



..... Appetizers

Baked Red King Crab Cake | 28

*apple crisp, belgian endive,
granny smith beurre blanc*

Grilled Octopus | 22

romesco sauce, capers, olives, anchovies

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, marinated scallops
& green lip mussels, traditional accoutrements*

..... Soup & Salad

 Onion Soup | 15

sherry, sourdough, gruyère cheese

Chilled Crab Bisque | 27

spiced baby corn

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*

 Strawberry Salad | 19 GF

*butter lettuce,
creamy sherry-tarragon dressing*

..... 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

*sweet corn puree, pancetta,
frisee lettuce, pickled fresno 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*

**Moroccan Style
Lamb Chops* | 69**

*herbed couscous, olives, red onion,
cucumber, cherry tomatoes*

14 Oz. Lobster Tail | 75

cold canadian water

1 Lb King Crab Leg | 175

alaskan

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*



..... Prime Rib Sunday Dinner Special

AVAILABLE SUNDAYS ONLY 5PM-9PM

Signature Cut Prime Rib | 75

beef jus & creamy horseradish, mashed potatoes, sautéed mushrooms

..... 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

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 | 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

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

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

Grilled Asparagus | 15 GF, V

Mac & Cheese | 12 v
cavatappi pasta, cheddar cheese

Charred Rapini | 12
bagna cauda vinaigrette, crispy garlic