

“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

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

 **FRIED COCONUT SHRIMP** 24  
mango, lime & lychee salsa

**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

 **ONION SOUP** 15  
sherry, sourdough, gruyère cheese

**LOBSTER BISQUE** 27  
petit lobster salad  
*poured table side*

**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

**CHOPPED SALAD** 18 GF  
romaine, roasted corn, tomatoes, bacon, carrots, zucchini, 1000 island dressing

**BEETROOT SALAD** 19 GF  
watermelon, pistachio, goat cheese mousse, red wine gastrique 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

**\*BAKED STRIPED BASS** 42 GF  
artichoke, roasted pistachio pesto & burned lemon

**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

**\*HAWTHORN BURGER** 32  
10oz. prime beef, cheddar, caramelized onion, butter lettuce

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

**CHARRED EGGPLANT** 29 VG  
hummus, pickles red onions, chickpeas, minted petit salad, orange-ginger and champagne vinegar glaze

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."

— Josh Orsini, General Manager

STEAKS

**\*BUTCHER'S CUT** MP GF  
chef's preference on market availability  
ask your server about today's cut

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

**\*10 OZ. FILET MIGNON** 67 GF

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

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

**\*16 OZ. RIBEYE** 75 GF

 **\*24 OZ. BONE IN RIB EYE** 91 GF

BIG CUTS

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

 **\*48 OZ. PORTERHOUSE** 135 GF

**22 OZ. CHATEAUBRIAND** 125

**\*42 OZ. TOMAHAWK** 190

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

PRIX FIXE MENU

three course set menu \$65

**CHOPPED SALAD**

**8 OZ. BUTCHER CUT**

**CRÈME BRULEE**

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

SIDE DISHES

**MASHED POTATO** 9 GF, V

butter, EVOO & sea salt

**EXOTIC MUSHROOM** 12 GF, V

garlic, shallots, thyme, parsley

**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

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