

HAWTHORN GRILL DINNER MENU

APPETIZERS

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

***FILET MIGNON TARTARE** 24
soy cured egg, pickled mustard seed,
toasted baguette

 **ESCARGOTS DE BOURGOGNE** 17
shallot, butter, garlic, white wine

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

CHILLED SEAFOOD

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

***SEA BASS CEVICHE** 21
jalapeño, cilantro, avocado, masago,
plantain chips

***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, jumbo shrimp,
shucked oysters, chilled lobster, lemon,
mignonette, cocktail sauce, horseradish

SOUP & SALADS

ONION SOUP 13
sherry, sourdough, gruyère, provolone

CAESAR SALAD 15
garlic croûtons, grana padano

WEDGE SALAD 16 GF
nueske's slab bacon, cherry tomato,
gorgonzola, crispy shallots,
blue cheese dressing

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

WATERCRESS & PROSCIUTTO 17
cantaloupe, orange, hazelnut,
truffle honey vinaigrette

SIDES

Gratin Mashed Potatoes 9
heavy cream, parmesan cheese, chives

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

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
cheese fondue, truffle paste

Mac & Cheese 11
cavatappi, fontina parmesan

STEAKS & CHOPS

***24 OZ. PRIME BONE-IN RIB EYE** 75 GF
allen brothers

***16 OZ. PRIME RIB EYE** 62 GF
30-day dry-aged, by Hawthorn Grill

***8 OZ. FILET MIGNON** 53 GF
allen brothers

***10 OZ. FILET MIGNON** 58 GF
allen brothers

***14 OZ. PRIME NEW YORK STRIP** 59 GF
30-day dry-aged, by Hawthorn Grill

***COLORADO LAMB CHOPS** 67 GF
mint raita

BIG CUTS

SERVES TWO
served over roasted potatoes, choice of vegetable,
a trio of sauces, sliced to share

***48 OZ. PORTERHOUSE** 122
black angus beef

***32 OZ. PORK TOMAHAWK** 85
rhubarb & strawberry compote

***32 OZ. NEW YORK STRIP** 118
30-day dry-aged; by Hawthorn Grill

***42 OZ. BEEF TOMAHAWK** 185
prime rib eye

ENTRÉES

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

***SMOKED PROSCIUTTO SEA BASS** 49
green pea coulis, fava beans,
smoked paprika olive 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
fingerling potato, haricot vert, asparagus tip,
confit cherry tomato, lemon caper sauce

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

***14 OZ. LOBSTER TAIL** 84 GF
cold canadian waters

***1 LB. KING CRAB LEGS** 89 GF
alaskan

***HAWTHORN BURGER** 32
8 oz. prime beef, fontina, caramelized onion,
black garlic aioli, butter lettuce

STEAK ADDITIONS:

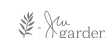
Gorgonzola Crust 7 GF • Au Poivre 7 GF • *King Crab Black Truffle Butter 23 GF • *Oscar Style 20 GF

*Black Tiger Prawns (3) 22 GF • *Hokkaido Scallops (2) 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. If you have any concerns regarding food allergies, please alert your server prior to ordering.
*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