# HAWTHORN GRILL

## Appetizers

**Baked Red King Crab Cake | 28**
*apple crisp, belgian endive, granny smith beurre blanc*

**Grilled Octopus | 22**
*romesco sauce, capers, olives, anchovies*

**Prime Ribeye Cap Tartare* | 28**
*bone marrow, toasted pine nuts, manchego cheese*

## Chilled Seafood

**Shrimp Cocktail | 25 GF**
*hawthorn cocktail sauce, lemon*

**Oysters On The Half Shell* | 25 GF**
*red wine mignonette, lemon & horseradish*

**Deluxe Seafood Tower* | 149 GF**
*SERVES TWO*
*red king crab, crab claws, jumbo shrimp, select oysters, maine lobster, marinated scallops & green lip mussels, traditional accoutrements*

## Soup & Salad

**Onion Soup | 15**
*sherry, sourdough, gruyère cheese*

**Chilled Crab Bisque | 27**
*spiced baby corn*

**Classic Caesar | 18**
*romaine, sourdough croutons, white marinated anchovies, shaved grana padano*

**Baby Wedge | 18 GF**
*nueske's bacon, cherry tomatoes, blue cheese, egg, blue cheese dressing*

**Chopped Salad | 18 GF**
*romaine, roasted corn, tomatoes, avocado, bacon, carrots, crispy potatoes, zucchini, 1000 island dressing*

**Strawberry Salad | 19 GF**
*butter lettuce, creamy sherry-tarragon dressing*

## Entrées

**Loch Duart Salmon Scaloppine* | 45**
*lightly seared, brown butter wilted baby spinach, soubise sauce, salmon roe*

**Dover Sole* | 82**
*caper lemon butter sauce, steamed fingerling potatoes presented & deboned table side*

**Seared Scallops* | 52**
*sweet corn puree, pancetta, frisee lettuce, pickled fresno pepper*

**Baked Atlantic Sea Bass* | 42**
*crispy skin, pan seared, mini saffron ratatouille, spiced bouillabaisse, shaved fennel-Nicoise salad*

**Roasted Half Chicken | 45**
*mushroom fricassee, lemon-thyme chicken jus*

**Moroccan Style Lamb Chops* | 69**
*herbed couscous, olives, red onion, cucumber, cherry tomatoes*

**14 Oz. Lobster Tail | 75**
*cold canadian water*

**1 Lb King Crab Leg | 175**
*alaskan*

**Hawthorn Burger* | 32**
*10 oz. prime beef, cheddar, caramelized onion, butter lettuce*

**Surf & Turf* | 75**
*8 oz. filet mignon, wild caught colossal prawn, red chimichurri sauce*

**Charred Eggplant | 29 VE**
*hummus, pickled red onions, chickpeas, minted petit salad, orange-ginger champagne vinegar glaze*

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.*

# HAWTHORN GRILL

## Thanksgiving Special

*NOVEMBER 26 | 2PM-8PM*

**75 per person**

**Roasted Turkey Breast**
*mashed potato. brussels sprouts, stuffing, turkey gravy, cranberry sauce*

**Pumpkin Bar**
*almond sable financier cake, mandarin cremeu, pumpkin mousseline, praline ganache, crunchy pecan*

## Steaks

**Butcher's Cut* | MP** GF
*Chef's preference on market availability. Ask your server about today's cut.*

**8 Oz. Filet Mignon* | 57** GF

**8 Oz. Prime Ribeye Cap* | 75** GF

**14 Oz. New York Strip* | 73** GF

**16 Oz. Ribeye* | 75** GF

**24 Oz. Bone In Rib Eye* | 91** GF

## Big Cuts

**Carved Table Side**
*bone marrow, grilled asparagus, bordelaise mushroom sauce*

**48 Oz. Porterhouse* | 135** GF

**22 Oz. Chateaubriand | 175**

**42 Oz. Tomahawk* | 190**

## Prix Fixe Menu

*AVAILABLE MONDAY - THURSDAY*

**Three Course Set Menu | 65**

**Chopped Salad | 8 Oz. Butcher Cut | Crème Brulee**

## Steak Additions

**Blue Cheese Crust | 7** GF

**Au Poivre | 7** GF

**Oscar Style | 20** GF

**Tiger Prawn (3) | 25** GF

**Seared Scallops (3) | 26** GF

**Bone Marrow (1) | 12**

## Sauces

**Bearnaise | 4**

**Red Chimichurri Sauce | 5**

**Green Peppercorn Sauce | 5**

**Bordelaise Sauce | 5**

**Horseradish Cream | 4**

## Side Dishes

**Mashed Potato | 9** GF, V
*butter*

**Exotic Mushroom | 12** GF, V
*garlic, shallots, thyme, parsley*

**Street Corn | 12**
*tajin butter, cotija cheese, cilantro*

**Fully Loaded Potato | 12** GF
*sour cream, butter, chives, bacon & cheddar*

**Creamed Spinach | 12** GF, V
*onion, garlic, cream, nutmeg*

**Grilled Asparagus | 15** GF, V

**Mac & Cheese | 12** V
*cavatappi pasta, cheddar cheese*

**Charred Rapini | 12**
*bagna cauda vinaigrette, crispy garlic*

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