HAWTHORN

THE RAW

SELECTION OF FRESH OYSTERS ½ DOZ./22 - DOZ./42
cocktail sauce/ soy mignonette

JONAH CRAB CLAWS 28
cocktail sauce/ mustard aioli

HALF LOBSTER TAIL 28

JUMBO SHRIMP COCKTAIL (3) 18
Cocktail Sauce / Grilled Lemon

HAWTHORN SEAFOOD PLATTER 95
oysters / shrimp / lobster / jonah crab claws legs

APPETIZERS

HAWTHORN ITALIAN CHARCUTERIE BOARD 32
selections of Italian meats and cheeses, olives, honey, marcona almonds, warm pita bread

TEMPURA ASPARAGUS & PORTABELLA FRIES 16
truffle lemon aioli / shaved parmesan

BEEF TENDERLOIN TARTARE 18
capers / pickled red onion / smoked bearnaise

DILL CUCUMBER TOMATO SALAD 12
goat cheese / marcona almonds

SEAWEED SALAD 9
sesame / japanese chili flake

TUNA TOWER 23
crab / avocado / sushi rice / trio of sauces / tobiko / masago

BAKED BRIE 16
seasonal jam / candied pecans

BLUE CRAB BEIGNETS 24
mascarpone / chive / remoulade

SOUTHWESTERN EGGROLLS 17
wagyu beef / pepper jack cheese / jalapeno ranch

GRILLED OCTOPUS 20
pecan hummus / charred onion petals / pickled mushrooms

SPINACH ARTICHOKE DIP 11
pepper jack / bread crumbs / tortilla chips

WAGYU MEATBALLS 15
yukon mash / tomato chili jam

EDAMAME 9
fried garlic / chili oil / cilantro

SOUP & SALAD

COWBOY CHILI 8/16
beef / honey cornbread / black beans / sour cream / smoked gouda

POTATO LEEK BISQUE 7/14
sharp cheddar / bacon / chive

GRILLED AVOCADO & ROMAINE HEARTS 12
roasted corn / sweet onions / tomatoes / pepitas / crispy onions / chipotle caesar dressing

HAWTHORN SALAD 13
baby artisan greens / candied pecans / cherry tomatoes/ goat cheese / spun beets / spun carrot / hawthorn berry vinaigrette / hearts of palm

PERSIMMON & FENNEL SALAD 15
blue cheese crumbles / marcona almonds / amaretto honey vinaigrette

STEAKS

ALLEN BROTHERS PRIME

8 OZ. FILET MIGNON	52
16 OZ. ANGUS RIBEYE	58
9 OZ ANGUS FLAT IRON	36
34 OZ. TOMAHAWK	120
18 OZ. DRY AGED BONE-IN NY STRIP	83
STEAK & FRITES	30

WAGYU

8 OZ. MISHIMA RESERVE FILET	70
A5 NEW YORK STRIP // 3 OZ. MIN	30/OZ.
16 OZ. RIBEYE	89

TOPPINGS

LOBSTER TAIL	32
CHIPOTLE BLEU BUTTER	4
CRAB OSCAR	16
BEARNAISE	4
BRANDY PEPPERCORN SAUCE	4
CHIMICHURRI	4
HAWTHORN STEAK SAUCE	4

FROM THE SEA

SCALLOPS 40
cucumber / citrus / fennel / endive

WILD SALMON 34
mushroom risotto / salmon roe

SEARED HALIBUT 35
sautéed kale / parsnip puree / miso vineaigrette

FROM THE LAND

DOUBLE CUT BERKSHIRE PORK CHOP 39
braised greens / black garlic vineaigrette

LONE STAR WAGYU BURGER 17
Texas wagyu / bacon / pepper jack cheese / LPOT

HAWTHORN HALF ROTISSERIE CHICKEN 24
roasted seasonal vegetables / hawthorn berry glaze

ROTISSERIE LAMB SHANK 36
sweet potato puree / creme friche / candied pecans

PASTA

BUCATINI FRUITI DE MAR 34
shrimp / scallop / halibut / pomodoro sauce

BLISTERED TOMATO BUCATINI 16
bucatini / cherry tomatoes / goat cheese

SIDES

PORK BELLY MAC-N-CHEESE (CLASSIC, TRUFFLE, LOBSTER)	14/18/28
PAN ROASTED MUSHROOMS	14
CREAMED SPINACH AND KALE, GARLIC, PARMESAN	14
CRISPY OKRA W/ CHIPOTLE AIOLI	12
BRUSSELS SPROUTS W/ FRESH HERBS AND HONEY	14
GRILLED JUMBO ASPARAGUS AND BEARNAISE	14
GARLIC CHILI BROCCOLINI	12

POTATOES

MASHED POTATOES 12

LOADED MASHED POTATOES 16
(bacon, cheddar, sour cream & chive)

CHIPOTLE CHEDDAR AU GRATIN POTATOES 14

PARMESAN TRUFFLE FRIES 16

HOMESTYLE FRIES 12

Please notify your server of any allergies, we are more than happy to accommodate.

CONSUMING RAW OR UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HAWTHORN

DESSERTS

CHOCOLATE LAVA CAKE *House-Made Fudge / Vanilla Ice Cream / Seasonal Berries*	12
MOONPIE MAGIC *Chocolate Cookie / Marshmallow Fluff / Hot Fudge / Whip Cream / Sprinkles*	16
BRIOCHE DONUTS *Cinnamon Sugar / Dulce de Leche / Guava Jam*	13
APPLE CRUMBLE *House-Made Caramel / Vanilla Bean Ice Cream*	14
YUZU TART *Fresh Berries and Whipped Cream*	14
ICE CREAM *Sundae Style: Fudge, Whip cream, Sprinkles +4*	12