

# 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

**\*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:

**\*Béarnaise** 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