

HAWTHORN NEW YEAR'S EVE DINNER MENU

FRIDAY, DECEMBER 31 • 5 PM – 10 PM

APPETIZERS

ITALIAN MEATBALLS 15
Marinara, house-made meatballs,
parmesan, basil, grilled crostini

CRISPY CALAMARI 17
Zucchini, lemon aioli, marinara

SPINACH & ARTICHOKE DIP 17 [Ⓥ]
Boursin, feta, parmesan, pita chips

***SHRIMP COCKTAIL** 23 [Ⓞ]
Cocktail sauce, lemon, fresh horseradish

CHEESE & CHARCUTERIE BOARD 28
Assortment of imported & domestic cheeses,
assorted cured meats, fig jam, smoked almonds,
assorted crackers

SIDES

Garlic Mashed Potatoes 9 [Ⓞ]
cream, butter, roasted garlic

Roasted Fingerling Potatoes 9 [Ⓞ] [Ⓥ] [Ⓟ]
rosemary, olive oil

Crispy Brussels Sprouts 9 [Ⓞ] [Ⓥ]
lemon, sriracha aioli
**add: bacon, balsamic glaze 3*

Sautéed Mixed Mushrooms 9 [Ⓞ] [Ⓥ] [Ⓟ]
olive oil, garlic

Sautéed Baby Spinach 9 [Ⓞ] [Ⓥ] [Ⓟ]
olive oil, garlic

Baked Potato 9 [Ⓞ] [Ⓥ]
sour cream, butter, chives
**add: bacon, cheddar 3*

Grilled Asparagus 11 [Ⓞ] [Ⓥ]
hollandaise sauce

SOUPS & SALADS

ONION SOUP 13
Sherry, brioche croûton, gruyère, provolone

CRAB BISQUE EN CROUTE 16
Sherry, chives

ROASTED BEET SALAD 13 [Ⓞ]
Baby arugula, goat cheese,
white balsamic vinaigrette

BLT WEDGE SALAD 15 [Ⓞ]
Thick cut grilled bacon,
marinated cherry tomatoes,
crispy shallot, blue cheese

INTERMEZZO

CHAMPAGNE & MANDARIN SORBET 11

DESSERTS

S'MORES NAPOLEON 13
Graham cake, Baileys ganache,
whiskey caramel, house marshmallow

VANILLA BEAN CRÈME BRÛLÉE 13 [Ⓞ]
Pound cake, burnt sugar crust

CHOCOLATE BLACK FOREST CAKE 15
Warm anglaise (poured tableside), mascarpone cream,
espresso, boozy cherries

ENTRÉES

CHICKEN PICCATA 34
Angel hair pasta, capers, mushrooms, fresh herbs, parmesan

***SHRIMP SCAMPI** 36
Angel hair pasta, garlic, parmesan, lemon, white wine, butter, fresh herbs

***PAN ROASTED SCALLOPS** 43 [Ⓞ]
Parmesan polenta, ratatouille, beurre blanc

***SEAFOOD CIOPPINO** 47
Saffron, lobster, scallop, halibut, clam, lemon, crostini

***8 OZ FILET MIGNON** 52 [Ⓞ]
Garlic mashed potatoes, seasonal vegetables, bordelaise sauce

***COLORADO RACK OF LAMB** 54 [Ⓞ]
Roasted fingerling potatoes, roasted baby carrots, balsamic demi-glace

***16 OZ USDA PRIME GRILLED RIBEYE** 62 [Ⓞ]
Garlic mashed potatoes, seasonal vegetables bordelaise sauce

***ROASTED VEAL CHOP** 65 [Ⓞ]
Broccolini, roasted sweet potatoes, mushroom demi-glace

***12 OZ COLD WATER LOBSTER TAIL** 70 [Ⓞ]
Drawn butter

***8 OZ FILET & SCALLOPS** 79 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc

***CHARRED WAGYU BEEF** 80 [Ⓞ]
Mixed mushrooms celery root puree, truffle jus

***8 OZ FILET & SPLIT KING CRAB LEGS** 103 [Ⓞ]
Bordelaise sauce, lemon, beurre blanc

***8 OZ FILET & 12 OZ LOBSTER TAIL** 115 [Ⓞ]
Bordelaise sauce, drawn butter, lemon

[Ⓞ] 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