

HAWTHORN GRILL DINNER MENU

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

SIDES

Potato Mouseline 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

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

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 mouseline,
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. fillet mignon, wild caught colossal prawn,
red chimichurri sauce

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

STEAK ADDITIONS:

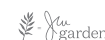
Blue Cheese Crust 7 GF • **Au Poivre** 7 GF • ***Oscar Style** 20 GF • ***Colossal Tiger Prawn (1)** 22 GF

***Diver Scallops (2)** 26 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

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