

“Welcome to Hawthorn Grill where exceptional quality meets proper abundance in every dish. I personally select premium ingredients and blend time-honored traditions with modern innovations to honor the classic steakhouse while embracing contemporary sensibilities.”

— Eric Lhuillier, Executive Chef

## APPETIZERS

### \*FRIED CRAB CAKE 27

sweet pepper, olive and tomato tartare, arugula, tomato vinaigrette

  **ESCARGOTS DE BOURGOGNE** 23  
mariniere style sauce, frisee, truffle vinaigrette

### BURRATA 24

heirloom cherry tomato, balsamic, honey and vanilla baked strawberries, grilled sourdough

## 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** 15

sherry, sourdough, gruyère cheese

### **LOBSTER BISQUE** 27

petit lobster salad, orange  
*poured table side*

### **CAESAR SALAD** 18

baby heart romaine, sourdough croutons, white anchovies, tomato, shaved parmesan cheese, prosciutto

### **WEDGE SALAD** 18 GF

peppered Nueske's bacon, tomato, hard boiled egg, blue cheese, crispy shallots, blue cheese dressing

### **CHOPPED SALAD** 18 GF

romaine, roasted corn, tomatoes, bacon, carrots, zucchini, crispy potatoes, 1000 island dressing

## ENTRÉES

### \***SALMON** 46 GF

spring vegetables medley, lobster olive oil emulsion

### **DOVER SOLE** 82

caper lemon butter sauce, syracuse potatoes  
*deboned table side*

### **HALF BAKED CHICKEN** 32

roasted cherry tomato on the vine, young potato, lemon rosemary jus, garlic butter

### \***SEARED SCALLOPS** 48 GF

parmesan polenta, eggplant, red pepper

### \***RACK OF LAMB** 69 GF

spiced baby carrots, thyme jus

### **14 OZ. LOBSTER TAIL** 75 GF

cold canadian waters

### **1 LB. KING CRAB LEG** 105 GF

alaskan

### \***HAWTHORN BURGER** 32

10 oz. prime beef, cheddar, caramelized onion, butter lettuce

### \***SURF & TURF** 72

8 oz. filet mignon, wild caught colossal prawn, red chimichurri sauce

### **PORTOBELLO STEAK** 31 GF, VE

arugula salad, sauce vierge, crispy garlic

GF=Gluten Free; V=Vegetarian; VE=Vegan



 Hawthorn Grill Signature Dish

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

Our new menu provides exceptional quality and genuine value. At Hawthorn Grill, attentive service and thoughtful details enhance every visit. From generous portions to sincere hospitality, we ensure each guest leaves feeling truly rewarded, whether celebrating or simply enjoying an evening out."

— Daniel Boyer, General Manager

## STEAKS

**H** \*24 OZ. BONE-IN RIB EYE 91 GF

\*8 OZ. FILET MIGNON 57 GF

\*10 OZ. FILET MIGNON 67 GF

\*16 OZ. RIB EYE 54 GF

\*14 OZ. NEW YORK STRIP 43 GF

## BIG CUTS

**SERVES TWO  
SLICED TABLESIDE**

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

**H** \*48 OZ. PORTERHOUSE 125 GF

**22 OZ. CHATEAUBRIAND** 125  
center cut filet mignon

\*32 OZ. DRY AGED NEW YORK STRIP 125 GF

## HOUSE DRY-AGED

*hand selected and dry-aged for 30 days*

\*16 OZ. RIB EYE 65 GF

\*14 OZ. NEW YORK STRIP 64 GF

## PRIX FIXE MENU

*three course set menu \$55*

**CHOPPED SALAD**

**14 OZ. NEW YORK STEAK**

**HOT CHOCOLATE TART  
& VANILLA ICE CREAM**

## 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

**CRISPY CAULIFLOWER** 14 GF  
garlic aioli

**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

**GRILLED ASPARAGUS** 15 GF, V

**MAC & CHEESE** 12 V  
cavatappi pasta, cheddar cheese

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