

“Welcome to Hawthorn Grill where exceptional quality meets proper abundance in every dish. I personally select premium ingredients and blend time-honored traditions with modern innovations to honor the classic steakhouse while embracing contemporary sensibilities.”

— Eric Lhuillier, Executive Chef

APPETIZERS

\*FRIED CRAB CAKE 27

sweet pepper, olive and tomato tartare, arugula, tomato vinaigrette



ESCARGOTS DE BOURGOGNE 23

mariniere style sauce, frisee, truffle vinaigrette

BURRATA 24

heirloom cherry tomato, balsamic, honey and vanilla baked strawberries, grilled sourdough

CHILLED SEAFOOD

SHRIMP COCKTAIL 22 GF

hawthorn cocktail sauce, lemon

\*OYSTERS IN A HALF SHELL 22 GF

red wine-sherry mignonette, lemon

\*SEAFOOD TOWER 75 GF

chilled crab claws & legs, jumbo shrimp, shucked oysters, chilled lobster, lemon, mignonette, cocktail sauce

SOUP & SALADS

ONION SOUP 15

sherry, sourdough, gruyère cheese

LOBSTER BISQUE 27

petit lobster salad, orange  
*poured table side*

CAESAR SALAD 18

baby heart romaine, sourdough croutons, white anchovies, tomato, shaved parmesan cheese, prosciutto

WEDGE SALAD 18 GF

peppered Nueske's bacon, tomato, hard boiled egg, blue cheese, crispy shallots, blue cheese dressing

CHOPPED SALAD 18 GF

romaine, roasted corn, tomatoes, bacon, carrots, zucchini, crispy potatoes, 1000 island dressing

ENTRÉES

\*SALMON 46 GF

spring vegetables medley, lobster olive oil emulsion

DOVER SOLE 82

caper lemon butter sauce, syracuse potatoes  
*deboned table side*

HALF BAKED CHICKEN 32

roasted cherry tomato on the vine, young potato, lemon rosemary jus, garlic butter

\*SEARED SCALLOPS 48 GF

parmesan polenta, eggplant, red pepper

\*RACK OF LAMB 69 GF

spiced baby carrots, thyme jus

14 OZ. LOBSTER TAIL 75 GF

cold canadian waters

1 LB. KING CRAB LEG 105 GF

alaskan

\*HAWTHORN BURGER 32

10 oz. prime beef, cheddar, caramelized onion, butter lettuce

\*SURF & TURF 72

8 oz. filet mignon, wild caught colossal prawn, red chimichurri sauce

PORTOBELLO STEAK 31 GF, VE

arugula salad, sauce vierge, crispy garlic

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


Our new menu provides exceptional quality and genuine value. At Hawthorn Grill, attentive service and thoughtful details enhance every visit. From generous portions to sincere hospitality, we ensure each guest leaves feeling truly rewarded, whether celebrating or simply enjoying an evening out."

— Daniel Boyer, General Manager

STEAKS

-  **\*24 OZ. BONE-IN RIB EYE** 91 GF
- \*8 OZ. FILET MIGNON** 57 GF
- \*10 OZ. FILET MIGNON** 67 GF
- \*16 OZ. RIB EYE** 54 GF
- \*14 OZ. NEW YORK STRIP** 43 GF

BIG CUTS

- SERVES TWO**
- SLICED TABLESIDE**  
served over roasted potatoes, choice of vegetable, a trio of sauces, sliced tableside to share
-  **\*48 OZ. PORTERHOUSE** 125 GF
- 22 OZ. CHATEAUBRIAND** 125  
center cut filet mignon
- \*32 OZ. DRY AGED NEW YORK STRIP** 125 GF

HOUSE DRY-AGED  
*hand selected and dry-aged for 30 days*

- \*16 OZ. RIB EYE** 65 GF
- \*14 OZ. NEW YORK STRIP** 64 GF

PRIX FIXE MENU  
*three course set menu \$55*

- CHOPPED SALAD**
- 14 OZ. NEW YORK STEAK**
- HOT CHOCOLATE TART & VANILLA ICE CREAM**

STEAK ADDITIONS

- BLUE CHEESE CRUST** 7 GF
- AU POIVRE** 7 GF
- OSCAR STYLE** 20 GF
- COLOSSAL TIGER PRAWN (1)** 22 GF
- \*DIVER SCALLOPS (2)** 20 GF
- 1/2 KING CRAB LEG** 50 GF
- BONE MARROW BRULEE (1)** 12

SAUCES

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

SIDE DISHES

- POTATO MOUSSELINE** 9 GF, V  
creamy, buttery
- CREMINI MUSHROOM** 12 GF, V  
garlic, thyme, parsley, white wine
- CRISPY CAULIFLOWER** 14 GF  
garlic aioli
- 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