



## 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** | lemon, garlic aioli 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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