

# MENU

## *Four-Course Dinner Menu Selection*

### *Appetizers*

*(Choose One)*

- New England Seafood Chowder
- North Atlantic Lobster Bisque
- Pan-Fried Shrimp or Mushroom Risotto Cake, with Fresh Basil, Tomatoes and Crispy Leeks
- Goat Cheese and Roasted Red Pepper Ravioli, Stewed Leeks and Roma Tomatoes
- Porcini Mushroom Purse, Gorgonzola Cream with Confetti Vegetables
- Sweet Potato Bisque (Pumpkin Bisque in Season) with Cinnamon Mascarpone Swirl
- Sweet Native Crab Cake with Caramelized Corn and Onion Relish, Red Pepper Puree \$5
- Five-Spice Shrimp Cocktail, Wasabi Horseradish Cocktail Sauce and Crispy Noodles \$7

### *Salads*

*(Choose One)*

- Hawthorne Caesar Salad, Romaine Greens, Focaccia Croutons, Caesar Dressing and Sundried Tomatoes
- Bibb and Baby Lettuces, Mandarin Oranges, Strawberries, Shaved Red Onion and Orange Ginger Vinaigrette
- Field Greens with Goat Cheese, Crisp Toasted Pecans and Balsamic Vinaigrette
- Iceberg Lettuce, Tomato Wedges, Sliced Red Onions and Champagne Vinaigrette
- Romaine and Garlic Croutons with Parmesan Cheese, and Cracked Black Pepper Dressing

### *Entrees*

*(Choose One)*

- Sauteed Breast of Chicken "Tuscany," White Wine, Lemon, Artichokes, Mushrooms and Roasted Red Peppers \$34
- Three-Peppered Tenderloin of Beef, Roasted and Sliced with Cognac Mustard Cream Demi Glace \$52
- Grilled Swordfish with a Pineapple-Mango Salsa or Tarragon Butter \$42
- Grilled Petit Filet with Jumbo Shrimp Stuffed with Crabmeat, Bearnaise Sauce \$54
- Grilled Club Cut Sirloin with Port Wine Shallot Sauce \$50
- Crab Stuffed Salmon with Fennel and Roasted Tomato Ragout \$42
- Herb and Pepper Crusted Roasted Prime Rib of Beef with Double Jus \$46
- Chicken Hawthorne, Stuffed Breast with Asparagus and Forest Mushrooms, Orange Hollandaise \$37
- Roasted Pecan Crusted Breast of Chicken, Apricot Bourbon Sauce \$35
- Roasted New England Cod, Pumpkin Seed Crust and Red Onion Marmalade \$36
- Roasted Pork Loin, Maple Cranberry Glaze, Cinnamon Apple Compote \$34
- Five-Spice Roasted Duck Breast, Hoisin Demi Glace \$43
- Grilled Lamb Loin, Bourbon Minted Demi Glace \$53
- Coriander and Black Pepper Crusted Tuna, Carrot Ginger Puree \$43
- Roasted Cod, Smokey Bacon Beurre Rouge \$36

Chef's Seasonal Vegetable and Potato, Freshly Baked Rolls and Breads accompany all Entrée selections.  
Freshly Brewed Coffee, Herbal Tea and Decaffeinated Coffee

### *Desserts*

*(Choose One)*

- New York Style Cheesecake, Seasonal Fruit or Berry Sauce and Whipped Cream •Chocolate Laced Raspberry Bon Bon, Raspberry Sauce•Traditional Apple Brown Betty, Whipped Cream•Chocolate Pecan Pie with Whipped Cream• Sorbet Trio, Rolled Wafer•Apple Tart, Buttery Pastry with Granny Smith Apples, Caramel Sauce, Whipped Cream \$3• Seasonal Fruit Tart, Whipped Cream \$4•
- Chocolate Pyramid, Chocolate Mousse, Encased in a Chocolate Shell, Raspberry Coulis \$5



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