

HAWTHORN DINNER MENU

APPETIZERS

SPINACH & ARTICHOKE DIP 15 v
Boursin, feta, grana padano,
grilled pita

***SHRIMP COCKTAIL** 22 GF
Cocktail sauce, lemon, fresh horseradish

***ANGUS BEEF TARTARE** 22
Soy cured egg yolk, capers, scallions, shaved radish,
pickled mustard seeds, toasted baguette

***CRAB CAKE** 25
Creole remoulade, herb salad, lemon

***OYSTERS ON A HALF SHELL** MP GF
Tequila mignonette, horseradish, lemon, *half dozen*

***SEAFOOD TRIO** MP GF
Chilled crab claws, poached shrimp, daily oysters, lemon,
cocktail sauce, tequila mignonette, horseradish

***SEAFOOD TOWER** MP GF
Chilled crab claws & legs, poached shrimp, daily oysters,
lemon, cocktail sauce, tequila mignonette, horseradish

**add: 12 oz. chilled cold water lobster tail MP GF*

SIDES

Garlic Mashed Potatoes, cream, butter, roasted garlic 8 GF

Truffle Steak Fries, grana padano, herbs 8 GF, V

Sautéed Baby Spinach, olive oil, shallot, garlic 9 GF, VE

Crispy Brussels Sprouts, lemon, black garlic aioli 9 GF, V

**add: bacon, balsamic glaze 3 GF*

Baked Potato, sour cream, butter, chives 9 GF, V

**add loaded: bacon, cheddar 3 GF*

Roasted Wild Mushrooms, garlic, thyme 10 GF, V

Black Rice, onion, garlic, fresh herbs 10 GF, VE

Confit Fingerling Potatoes, rosemary, thyme 10 GF

Grilled Asparagus, béarnaise sauce 11 GF, V

Creamed Spinach, garlic, shallot, pernod 12 GF, V

Lobster Mac & Cheese,
gruyere, sharp cheddar, herb panko 20

SOUPS & SALADS

SOUP OF THE DAY 12
Chef's daily selection

ONION SOUP 13
Sherry, sourdough croûton, gruyère,
provolone

CAESAR SALAD 12
Garlic croûtons, grana padano

CHOPPED SALAD 14
Romaine, avocado, corn, tomato, bacon,
carrots, zucchini, potato straws,
Russian dressing

MOZZARELLA CAPRESE 14
Vine-ripened tomato, basil, evoo,
fresh mozzarella

BLT WEDGE SALAD 16 GF
Neuske's slab bacon, heirloom cherry tomatoes,
bleu cheese crumbles, crispy shallots,
bleu cheese dressing

FROM THE GRILL

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

APPLEWOOD SMOKED 1/2 CHICKEN 33
Tallow potatoes, grilled seasonal vegetables,
house-made pickles, house smoked sauce

***WOLF CREEK FARMS SMOKED KUROBUTA
BONE-IN PORK CHOP** 52 GF
14 oz., blueberry gastrique

***SLOW ROASTED PRIME RIB ROAST**
Queen Cut 56 | King Cut 73
Au jus, creamy horseradish, Yorkshire pudding

***ANGUS FILET MIGNON** 59 GF
8 oz., bordelaise sauce

***COLORADO RACK OF LAMB** 59 GF
Mint chimichurri

***LONE OAK FARMS
PRIME NEW YORK STRIPLOIN** 72 GF
14 oz., bordelaise sauce

LONG BONE SHORT RIB 73 (H)
Tallow potatoes, grilled seasonal vegetables,
house-made pickles, house smoked sauce

***LONE OAK FARMS
PRIME GRILLED RIBEYE** 77 GF
16 oz., bordelaise sauce

***CREEKSTONE FARMS PRIME DRY-AGED
COWBOY BONE-IN RIBEYE** 98 GF
18 oz., peppercorn sauce

ENTRÉES

SQUASH LASAGNA 25 v, GF
Marinara, mozzarella cheese

CAULIFLOWER STEAK 27 VE, GF
Black rice, sautéed spinach, coconut curry sauce

***GRILLED ATLANTIC SALMON** 39 GF
Confit fingerling potatoes, rainbow cauliflower,
kale, blistered tomato, beurre blanc

***PAN ROASTED HOKKAIDO SCALLOPS** 50 GF
Corn succotash, crispy pancetta lardons,
buerre blanc, herb oil, micro greens

***MISO MARINATED SEABASS** 55 GF
Forbidden rice, bok choy, baby carrots,
miso beurre blanc

WHOLE FRIED BRANZINO 60 (H)
Spring pea risotto, sauce bercy, scallions

***FIRE ROASTED SEAFOOD** MP
Scallops, shrimp, 1/2 lb. crab legs,
seafood broth, grilled sourdough

ACCOMPANIMENTS:

Bleu Cheese Crusted 6 GF • **Au Poivre** 10 GF • ***Black Tiger Shrimp** 21 GF • ***Hokkaido Scallops** 26 GF

***King Crab Oscar-style**, asparagus, béarnaise MP GF

***Cold Water Lobster Tail**, 12 oz. tail, lemon, drawn butter MP GF

***1/2 lb. Split King Crab Legs**, lemon, drawn butter MP GF

STEAK SAUCES:

***Bearnaise** 3 GF • **Horseradish Cream** 3 GF • **Bordelaise** 4 GF • **Black Garlic Butter** 4 • **Peppercorn Sauce** 5 GF

Signature Item (H)

GF=Gluten Free; V=Vegetarian; VE=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