

APPETIZERS

- Ⓜ **CLASSIC SHRIMP COCKTAIL** 18
Charred tomato cocktail sauce, fresh horseradish
- Ⓜ ***DAILY OYSTER SELECTION** MK
Mescal mignonette, half or full dozen
- Ⓜ ***AHI TUNA POKE** 16
Sesame seeds, green onion, ginger, shichimi, rice crisps
- ⓂⓋ **ASPARAGUS & BURATTA** 14
Radish, cucumber, toasted almonds, basil
- Ⓜ ***BEEF CARPACCIO** 16
Shaved fennel, crispy capers, pine nuts, parmesan, shallot
- Ⓥ **SPINACH & ARTICHOKE DIP** 13
Boursin, feta, pita chips
- CRAB CAKE** 18
Celery root, pickles, mustard, dill
- STEAMED MUSSELS** 15
Chorizo, tomato, charred onion, grilled bread
- Ⓜ **SWEET & STICKY LAMB RIBS** 14
Honey, mint, garlic, lemon

SOUPS & SALADS

- ONION SOUP** 10
Three types of onion, sherry, brioche croûton, gruyere and provolone
- Ⓥ **ROASTED TOMATO BISQUE** 9
Basil cream, grilled bread
- Ⓥ **ROMAINE SALAD** 10
Baby romaine, cornbread crouton, parmesan, roasted garlic dressing
- ⓂⓋ **RAINBOW KALE SALAD** 12
Red cabbage, shaved apple, smoked almonds, quinoa, parmesan, citrus vinaigrette
- *BLT WEDGE** 13
Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese
- Ⓜ **THE HAWTHORN COBB** 12
Market greens, blue cheese, sieved egg, tomato, red onion, roasted corn, avocado, red wine vinaigrette
Add grilled chicken 6
*Add grilled shrimp 8
*Add grilled salmon 10
- ⓂⓋ **GEM LETTUCE SALAD** 9
Radish, red onion, herb dressing

ENTREES

- *SWEET POTATO GNOCCHI & MAINE LOBSTER** 38
Spaghetti squash, spinach, shellfish butter
- Ⓜ ***PAN SEARED DIVER SCALLOPS** 36
Grilled corn, spinach, bacon, shallots
- Ⓜ ***OVEN ROASTED SALMON** 32
Gremolata, green beans, smashed potatoes
- Ⓜ **HALF ROASTED CHICKEN** 28
Lima beans, pearl onions, bacon
- Ⓜ **SLOW BRAISED PRIME SHORT RIB** 32
Summer squash, fava beans, fennel
- LOBSTER BLT** 19
Apple smoked bacon, watercress, tomato, spicy mayo, thick cut fries

SIDES 9 each

- ⓂⓋ **MOJITO FRIES**
Hand cut, garlic, cilantro, citrus, roasted poblano aioli
- ⓂⓋ **ROASTED ASPARAGUS**
Piquillo peppers, garlic
- Ⓥ **GRILLED SWEET CORN**
Lime, chiles, cilantro, parmesan
- ⓂⓋ **CRISPY BRUSSELS SPROUTS**
Almonds, chile, lemon
- ⓂⓋ **MASHED POTATOES**
Buttermilk & chive
- Ⓥ **CREAMED SPINACH**
Crispy onions
- Ⓥ **CAULIFLOWER GRATIN**
Parmesan breadcrumbs
- Ⓥ **HOME-STYLE MAC AND CHEESE**
Ritz cracker crust
- ⓂⓋ **BAKED POTATO**
Sour cream, butter, chive

SIMPLY GRILLED

- Ⓜ ***ATLANTIC SALMON** 26
Lemon herb butter
- Ⓜ ***MEDITERRANEAN BRANZINO** 32
Chimichurri
- Ⓜ ***AMBERJACK YELLOWTAIL** 36
Thai chile sauce
- Ⓜ ***SMOKED KUROBUTA PORK CHOP** 28
Chili rubbed
- Ⓜ ***VEAL CHOP** 56
14oz, black truffle butter
- Ⓜ ***COLORADO LAMB T-BONES** 34
Chimichurri
- Ⓜ ***FILET MIGNON**
Red wine jus
6oz 40
10oz 48
- Ⓜ ***PRIME NEW YORK STRIPLOIN** 52
14oz, Béarnaise
- Ⓜ ***BONE-IN RIB EYE** 58
24oz, black truffle butter

ADD-ONS

- Ⓜ **ROASTED 14OZ LOBSTER TAIL** 48
- Ⓜ **KING CRAB OSCAR STYLE** 18
- Ⓜ **BLUE CHEESE CRUSTED** 6

Ⓜ Gluten Free; Ⓥ Vegetarian; Ⓥ 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