HAWTHORN GRILL

Appetizers

Jumbo Lump Crab Cake | 28
cajun style aioli

Escargot Persillade | 22
garlic-parsley butter, grilled country bread

Prime Ribeye Cap Tartare* | 28
bone marrow, toasted pine nuts, manchego cheese

Chilled Seafood

Shrimp Cocktail | 25 GF
hawthorn cocktail sauce, lemon

Oysters On The Half Shell* | 25 GF
red wine mignonette, lemon & horseradish

Deluxe Seafood Tower* | 149 GF
SERVES TWO
red king crab, crab claws, jumbo shrimp, select oysters, maine lobster, green lip mussels, traditional accoutrements

Soup & Salad

Onion Soup | 15
sherry, sourdough, gruyère cheese

Lobster Bisque | 27 GF
rich, velvety lobster bisque, fresh lobster salad

Classic Caesar | 18
romaine, sourdough croutons, white marinated anchovies, shaved grana padano

Baby Wedge | 18 GF
nueske's bacon, cherry tomatoes, blue cheese, egg, blue cheese dressing

Chopped Salad | 18 GF
romaine, roasted corn, tomatoes, avocado, bacon, carrots, crispy potatoes, zucchini, 1000 island dressing

Baby Beet and Pear Salad | 19 GF-V
goat cheese, toasted walnuts, sherry vinaigrette

Entrées

Loch Duart Salmon Scaloppine* | 45
lightly seared, brown butter wilted baby spinach, soubise sauce, salmon roe

Dover Sole* | 82
caper lemon butter sauce, steamed fingerling potatoes presented & deboned table side

Seared Scallops* | 52
parmesan polenta, eggplant, red pepper

Baked Atlantic Sea Bass* | 42
crispy skin, pan seared, mini saffron ratatouille, spiced bouillabaisse, shaved fennel-Nicoise salad

Roasted Half Chicken | 45
mushroom fricassee, lemon-thyme chicken jus

Double Lamb Chop* | 69 GF
foie gras lamb rillette, toasted pistachio crumbs, rich braising jus

14 Oz. Lobster Tail | 75
cold canadian water

Braised Short Rib | 75
mashed potato, braising jus

Hawthorn Burger* | 32
10 oz. prime beef, cheddar, caramelized onion, butter lettuce

Surf & Turf* | 75
8 oz. filet mignon, wild caught colossal prawn, red chimichurri sauce

Charred Eggplant | 29 VE
hummus, pickled red onions, chickpeas, minted petit salad, orange-ginger 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.*

HAWTHORN GRILL

Thanksgiving Special

NOVEMBER 26 | 2PM-8PM

75 per person

Roasted Turkey Breast
mashed potato. brussels sprouts, stuffing, turkey gravy, cranberry sauce

Pumpkin Bar
almond sable financier cake, mandarin cremeu, pumpkin mousseline, praline ganache, crunchy pecan

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

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

16 Oz. Pork Chop | 65 GF

Big Cuts

Carved Table Side
bone marrow, grilled asparagus, bordelaise mushroom sauce

48 Oz. Porterhouse* | 145 GF

22 Oz. Chateaubriand | 175

42 Oz. Tomahawk* | 190

Prix Fixe Menu

AVAILABLE MONDAY - THURSDAY

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) | 25 GF
Seared Scallops (3) | 26 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, sea salt

Exotic Mushroom | 12 GF, V
garlic, shallots, thyme, parsley

Street Corn | 12
tajin butter, cotija cheese, cilantro

Fully Loaded Potato | 12 GF
sour cream, butter, chives, bacon & cheddar

Roasted Young Carrots | 12 GF, V
labneh

Grilled Asparagus | 15 GF, V
extra virgin olive oil

Mac & Cheese | 12 V
cavatappi pasta, cheddar cheese

Brussel Sprouts | 12
garlic aioli

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