

HAWTHORN DINNER MENU

APPETIZERS

- ITALIAN MEATBALLS** 12
Marinara, house-made meatballs, parmesan, basil, grilled crostini
- SPINACH & ARTICHOKE DIP** 14 [Ⓥ]
Boursin, feta, parmesan, pita chips
- CRISPY CALAMARI** 16
Zucchini, lemon aioli, marinara
- *SHRIMP COCKTAIL** 21 ^{ⓄF}
Cocktail sauce, lemon, fresh horseradish
- *DAILY OYSTER SELECTION** MP ^{ⓄF}
Mignonette, horseradish, lemon, half dozen
- *SEAFOOD TRIO** MP
Chilled crab, poached shrimp, oysters, lemon, cocktail sauce, mignonette, horseradish

SOUPS & SALADS

- SOUP OF THE DAY** 9
Chef's daily selection
- ONION SOUP** 11
Sherry, brioche croûton, gruyère, provolone
- CAESAR SALAD** 10
Garlic croûtons, parmesan
- CHOPPED SALAD** 12 ^{ⓄF}
Romaine, avocado, corn, tomato, bacon, carrot, zucchini, potato straws, Russian dressing
- BLT WEDGE SALAD** 15 ^{ⓄF}
Grilled slab bacon, heirloom cherry tomatoes, blue cheese crumbles, crispy shallots, blue cheese dressing
- CAPRESE SALAD** 17 ^{ⓄF}
Heirloom tomatoes, burrata cheese, basil, balsamic glaze, herb oil

SIDES

- GARLIC MASHED POTATOES** 7 ^{ⓄF}
Cream, butter, roasted garlic
- ROASTED FINGERLING POTATOES** 7 ^{ⓄF} [Ⓥ] ^{ⓄVE}
Rosemary, olive oil
- SAUTÉED MUSHROOMS** 8 ^{ⓄF} [Ⓥ] ^{ⓄVE}
Olive oil, garlic
- SAUTÉED BABY SPINACH** 8 ^{ⓄF} [Ⓥ] ^{ⓄVE}
Olive oil, garlic
- CRISPY BRUSSELS SPROUTS** 8 ^{ⓄF} [Ⓥ]
Lemon, sriracha aioli
- STEAK FRIES** 9 ^{ⓄF} [Ⓥ] ^{ⓄVE}
Sea salt
- CHEF'S SEASONAL VEGETABLE** 9 ^{ⓄF} [Ⓥ] ^{ⓄVE}
- BAKED POTATO** 9 ^{ⓄF} [Ⓥ]
Sour cream, butter, chives
Loaded: Bacon, Cheddar Cheese \$3 ^{ⓄF}
- GRILLED ASPARAGUS** 11 ^{ⓄF} [Ⓥ]
Hollandaise sauce

ENTRÉES

- *GRILLED SALMON** 35 ^{ⓄF}
Fingerling potatoes, snap peas, baby carrots, lemon butter sauce
- *BRAISED SHORT RIB** 38 ^{ⓄF}
Parsnip puree, roasted root vegetables, red wine jus
- *PAN ROASTED SCALLOPS** 43 ^{ⓄF}
Parmesan polenta, ratatouille, beurre blanc
- *KUROBUTA PORK CHOP** 45 ^{ⓄF}
Ancho chili rub, polenta, sautéed spinach, peppercorn sauce
- CHEF'S DAILY FISH SELECTION** 45
Seasonal vegetables, lemon
- *FILET MIGNON, 8 OZ** 46 ^{ⓄF}
Chef's seasonal vegetable, garlic mashed potatoes, bordelaise sauce
- *RACK OF LAMB** 48 ^{ⓄF}
Fingerling potatoes, baby carrots, mint demi glace
- *1/2 LB SPLIT KING CRAB LEGS** 51 ^{ⓄF}
Lemon, drawn butter
- *PRIME GRILLED RIBEYE, 16 OZ** 58 ^{ⓄF}
Chef's seasonal vegetable, garlic mashed potatoes, bordelaise sauce
- *PRIME NEW YORK STRIPLOIN, 14 OZ** 59 ^{ⓄF}
Chef's seasonal vegetable, garlic mashed potatoes, bordelaise sauce
- *COLD WATER LOBSTER TAIL** 68 ^{ⓄF}
12 oz tail, lemon, drawn butter
- *1 LB SPLIT KING CRAB LEGS** 102 ^{ⓄF}
Lemon, drawn butter

SURF & TURF

(All steak entrées served with Hawthorn signature house-made steak butter.)

- *8 OZ FILET & SHRIMP** 69 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** 97 ^{ⓄF}
Bordelaise sauce, lemon, drawn butter
- *8 OZ FILET & SCALLOPS** 73 ^{ⓄF}
Bordelaise sauce, lemon, beurre blanc
- *8 OZ FILET & 12 OZ LOBSTER TAIL** 109 ^{ⓄF}
Bordelaise sauce, lemon, drawn butter

Steak Add-ons: Blue Cheese Crusted \$6, Peppercorn Sauce \$6, Hollandaise Sauce \$6

PASTA

- CHICKEN PICCATA** 31
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan
- *SHRIMP SCAMPI** 33
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs
- *LOBSTER TAGLIATELLE** 37
House-made pasta, peas, saffron tomato sauce

^{ⓄF} Gluten Free; [Ⓥ] Vegetarian; ^{ⓄVE} Vegan

Ask your server how we can make your regular order gluten free.

*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