



## Appetizers

### ❖ Smoked Spiced Tuna

jícama slaw and avocado vinaigrette  
*Twelve Dollars*

### Trio of Spring Asparagus

asparagus tea; asparagus tips with lemon aioli; and truffled asparagus salad  
*Nine Dollars and Fifty Cents*

### Chilled Shrimp

horseradish, red pepper aioli and black radish salad  
*Twelve Dollars and Fifty Cents*

### Seared Scallops with Citrus Beurre Blanc

phyllo nest with salad herbs, and Mandarin orange segments,  
Eleven Dollars and Fifty Cents

### Chilled Sliced Sirloin over Spicy Marinated Vegetables

Oven-cured tomato concassé  
*Twelve Dollars*

**Our demi entrée portions make excellent appetizers or second courses**

## Soups

### Chilled Spring Pea and Mint Soup

crème fraîche  
*Seven Dollars*

### Steve's Seafood Chowder

A tradition continues...  
*Seven Dollars*

## Salads

### Caesar Salad

Parmesan cheese, garlic croutons  
Choice of Mediterranean white anchovies or apple-smoked bacon  
*Eight Dollars and Fifty Cents*

### Mesclun Green Salad

Crumbled Gorgonzola, sliced cinnamon-dusted apples,  
toasted pistachios and Dijon vinaigrette  
*Eight Dollars and Fifty Cents*

### Salad of the Month

*Six Dollars*

*Early Dining Special: Guests ordering a full-sized entree before 5:30 receive a complimentary salad of the month and choice of dessert from our menu. This may not be combined with any other special promotion, coupon or discount.*

## Entrees

### Scallops Sophia

*Our signature dish, named for Sophia Peabody Hawthorne*

Seared scallops with sauce béarnaise,  
grilled asparagus, steamed spinach, herbed risotto  
*Twenty Eight Dollars ~~ Demi-Portion Eighteen Dollars*

### Sweet and Savory Honey-Basted Chicken Breast

Lentil and bean rice blend, sautéed greens, red grape and basil wine sauce  
*Nineteen Dollars ~ Demi-Portion Thirteen Dollars and Fifty Cents*

### Roasted Haddock with Sweet and Sour Rhubarb

Orange-scented basmati rice, roasted sunchoke and fava beans  
*Twenty-Five Dollars ~~ Demi-Portion Fifteen Dollars and Fifty Cents*

### Pan-Seared Salmon with Fiddleheads and Anise

Vidalia onion-potato gratin, roasted tomato vinaigrette  
*Twenty Four Dollars ~ Demi-Portion Fifteen Dollars*

### Grilled Rib Eye Steak

Spring garlic demi-glace, roasted asparagus and stewed potatoes  
*Twenty-seven Dollars*

### Grilled New York Strip Loin

Grilled spring onion, Vidalia mashed potatoes, sautéed spinach, red wine reduction sauce  
*Twenty-eight Dollars ~ Demi-Portion Eighteen Dollars*

### Spring Vegetable Stew

vegetable broth with tomato and fresh herbs, spring garlic and onions, anise, fiddleheads,  
sunchoke and fava beans, served with a baguette toasted with rouille,  
a garlic and red pepper spread  
*Twenty One Dollars ~~ Demi-Portion Thirteen Dollars and Fifty Cents*

### Chefs Creative Nightly Seafood Special

Chef Steve creates seasonal dishes using such popular Spring seafoods,  
as Shad Roe and Soft Shell Crabs  
*Current Market Prices*



HAWTHORNE  
HOTEL

HISTORIC HOTELS  
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❖ *Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order and as you request.*