

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
- Ⓞ **ROASTED BEETS & BURATTA** 14
Prosciutto, toasted pistachios, arugula
- Ⓞ ***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
- Ⓞ **AVOCADO ROMAINE SALAD** 10
Baby romaine, cornbread crouton, parmesan, roasted garlic & avocado 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
Mascarpone polenta, roasted squash, spinach
- Ⓞ ***OVEN ROASTED SALMON** 32
Gremolata, green beans, smashed potatoes
- Ⓞ **HALF ROASTED CHICKEN** 28
Lima beans, pearl onions, bacon
- Ⓞ **SLOW BRAISED PRIME SHORT RIB** 32
Parsnip puree, roasted brussels sprouts, crispy shallot
- LOBSTER BLT** 19
Apple smoked bacon, watercress, tomato, spicy mayo, thick cut fries
- *HAWTHORN BURGER** 15
Aged cheddar, butter pickle, lettuce, tomato, secret sauce, brioche bun

SIDES 9 each

- Ⓞ **MOJITO FRIES**
Hand cut, garlic, cilantro, citrus, roasted poblano aioli
- Ⓞ **ROASTED BROCCOLINI**
Lemon, chili
- Ⓞ **THICK CUT ONION RINGS**
Buttermilk black pepper dip
- Ⓞ **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
- Ⓞ ***AHI TUNA STEAK** 36
Peppercorn crust
- Ⓞ ***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