

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
- Ⓞ **GRILLED CALAMARI** 16
Shrimp, chickpeas, roasted peppers, fennel, parsley, meyer lemon
- Ⓞ ***BEEF CARPACCIO** 16
Mustard aioli, fingerling potato chips, parmesan, frisee, capers
- Ⓞ **SPINACH & ARTICHOKE DIP** 13
Boursin, feta, pita chips
- CRAB CAKE** 18
Onion soubise, apple, celery, tarragon
- STEAMED MUSSELS** 15
Chorizo, tomato, charred onion, grilled bread
- Ⓞ **CRISPY PORK BELLY** 14
Orange, cilantro, lime, chiles, radish

SOUPS & SALADS

- ONION SOUP** 10
Three types of onion, sherry, brioche croûton, gruyere and provolone
- Ⓞ **ROASTED TOMATO BISQUE** 9
Basil cream, grilled bread
- CAESAR SALAD** 10
Baby romaine, garlic croutons, parmesan, house made 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
- Ⓞ **HAWTHORN GRILLED SALAD** 14
Butter lettuce, tomato, shrimp, avocado, red onion, cucumber, carrot, garlic, guajillo chile dressing
- ⓄⓄ **GEM LETTUCE SALAD** 9
Radish, red onion, herb dressing
- ADD TO ANY SALAD:**
Add grilled chicken 6
*Add grilled shrimp 8
*Add grilled salmon 10

ENTREES

- *TAGLIATELLE PASTA** 32
Lobster, shrimp, spinach, scallions, garlic, saffron butter
- Ⓞ ***PAN SEARED DIVER SCALLOPS** 36
Spiced carrots, speck ham, leeks, maitake mushroom
- Ⓞ ***OVEN ROASTED SALMON** 32
Roasted sunchoke, pepper chutney, smoked chili butter, sage, crispy garlic
- Ⓞ **HALF ROASTED CHICKEN** 28
Lima beans, pearl onions, bacon
- Ⓞ **SLOW BRAISED PRIME SHORT RIB** 32
Cauliflower, cipollini onions, turnips, carrots
- DOVER SOLE** 58
Brown butter, capers, grapes, salsify, almonds

SIDES 9 each

- ⓄⓄ **MOJITO FRIES**
Hand cut, garlic, cilantro, citrus, roasted poblano aioli
- Ⓞ **ROASTED BROCOLLI**
Caraway vinaigrette, parmesan, mustard, lemon
- ⓄⓄ **HORSERADISH POTATO GRATIN**
Yukon potato, 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
- *AHI TUNA** 36
Thai chile sauce
- Ⓞ ***SMOKED KUROBUTA PORK CHOP** 28
Chili rubbed
- Ⓞ ***VEAL CHOP** 56
14oz, black truffle butter
- Ⓞ ***COLORADO LAMB LOIN** 34
Herb crust
- Ⓞ ***FILET MIGNON**
Red wine jus
6oz 40
10oz 48
- Ⓞ ***PRIME NEW YORK STRIPLOIN** 50
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