

# HAWTHORN DINNER MENU

## APPETIZERS

**SPINACH & ARTICHOKE DIP** 15 <sup>Ⓥ</sup>  
Boursin, feta, grana padano, grilled pita

**\*CRAB CAKE** 27  
Creole remoulade, herb salad, lemon

**ROASTED BONE MARROW** 28  
Frisée, onion jam, grilled sourdough

## SOUPS & SALADS

**SOUP OF THE DAY** 12  
Chef's daily selection

**ONION SOUP** 13  
Sherry, sourdough croûton, gruyère, provolone

**CAESAR SALAD** 11  
Garlic croûtons, grana padano

**HAWTHORN HOUSE SALAD** 13 <sup>Ⓞ</sup>  
Field greens, olives, cucumber, tomato, avocado, salami, feta cheese, champagne vinaigrette

**BLT WEDGE SALAD** 16 <sup>Ⓞ</sup>  
Neuske's slab bacon, heirloom cherry tomatoes, bleu cheese crumbles, crispy shallots, bleu cheese dressing

**BEET & GOAT CHEESE SALAD** 18 <sup>Ⓞ</sup>  
Arugula, crispy prosciutto, smoked almond, apple cider vinaigrette

## SHELLFISH

**\*SHRIMP COCKTAIL** 22 <sup>Ⓞ</sup>  
Cocktail sauce, lemon, fresh horseradish

**\*OYSTERS ON A HALF SHELL** 25 <sup>Ⓞ</sup>  
Tequila mignonette, horseradish, lemon, *half dozen*

**\*SEAFOOD TRIO** 48 <sup>Ⓞ</sup>  
Chilled crab claws, poached shrimp, daily oysters, lemon, cocktail sauce, tequila mignonette, horseradish

**FIRE ROASTED SEAFOOD** MP <sup>Ⓞ</sup>  
Jumbo shrimp, scallops, king crab, shellfish broth, toasted sourdough, charred lemon

**\* SEAFOOD TOWER** MP  
Chilled crab claws, poached shrimp, daily oysters, chilled crab legs, lemon, cocktail sauce, tequila mignonette, horseradish  
*add 12 oz. chilled cold water lobster tail \$92*

## SIDES

**Garlic Mashed Potatoes**, cream, butter, roasted garlic 8 <sup>Ⓞ</sup>

**Sautéed Baby Spinach**, olive oil, shallot, garlic 9 <sup>Ⓞ</sup><sup>Ⓥ</sup>

**Crispy Brussels Sprouts**, lemon, black garlic aioli 9 <sup>Ⓞ</sup><sup>Ⓥ</sup>  
*\*add: bacon, balsamic glaze 3 <sup>Ⓞ</sup>*

**Baked Potato**, sour cream, butter, chives 9 <sup>Ⓞ</sup><sup>Ⓥ</sup>  
*\*add loaded: bacon, cheddar 3*

**Roasted Wild Mushrooms**, garlic, thyme 10 <sup>Ⓞ</sup><sup>Ⓥ</sup>

**Confit Fingerling Potatoes**, rosemary, thyme 10 <sup>Ⓞ</sup>

**Grilled Asparagus**, <sup>Ⓞ</sup>bearnaise sauce 11 <sup>Ⓞ</sup><sup>Ⓥ</sup>

**Creamed Spinach**, garlic, shallot, pernod 12 <sup>Ⓞ</sup><sup>Ⓥ</sup>

**Truffle Steak Fries**, grana padano, herbs 15 <sup>Ⓞ</sup><sup>Ⓥ</sup>

**Lobster Mac & Cheese**, gruyere, sharp cheddar, herb bread crumbs 24

## ENTRÉES

**SQUASH LASAGNA** 23 <sup>Ⓞ</sup><sup>Ⓥ</sup><sup>Ⓥ</sup>  
Marinara, cashew cheese

**\*PAN ROASTED HOKKAIDO SCALLOPS** 49 <sup>Ⓞ</sup>  
Parmesan polenta, seasonal squash, red pepper coulis

**APPLEWOOD SMOKED 1/2 CHICKEN** 32 <sup>Ⓞ</sup>  
Roasted sweet potato, wild mushrooms, shishito peppers, whiskey chicken jus

**\*CHILEAN SEABASS** 55 <sup>Ⓞ</sup>  
7 oz., white bean ragout, sautéed spinach, crispy potato strings

**\*GRILLED ATLANTIC SALMON** 37 <sup>Ⓞ</sup>  
Confit fingerling potatoes, haricot verts, blistered tomato, beurre blanc

**\*COLD WATER LOBSTER TAIL** MP <sup>Ⓞ</sup>  
12 oz., clarified butter

## FROM THE GRILL

(All steak entrées served with Hawthorn signature house-made steak butter.)

**\*HARRIS RANCH FILET MIGNON** 57 <sup>Ⓞ</sup>  
8 oz., bordelaise sauce

**\*LONE OAK FARMS PRIME GRILLED RIBEYE** 77 <sup>Ⓞ</sup>  
16 oz., bordelaise sauce

**\*LONE OAK FARMS PRIME NEW YORK STRIPLOIN** 72 <sup>Ⓞ</sup>  
14 oz., bordelaise sauce

## SURF & TURF

(All steak entrées served with Hawthorn signature house-made steak butter.)

**\*8 OZ FILET & SHRIMP** 78 <sup>Ⓞ</sup>  
Bordelaise sauce, lemon, beurre blanc

**\*8 OZ FILET & 1/2 LB SPLIT KING CRAB LEGS** MP <sup>Ⓞ</sup>  
Bordelaise sauce, lemon, drawn butter

**\*8 OZ FILET & SCALLOPS** 83 <sup>Ⓞ</sup>  
Bordelaise sauce, lemon, beurre blanc

**\*8 OZ FILET & 12 OZ LOBSTER TAIL** MP <sup>Ⓞ</sup>  
Bordelaise sauce, lemon, drawn butter

## BONE-IN STEAKS & CHOP

(All steak entrées served with Hawthorn signature house-made steak butter.)

**\*WOLF CREEK FARMS SMOKED KUROBUTA PORK CHOP** 50 <sup>Ⓞ</sup>  
14 oz., cranberry gastrique

**\*CREEKSTONE FARMS PRIME DRY-AGED COWBOY RIBEYE** 130  
18 oz., peppercorn sauce

**\*COLORADO RACK OF LAMB** 56 <sup>Ⓞ</sup>  
Mint chimichurri

### ACCOMPANIMENTS:

Bleu Cheese Crusted 6 <sup>Ⓞ</sup>; Au Poivre 10 <sup>Ⓞ</sup>

### STEAK SAUCES:

\*Bearnaise 3; Horseradish Cream 3; Steak Butter 3  
Bordelaise 4; Black Garlic Butter 4; Peppercorn Sauce 5

<sup>Ⓞ</sup> Gluten Free; <sup>Ⓥ</sup> Vegetarian; <sup>Ⓥ</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