

HAWTHORN GRILL DINNER MENU

APPETIZERS

***MARYLAND STYLE CRAB CAKE** 28
fried, sweet corn sauce, grilled corn salad

**BROILED THICK CUT
SMOKED BACON** 24
fresno pepper, pineapple honey soy sauce

CHILLED SEAFOOD

SHRIMP COCKTAIL 22 GF
hawthorn cocktail sauce, lemon

***OYSTERS ON THE HALF SHELL** 22 GF
red wine-sherry mignonette,
lemon & horseradish

***DELUXE SEAFOOD TOWER** 90 GF
Serves two
red king crab, chilled crab claws,
jumbo shrimp, select oysters, maine lobster
marinated scallops & green lip mussels,
traditional accoutrements

SOUP & SALADS

(H) ONION SOUP 15
sherry, sourdough, gruyère cheese

CLASSIC CAESAR 18
romaine, sourdough croutons,
white marinated anchovies,
shaved grana padano

CHOPPED WEDGE SALAD 18 GF
nueske's bacon, cherry tomatoes,
blue cheese, blue cheese dressing

ENTRÉES

***ATLANTIC SALMON** 45 GF
vegetable medley,
lobster & olive oil emulsion

***DOVER SOLE** 82
caper lemon butter sauce, steamed fingerling potatoes
presented & deboned table side

***SEARED SCALLOP** 49 GF
parmesan polenta, eggplant, red pepper

ROAST CHICKEN BREAST 39 GF
truffled mashed potato, shallot confit,
mushroom fricassee, shaved truffle & chicken jus

***LAMB T-BONES** 69 GF
black-eyed peas, bacon, mint

14 OZ. LOBSTER TAIL 75
cold canadian water

1 LB KING CRAB LEG 105
alaskan

***SURF & TURF** 72
8 oz. filet mignon, wild caught
colossal prawn, red chimichurri sauce

STEAKS

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

***8 OZ. PRIME RIBEYE CAP** 75 GF

***14 OZ. NEW YORK STRIP** 73 GF

***16 OZ. RIBEYE** 75 GF

(H) *24 OZ. BONE IN RIB EYE 91 GF

BIG CUTS

CARVED TABLE SIDE
bone marrow, grilled asparagus, bordelaise,
mushroom sauce

(H) *48 OZ. PORTERHOUSE 135 GF

22 OZ. CHATEAUBRIAND 125

***42 OZ. TOMAHAWK** 190

*Add Shaved Black Truffle, served tableside
\$25 per person*

STEAK ADDITIONS

BLUE CHEESE CRUST 7 GF • **AU POIVRE** 7 GF • **OSCAR STYLE** 20 GF • **TIGER PRAWN (3)** 22 GF
SEARED SCALLOPS (3) 20 GF • **1/2 KING CRAB LEG** 50 GF • **BONE MARROW (1)** 12

SAUCES

BEARNAISE 4 • **RED CHIMICHURRI SAUCE** 5 • **GREEN PEPPERCORN SAUCE** 5
BORDELAISE SAUCE 5 • **HORSERADISH CREAM** 4

NEW YEAR'S EVE SPECIAL

WEDNESDAY, DECEMBER 31, 2025

ALL FOUR COURSE
PRIX FIXE MENU

\$125

FIRST COURSE \$28
ROASTED BONE MARROW
sweet & spicy honey shimeji mushroom,
shaved winter black truffle

SECOND COURSE \$28
YELLOW CORN AND CRAB CHOWDER
red king crab croquette, fresno pepper oil

THIRD COURSE \$75
PRIME RIB
carved to order
mashed potatoes, sautéed mushrooms, green beans, beef jus

FORTH COURSE \$14
ALINEA CAKE
almond sable, coconut daquois, vanilla yuzu mousse,
exotic cremeu, pineapple compote

SIDE DISHES

MASHED POTATO 9 GF, V
butter, EVOO & sea salt

EXOTIC MUSHROOM 12 GF, V
garlic, shallots, thyme, parsley

FULLY LOADED POTATO 12 GF
sour cream, butter, chive, bacon & cheddar
CRISPY BRUSSELS SPROUTS 12 V
spicy aioli

CREAMED SPINACH 12 GF, V
onion, garlic, cream, nutmeg

GRILLED ASPARAGUS 15 GF, V
MAC & CHEESE 12 V
cavatappi pasta, cheddar cheese

GF=Gluten Free; V=Vegetarian; VE=Vegan



- Hawthorn Grill Signature Dish

Ask your server how we can make your regular order gluten free. If you have any concerns regarding food allergies, please alert your server prior to ordering.
*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