

HAWTHORN DINNER MENU

APPETIZERS

SPINACH & ARTICHOKE DIP 13 [Ⓥ]
Boursin, feta, pita chips

***AHI TUNA POKE** 16 ^{ⓖⓕ}
Sesame seeds, green onion, ginger, shichimi, rice crisps

GRILLED CALAMARI 16 ^{ⓖⓕ}
Shrimp, chickpeas, roasted peppers, fennel, parsley, meyer lemon

***STEAK TARTARE** 16
Egg, caper, anchovy, crispy garlic, dijon, sourdough bread

SHRIMP COCKTAIL 18 ^{ⓖⓕ}
Charred tomato cocktail sauce, fresh horseradish

CRAB CAKE 18
Spring onion, snap peas, green apple

***DAILY OYSTER SELECTION** M.P. ^{ⓖⓕ}
Mescal mignonette, half or full dozen

SOUPS & SALADS

ROASTED TOMATO BISQUE 9 [Ⓥ]
Basil cream, grilled bread

ONION SOUP 10
Three types of onion, sherry, brioche croûton, gruyère and provolone

GEM LETTUCE SALAD 9 [Ⓥ]
Buttermilk dressing, radish, parmesan, breadcrumbs

CAESAR SALAD 10

***BLT WEDGE** 13 ^{ⓖⓕ}
Thick cut grilled bacon, marinated cherry tomatoes, crispy shallot, blue cheese

HEIRLOOM TOMATO SALAD 14 ^{ⓖⓕ}
Ricotta salata, green beans, shallots, egg, arugula, sauce gribiche

HAWTHORN SHRIMP SALAD 15 ^{ⓖⓕ}
Butter lettuce, tomato, avocado, red onion, cucumber, carrot, garlic, guajillo chile dressing

ADD TO ANY SALAD:

- *Add grilled chicken 6
- *Add grilled shrimp 8
- *Add grilled salmon 10
- *Add grilled steak 10

ENTRÉES

ROASTED CHICKEN 28 ^{ⓖⓕ}
Peas, pearl onion, mushroom, spinach, garlic

***ROASTED SALMON** 32 ^{ⓖⓕ}
Asparagus, fava beans, potatoes, herb butter

***TAGLIATELLE PASTA** 32
Lobster, shrimp, spinach, scallions, garlic, saffron butter

SHORT RIBS 34 ^{ⓖⓕ}
Carrot, roasted lettuce, ginger, shiitake mushroom

***PAN SEARED DIVER SCALLOPS** 36 ^{ⓖⓕ}
Spiced carrots, speck ham, leeks, maitake mushroom

HALIBUT 42 ^{ⓖⓕ}
Artichoke, fennel, roasted garlic, lobster, rouille

SIMPLY GRILLED

***IDAHO RAINBOW TROUT** 22 ^{ⓖⓕ}
Lemon herb butter

***SMOKED KUROBUTA PORK CHOP** 28 ^{ⓖⓕ}
Chili rubbed

***AHI TUNA** 36
Thai chile sauce

***COLORADO LAMB LOIN** 34 ^{ⓖⓕ}
Herb crust

***FILET MIGNON** ^{ⓖⓕ}
Red wine jus
6oz 40
10oz 48

***PRIME NEW YORK STRIPLOIN** 50 ^{ⓖⓕ}
14oz, Béarnaise

***VEAL CHOP** 56 ^{ⓖⓕ}
14oz, black truffle butter

***BONE-IN RIB EYE** 58 ^{ⓖⓕ}
24oz, black truffle butter

***CUT OF THE WEEK** M.P.
Chef's weekly selection

ADD-ONS

BLUE CHEESE CRUSTED 6 ^{ⓖⓕ}

KING CRAB OSCAR STYLE 18 ^{ⓖⓕ}

ROASTED 14OZ LOBSTER TAIL 48 ^{ⓖⓕ}

SIDES 9 each

MOJITO FRIES ^{ⓖⓕⓋ}
Hand cut, garlic, cilantro, citrus, roasted poblano aioli

ROASTED ASPARAGUS ^{ⓖⓕⓋ}
Tomato, hollandaise, tarragon

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 [Ⓥ]
Aged cheddar, parmesan

BAKED POTATO ^{ⓖⓕⓋ}
Sour cream, butter, chive

^{ⓖⓕ} 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