

HAWTHORN DINNER LIMITED MENU

December 25, 2024 • 4pm-9pm

APPETIZERS

***CRAB CAKE** 35
tobiko caviar, lemon buerre blanc,
poached egg, herb salad

 **ESCARGOTS DE BOURGOGNE** 23
shallot, butter, garlic, parsley

***FILET MIGNON TARTARE** 31
hand cut filet mignon, butter lettuce,
dijon mustard vinaigrette, french fries

CHILLED SEAFOOD

***SHRIMP COCKTAIL** 25 GF
hawthorn cocktail sauce, lemon

***SEAFOOD TOWER** 85 GF
chilled crab claws & legs, jumbo shrimp
shucked oysters, chilled lobster, lemon,
mignonette, cocktail sauce

SOUPS & SALADS

ONION SOUP 15
sherry, sourdough crouton, gruyère cheese

LOBSTER BISQUE 29
petit lobster salad, orange
poured table side

CAESAR SALAD 19
baby heart romaine, sourdough croutons,
white anchovies, tomato,
shaved parmesan cheese

WEDGE SALAD 19 GF
peppered neuske's bacon, tomato,
hard boiled egg, blue cheese,
crispy shallots, blue cheese dressing

CHOPPED SALAD 19 GF
romaine, roasted corn, tomatoes, bacon,
carrots, zucchini, crispy potatoes,
french dressing

ENTRÉES

***KING SALMON** 55 GF
lightly seared, green lentils,
carrots, arugula

***HALF ROTISSERIE CHICKEN** 45
fried smashed fingerling potatoes,
garlic butter, albufera sauce

***DIVER SCALLOPS** 55 GF
pan seared scallops,
cauliflower mousseline
apple-cauliflower croquant,
champagne vinaigrette

***HALIBUT** 43 GF
pan seared, buttery fingerling potatoes,
haricot verts, truffled poultry jus

***14 OZ. LOBSTER TAIL** 84 GF
cold canadian waters

***SURF & TURF** 75
8 oz. filet mignon,
wild caught colossal prawn,
red chimichurri sauce

PORTOBELLO STEAK 33 GF, VE
arugula salad, sauce vierge,
crispy garlic

BIG CUTS

SERVES TWO
*served over roasted potatoes, choice of vegetable
a trio of sauces, sliced to share*

***48 OZ. PORTERHOUSE** 132 GF

STEAKS & CHOPS

***24 OZ. PRIME BONE-IN RIBEYE** 79 GF

***8 OZ. FILET MIGNON** 57 GF

***10 OZ. FILET MIGNON** 62 GF

HOUSE DRY

***16 OZ. PRIME RIBEYE** 67 GF

***14 OZ. PRIME NEW YORK STRIP** 65 GF

***32 OZ. NEW YORK STRIP** 128 GF
serves two, served over roasted potatoes,
choice of vegetable, a trio of sauces,
sliced to share

STEAK ADDITIONS:

Blue Cheese Crust 7 GF • **Au Poivre** 7 GF • ***Oscar Style** 20 GF • ***Colossal Tiger Prawn (1)** 22 GF
***Diver Scallops (2)** 26 GF • ***1/2 King Crab Leg** 50 GF • ***Bone Marrow Brulee (1)** 12 GF •

SAUCES:

***Bearnaise** 4 •  **Red Chimichuri Sauce** 5 • **Green Peppercorn Sauce** 5 • **Bordelaise Sauce** 5 • **Horseradish Cream** 4

SIDES:

Potato Mousseline 9 GF, V
creamy, butter

Cremini Mushrooms 12 GF, VE
garlic, thyme, parsley, white wine

Charred Broccolini 14 GF
lemon garlic sauce, garlic chips, charred lemon

Fully Loaded Potato 12 GF
sour cream, butter, chive, bacon, cheddar

Crispy Brussel Sprouts 12 v
spicy aioli

Creamed Spinach 12 GF, V
onion, garlic, cream, nutmeg

Asparagus Gratin 15 GF, V

Mac & Cheese 12 v
cavatappi pasta, cheddar cheese

CHRISTMAS DINNER

APPETIZER

choice of:

***CAULIFLOWER VELOUTE** GF
seared diver scallops, green apple, caviar

or

CRAB CAKE

sweet pepper, olive, tomato tartare

ENTRÉE

choice of:

***STRIPED BASS** GF
french green lentils, bone marrow burgundy reduction

or

*FILET MIGNON

potato alogot, truffled bordelaise sauce

DESSERT

choice of:

RED VELVET CAKE ROULADE

pistachio cream

or

CHOCOLATE TART

 GF

ganache, peppermint swirl, white chocolate mousse

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

  garden 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