

APPETIZERS

***CRAB CAKE** 32
tobiko caviar, lemon beurre blanc,
poached egg, herb salad

 **ESCARGOTS DE BOURGOGNE** 21
shallot, butter, garlic, parsley

***FILET MIGNON TARTARE** 28
hand cut filet mignon, butter lettuce,
dijon mustard vinaigrette, french fries

ROASTED BONE MARROW 25
sweet & spicy honey shimeji mushroom,
grilled baguette

CHILLED SEAFOOD

SHRIMP COCKTAIL 22 GF
hawthorn cocktail sauce, lemon

***OYSTERS IN A HALF SHELL** 22 GF
red wine-sherry mignonette, lemon

***SEAFOOD TOWER** 75 GF
chilled crab claws & legs, jumbo shrimp,
shucked oysters, chilled lobster, lemon,
mignonette, cocktail sauce

SOUP & SALADS

ONION SOUP 13
sherry, sourdough, gruyère cheese

LOBSTER BISQUE 26
petit lobster salad, orange
poured table side

CAESAR SALAD 16
baby heart romaine, sourdough croutons,
white anchovies, tomato,
shaved parmesan cheese

WEDGE SALAD 17 GF
peppered Nueske's bacon, tomato,
hard boiled egg, blue cheese,
crispy shallots, blue cheese dressing

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

ENDIVE SALAD 18 GF, V
comté cheese, granny smith apple,
toasted walnuts, honey-citrus vinaigrette

ENTRÉES

***KING SALMON** 51 GF
lightly seared, green lentils, carrots, arugula

DOVER SOLE 75
caper lemon butter sauce, syracuse potatoes,
deboned table side

HALF ROTISSERIE CHICKEN 39
fried smashed fingerling potatoes,
garlic butter, albufera sauce

***DIVER SCALLOPS** 48 GF
pan seared scallops, cauliflower mousseline,
apple-cauliflower croquant, champagne vinaigrette

***HALIBUT** 38 GF
pan seared, buttery fingerling potatoes,
haricots vert, truffled poultry jus

14 OZ. LOBSTER TAIL 84 GF
cold canadian waters

1 LB. KING CRAB LEG 89 GF
alaskan

***HAWTHORN BURGER** 32
8 oz. prime beef, cheddar,
caramelized onion, butter lettuce

***SURF & TURF** 68
8 oz. filet mignon, wild caught colossal prawn,
red chimichurri sauce

PORTOBELLO STEAK 29 GF, VE
arugula salad, sauce vierge,
crispy garlic

STEAKS & CHOPS

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

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

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

***RACK OF LAMB** 67 GF
spiced baby carrots, thyme jus

BIG CUTS

SERVES TWO

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

***48 OZ. PORTERHOUSE** 122 GF

***42 OZ. BEEF TOMAHAWK** 185 GF

HOUSE DRY-AGED

hand selected and dry-aged for 30 days

***16 OZ. PRIME RIB EYE** 62 GF

***14 OZ. PRIME NEW YORK STRIP** 59 GF

***32 OZ. NEW YORK STRIP** 118 GF

Serves two, served over roasted potatoes,
choice of vegetable, a trio of sauces,
sliced to share

STEAK ADDITIONS

BLUE CHEESE CRUST 7 GF

AU POIVRE 7 GF

OSCAR STYLE 20 GF

COLOSSAL TIGER PRAWN (1) 22 GF

***DIVER SCALLOPS (2)** 20 GF

1/2 KING CRAB LEG 50 GF

BONE MARROW BRULEE (1) 12

SAUCES

BEARNAISE 4

 **RED CHIMICHURRI SAUCE** 5

GREEN PEPPERCORN SAUCE 5

BORDELAISE SAUCE 5

HORSERADISH CREAM 4

SIDE DISHES

POTATO MOUSSELINE 9 GF, V
creamy, buttery

CREMINI MUSHROOM 12 GF, V
garlic, thyme, parsley, white wine

CHARRED BROCCOLINI 14 GF
lemon garlic sauce, garlic chips, charred lemon

FULLY LOADED POTATO 12 GF
sour cream, butter, chive, bacon, cheddar

CRISPY BRUSSELS SPROUTS 12 V
spicy aioli

CREAMED SPINACH 12 GF, V
onion, garlic, cream, nutmeg

ASPARAGUS GRATIN 15 GF, V

MAC & CHEESE 12 V
cavatappi pasta, cheddar cheese

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

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