

# HAWTHORN DINNER MENU

## APPETIZERS

**ITALIAN MEATBALLS** 10  
Marinara sauce, parmigiana,  
grilled crostini

**SPINACH & ARTICHOKE DIP** 13  
Boursin, feta, pita chips

**CRISPY CALAMARI** 13  
Zucchini, marinara sauce

**CLASSIC SHRIMP COCKTAIL** 19 <sup>GF</sup>  
Cocktail sauce, fresh horseradish

**DAILY OYSTER SELECTION** M.P.  
Mignonette, half or full dozen

## SOUPS & SALADS

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

**SOUP OF THE DAY** 9

**CHOPPED SALAD** 11 <sup>GF</sup>  
Romaine, avocado, corn, tomato, bacon, carrots,  
zucchini, potato straws, Russian dressing

**CAESAR SALAD** 9  
Garlic croutons, parmesan

**MOZZARELLA CAPRESE** 10 <sup>GF</sup> <sup>V</sup>  
Vine-ripened tomato, basil, evoo,  
fresh mozzarella

## ENTRÉES

**SURF & TURF** 65  
8oz filet, shrimp

**\*GRILLED SALMON** 32  
Roasted potatoes, haricot verts, onions,  
baby carrots, butter sauce

**\*PRIME NEW YORK STRIPLOIN** 50  
14oz, demi glace

**\*GRILLED RIB EYE** 40  
16oz, roasted potatoes, grilled asparagus,  
demi glace

**\*COLD WATER LOBSTER TAIL** 62 <sup>GF</sup>  
12oz, drawn butter, lemon

**\*FILET MIGNON** 37  
8oz, roasted potatoes, grilled asparagus,  
demi glace

**\*WILD ALASKAN HALIBUT** 45 <sup>GF</sup>  
Capers, tomatoes, lemon, white wine,  
garlic mashed potatoes, spinach

**\*COLORADO RACK OF LAMB** 38  
Garlic mashed potatoes, grilled asparagus,  
balsamic demi

## PASTA

**CHICKEN PICCATA** 28  
Angel hair pasta, capers, fresh herbs,  
mushrooms

**CAPELLINI POMODORO** 21 <sup>VE</sup>  
Angel hair pasta, tomato, basil,  
garlic, olive oil

**SHRIMP SCAMPI** 24  
Angel hair pasta, garlic, lemon,  
white wine, butter

**SPAGHETTI & MEATBALLS** 20  
Marinara, house-made meatballs

## KIDS

**PASTA WITH MARINARA** 8 <sup>V</sup>  
or butter

**CHICKEN TENDERS** 8  
French fries

**MACARONI & CHEESE** 8 <sup>V</sup>

## DESSERT

**CRÈME BRÛLÉE** 7  
Classic French burnt Tahitian vanilla  
custard topped with berries and  
vanilla pound cake

**TIRAMISU** 7  
Decadent layers of sweet mascarpone  
cheese, espresso soaked lady fingers  
and Chantilly cream

**SEASONAL CHEESECAKE** 7  
Rich cheesecake topped with  
strawberry compote, Chantilly cream  
and berry coulis

**CHOCOLATE HAZELNUT BAR** 7  
Hazelnut cake layered with chocolate  
mousse, milk chocolate whipped cream  
and vanilla anglaise

**GELATO** 5  
Chef's seasonal selection

## SIDES

**GRILLED ASPARAGUS** 6 <sup>GF</sup>

**GARLIC MASHED POTATOES** 5 <sup>GF</sup>

**SAUTÉED MUSHROOMS** 5 <sup>GF</sup> <sup>VE</sup>

**ROASTED POTATOES** 5 <sup>GF</sup> <sup>VE</sup>

**SAUTÉED FRESH SPINACH** 5 <sup>GF</sup> <sup>VE</sup>

**BAKED POTATO** 8 <sup>GF</sup> <sup>V</sup>  
Sour cream, butter, chives

<sup>GF</sup> Gluten Free; <sup>V</sup> Vegetarian; <sup>VE</sup> 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