

## 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 & SALADS

### Ⓜ 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, red onions, egg,  
blue cheese dressing

### CHOPPED SALAD 18 GF

romaine, roasted corn, tomatoes,  
bacon, carrots, zucchini, avocado,  
crispy potatoes, 1000 island dress-  
ing

### 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

fennel crust, mini saffron ratatouille,  
spiced bouillabaisse, niçoise relish

### ROASTED HALF CHICKEN 45

mushroom fricasee, 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

## PRIME RIB SUNDAY DINNER SPECIAL

AVAILABLE SUNDAYS ONLY 5PM-9PM

14+ OZ. PRIME RIB

beef jus & creamy horseradish, mashed potatoes, sautéed mushrooms

**\$75**

### 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

*shaved truffle \$25*

### 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) 22 GF

SEARED SCALLOPS (3) 20

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, chive, 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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