

HAWTHORN DINNER MENU

APPETIZERS

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

MEATBALLS 14
Housemade meatballs, fresh mozzarella, marinara, grilled crostini

***AHI TUNA POKE** 16
Sesame seeds, green onion, ginger, Shichimi, rice crisps

GRILLED OCTOPUS 16 ^{ⓄF}
Chorizo, romesco, white beans, charred lemon

CRAB CAKE 18
Green onion, apple, fennel slaw, whole grain tartar sauce

SHRIMP COCKTAIL 19 ^{ⓄF}
Cocktail sauce, fresh horseradish

***DAILY OYSTER SELECTION** M.P. ^{ⓄF}
Mezcal mignonette, half or full dozen

SOUPS & SALADS

SOUP OF THE DAY 9

FRENCH ONION SOUP 10
Sherry, brioche croûton, gruyère, provolone

HOUSE SALAD 9 ^{ⓄF} [Ⓥ] [Ⓥ]
Mixed greens, shaved carrots, cucumber, tomato, red wine vinaigrette

CAESAR SALAD 11
Baby romaine, garlic croutons, parmesan, house made dressing

***BLT WEDGE** 13 ^{ⓄF}
Grilled bacon, cherry tomatoes, crispy shallot, blue cheese

ROASTED BEETS & BURRATA 14 ^{ⓄF} [Ⓥ] [Ⓥ]
Toasted pistachios, arugula

HAWTHORN SHRIMP SALAD 15 ^{ⓄF}
Butter lettuce, tomato, avocado, red onion, cucumber, carrot, garlic, Guajillo chile dressing

ENTRÉES

ROASTED CHICKEN 28 ^{ⓄF}
Mushroom risotto, butternut squash, taragon jus

***ROASTED SALMON** 32 ^{ⓄF}
Asparagus, Fava beans, potatoes, herb butter

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

BRAISED SHORT RIBS 34 ^{ⓄF}
Carrot, roasted lettuce, ginger, shiitake mushroom

***PAN SEARED DIVER SCALLOPS** 36 ^{ⓄF}
Pearl onions, tomato, fingerling potato, haricot vert, olive purée, crispy anchovy

ROASTED BRANZINO 42 ^{ⓄF}
Prawn, fennel, white bean purée, lemon-herb oil

BEEF MEDALLIONS 44
Cauliflower purée, baby turnips, Bourbon demi glace

SIMPLY GRILLED

***IDAHO RAINBOW TROUT** 22 ^{ⓄF}
Lemon herb butter

***FILET MIGNON** ^{ⓄF}
Red wine jus
6oz 40
10oz 48

***SMOKED KUROBUTA PORK CHOP** 28 ^{ⓄF}
Chili rubbed

***PRIME NEW YORK STRIPLOIN** 50 ^{ⓄF}
14oz, Béarnaise

***COLORADO RACK OF LAMB** 38
Herb crust

***VEAL CHOP** 56 ^{ⓄF}
14oz, black truffle butter

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

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

***PORTERHOUSE** 90
40 oz, Béarnaise, Bordelaise

ADD-ONS

BLUE CHEESE CRUSTED 6 ^{ⓄF}

KING CRAB OSCAR STYLE 18 ^{ⓄF}

ROASTED 14OZ LOBSTER TAIL 48 ^{ⓄF}

SIDES

8 each

HORSERADISH POTATO GRATIN ^{ⓄF} [Ⓥ]
Yukon potato, parmesan

SAUTEED MUSHROOMS

MASHED POTATOES ^{ⓄF} [Ⓥ]
Buttermilk, chives

CREAMED SPINACH [Ⓥ]
Crispy onions

HOME-STYLE MAC AND CHEESE [Ⓥ]
Aged cheddar, parmesan

9 each

CAULIFLOWER GRATIN [Ⓥ]
Parmesan breadcrumbs

BAKED POTATO ^{ⓄF} [Ⓥ]
Sour cream, butter, chives

MOJITO FRIES ^{ⓄF} [Ⓥ]
Garlic, cilantro, citrus, roasted Poblano aioli

ROASTED ASPARAGUS ^{ⓄF} [Ⓥ]
Tomato, hollandaise, tarragon

CRISPY BRUSSELS SPROUTS ^{ⓄF} [Ⓥ] [Ⓥ]
Almonds, chile, lemon

^{ⓄF} 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