME BRÛLÉE** <sup>Ⓞ</sup>  
Pepita-pecan brittle, orange cake

or

**BOURBON & CHOCOLATE WALNUT TART**  
Maple anglaise, buttermilk ice cream

\$85 PER PERSON, PRIX FIXE MENU, PLUS TAX

<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