



STARTERS

***HAMACHI TARTARE** 23
sesame, avocado, soy, yuzu, cilantro

***SHRIMP COCKTAIL** 22 GF
cocktail sauce, lemon, horseradish

***FILET MIGNON TARTARE** 24
cured egg, crispy capers, crostini, dijon

CHEF'S CHARCUTERIE 32
artisanal cured meats, diligently selected cheeses, jam, lavosh

***CRAB CAKE** 28
creole remoulade, herb salad, lemon

***SHUCKED OYSTERS** 22 GF
six, mezcal mignonette, horseradish, lemon

***SEAFOOD TOWER** 75/person GF
chilled crab claws, lobster tail, alaskan king crab,
jumbo shrimp, fresh oysters

ONION SOUP 13
sherry, sourdough, gruyere

BUTTERNUT SQUASH BISQUE 14 v
crème fraîche, puff pastry

ROASTED BEET SALAD 16
whipped goat cheese, citrus pistachio, balsamic

CAESAR SALAD 15
classic dressing, grana padano tuile

CHOPPED SALAD 16 GF
romaine, corn, avocado, tomato, bacon, hg dressing

WEDGE SALAD 16 GF
neuske's slab bacon, heirloom tomato, gorgonzola, crispy shallot

STEAKS & CHOPS

***12 oz BONE-IN VEAL CHOP** GF
cherry compote
67

***FILET MIGNON** GF
allen brothers
8 oz 53 | 10 oz 58

***14 oz PRIME NEW YORK STRIP** GF
lone oak farms
63

***16 oz PRIME RIBEYE** GF
lone oak farms
70

***24 oz BONE-IN RIBEYE** GF
allen brothers
81

***COLORADO LAMB CHOPS**
mint raita, herb crusted
67

ACCOMPANIMENTS & SAUCES

king crab black truffle butter 23 GF

*sautéed tiger prawns 22 GF

*seared hokkaido scallops 26 GF

*traditional oscar style 20 GF

black garlic butter 4

béarnaise 4

peppercorn sauce 4

red wine bordelaise 4

ENTRÉES

PAN SEARED HOKKAIDO SCALLOPS 48
roasted red pepper, parmesan polenta, eggplant, squash

***MISO MARINATED SEA BASS** 50 GF
forbidden rice, brussels sprouts, miso beurre blanc

***ORA KING SALMON** 45
green aromatics, ginger, mushroom, bok choy, citrus, soy

14 oz MAINE LOBSTER TAIL 84 GF
drawn butter, lemon

ALASKAN KING CRAB 89 GF
chilled or steamed

ROASTED CHICKEN 37 GF
wild mushroom, truffle pomme puree, chicken jus

CAULIFLOWER STEAK 25 GF VE
black rice, baby spinach, coconut curry sauce

BRAISED SHORT RIB 50
parmesan polenta, roasted root vegetables, leek, beef jus

PAN ROASTED DUCK BREAST 36 GF
crispy brussels sprouts, orange gastrique, mashed potato

***THE HAWTHORN BURGER** 32
8oz prime beef, fontina, caramelized onions, lettuce,
black garlic aioli
add sautéed mushrooms 3
add neuske's slab bacon 5

SIDE DISHES

Loaded Baked Potato | butter, sharp cheddar, bacon 12 GF

Wild Mushrooms | thyme, garlic, shallot 12 GF VE

Black Rice | steamed, white wine 10 GF VE

Roasted Garlic Mashed Potatoes | cream, garlic, butter 9 GF

Brussels Sprouts | bacon, balsamic 12 GF

Creamed Spinach | cream, béchamel, parmesan 12 v

Truffle Mac & Cheese | cavatappi, gruyere, black truffle 11

Crispy Cauliflower | black garlic aioli 10 GF V

Grilled Asparagus | lemon, olive oil 10 GF V

Pomme Frites | sea salt, tomato ketchup 11

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

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