

HAWTHORN GRILL DINNER MENU

APPETIZERS

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

***FILET MIGNON TARTARE** 24
soy cured egg, capers, shaved radish,
pickled mustard seeds, toasted baguette

ESCARGOTS DE BOURGOGNE 17
shallot, butter, garlic, parsley

BAKED OYSTERS 26
spinach, leeks, bacon, pernod, blended cheese

CHILLED SEAFOOD

ALASKAN KING CRAB "LOUIE" 29
hass avocado, horseradish pannacotta

HAMACHI & SHRIMP CEVICHE 21
jalapeño, cilantro, avocado, masago,
plantain crisps

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

***OYSTERS ON A HALF SHELL** 22
tequila mignonette, horseradish, lemon,
half dozen

***SEAFOOD TOWER** 75/person
chilled crab claws & legs, poached shrimp,
daily oysters, lemon, cocktail sauce,
tequila mignonette, horseradish,
chilled cold-water lobster tail

SOUP & SALADS

ONION SOUP 13
sherry, sourdough, gruyère, provolone

CAESAR SALAD 15
garlic croûtons, grana padano, house dressing

WEDGE SALAD 16 GF
neuske's slab bacon, marinated cherry tomatoes,
gorgonzola crumbles, crispy shallots,
gorgonzola dressing

HAWTHORN CHOPPED SALAD 16 GF
romaine, roasted corn, tomatoes, bacon,
carrots, zucchini, crispy potatoes,
creamy french dressing

WATERCRESS & PROSCIUTTO 19
cantaloupe, orange, hazelnut,
truffle honey vinaigrette

SIDES

Potato Gratin 9 GF, V
cream, parmesan cheese, chives

Baked Potato 12 GF
sour cream, butter, chives, bacon, cheddar

Thick Cut Bacon 13 GF
maple, black pepper

Crispy Brussels Sprouts 12 GF, V
lemon, grana padano

Lobster Gnocchi 20
parmesan cream, brown butter, sherry

Wild Mushrooms 12 GF, VE
garlic, parsley

Creamed Spinach 12 GF, V

Baked Asparagus 15 V
parmesan cheese fondue,
smoked caciotta cheese, truffle paste

Mac & Cheese 11
cavatappi, fontina parmesan

STEAKS & CHOPS

24 OZ. PRIME BONE-IN RIB EYE 75 GF
30-day, in-house dry aged

14 OZ. PRIME BONELESS RIB EYE 62 GF
30-day, in-house dry aged

8 OZ. FILET MIGNON 53 GF
allen brothers

10 OZ. FILET MIGNON 58 GF
allen brothers

30 DAYS PRIME BONELESS STRIPLOIN 45 GF
30-day, in-house dry aged

COLORADO LAMB CHOPS 67 GF
mint raita

BIG CUTS

SERVES TWO
served over roasted potatoes, choice of vegetable,
a trio of sauces, carved tableside

48 OZ. PORTERHOUSE STEAK 122
black angus beef

36 OZ. PORK TOMAHAWK 85
rhubarb & strawberry compote

32 OZ. PRIME BONELESS STRIPLOIN 118
30-day, in-house dry aged; lone oak farms

42 OZ. BEEF TOMAHAWK 185

ENTRÉES

PISTACHIO CRUSTED SALMON 51
cauliflower puree, brussels sprouts,
saffron pearl onion gastrique, harissa pear

SMOKED PROSCIUTTO SEA BASS 49 GF
green pea coulis, fava beans,
smoked paprika oil powder, beurre blanc

ROASTED CHICKEN 37
sunchoke puree, rhubarb & wild mushrooms,
chicken jus

SEARED HOKKAIDO SCALLOPS 48
parmesan polenta, eggplant, red pepper

HALIBUT 37
lemon caper sauce, fingerling potatoes, haricot verts,
asparagus tip, confit cherry tomatoes

CAULIFLOWER STEAK 29 V
black rice, baby spinach, coconut curry sauce

14 OZ. COLD WATER LOBSTER TAIL 84 GF
canada

1 LB. KING CRAB LEGS 89 GF
alaska

ACCOMPANIMENTS:

Gorgonzola Crust 7 GF • Au Poivre 7 GF • *King Crab Black Truffle Butter 23 GF • *Oscar Style 20 GF

*Black Tiger Prawns 22 GF • *Hokkaido Scallops 26 GF • 1/2 lb. King Crab Legs 50 GF

SAUCES:

Bearnaise 4 • Chimichurri 4 • Bourbon Peppercorn Sauce 4 • Red Wine Bordelaise 4 • Horseradish Cream 4

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