

Hawthorne Inn

RESTAURANT, LOUNGE & BANQUETS

2421 Berlin Turnpike, Berlin, CT 06037-8037
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Dinner Menu

9/09

SPECIALTY DRINKS

Apple Martini
Lemon Drop Martini
Raspberry Martini
Cosmopolitan
Chocolate Martini
Snicker-tini
Almond Joy

Key Lime Martini
Pomegranate Martini
Watermelon Martini
Chocolate Martini
Espresso Martini
Nutty Buddy

SPECIALTY COFFEES

Dutch Coffee 8.00
Amaretto, crème de cocoa, coffee & whipped cream
Italian Coffee 8.00
Italy's love potion, Amaretto coffee & whipped cream
French Coffee 8.00
Grand Marnier, coffee, & whipped cream

Keoke Coffee 8.00
Kahlua, Brandy, Crème de cocoa, coffee & whipped cream

Jamaican Coffee 8.00
Jamaica's famous Tia Maria, coffee & whipped cream
Irish Coffee 8.00
Jameson's, coffee, & whipped cream
Mexicali Coffee 8.00
Mexico's favorite Kahlua, coffee & whipped cream

Café Europa Coffee 9.00
Bailey's, Grand Marnier, Kahlua blended with coffee & whipped cream

COFFEE

Brewed or Decaf Coffee 2.50
Cappuccino or Decaf Cappuccino 5.00
Iced Tea or Iced Coffee 2.50

Tea or Decaf Tea 2.50
Espresso or Decaf Espresso 4.50

APPETIZERS AND SOUPS

Famous Hawthorne Cottage Cheese Dip	2.50	Fried Mozzarella	8.00
<i>Served with Assorted Crackers</i>		<i>Served with Marinara Sauce</i>	
Litely Battered Fried Zucchini	5.00	Baked Stuffed Clams	8.00
		<i>Minced Clams enrobed in Spicy Sausage, Onions and Seasoned Bread Crumbs</i>	
Grilled Asparagus wrapped with Provolone & Prosciutto	8.00	Bruschetta	7.50
		<i>Toasted Italian Bread topped with Tomatoes, Garlic, Basil and Mozzarella</i>	
Calamari	9.50	French Fried Onion Rings	6.50
<i>Deep Fried, served with Cocktail Sauce & or Marinara Sauce</i>			
Boneless Buffalo Chicken Tenders	8.00	Stuffed Mushroom Caps	9.00
		<i>Sausage, Mozzarella, Cream Cheese, Onions and Bread Crumbs</i>	
Clams Casino	9.50	Coconut Shrimp	11.00
<i>Whole Clams topped with Bacon, Cheese and Peppers</i>		<i>Served with Coconut Dipping Sauce</i>	
Pan Seared Scallops	11.00	Berry Short Ribs	9.00
<i>Served with Mango Salsa</i>		<i>Simmered in a Sweet spicy sauce 'til they are fallin' off the bone</i>	
Prime Rib Sliders	9.50	Hot Sampler	11.00
<i>2 Mini Rolls with Thin Sliced Prime Rib and Horseradish Sauce</i>		<i>2 Clam Casino, 2 Mushroom Cap, 2 Baked Stuffed Clam</i>	
Iced Blue Point Oysters	9.50	Chilled Shrimp (4)	11.00
		<i>Served with Cocktail Sauce</i>	
Iced Cherrystone Clams (6)	9.00	Baked Onion Soup Au gratin	6.00
Crock of Chowder	6.00	Crock of Soup du Jour	5.50

SALADS

Hawthorne Special Salad*	7.50	Tossed Garden Salad	5.00
<i>Crisp Iceberg & Romaine Blended with Tomato, Cucumber, Onion and Green Pepper tossed in a combo of Oil, Vinegar and Zesty Gorgonzola Cheese</i>	/5.50	<i>Field Greens, Iceberg, Tomato, Cucumber & Croutons, choice of Blue Cheese, Lite Zinfandel Vinaigrette, Herb Ranch, Parmesan Peppercorn, Italian</i>	
Pear & Pecan Salad*	8.00	Caprese Salad (when available)	9.00
<i>Sliced Pears, Leaf Lettuce, Red Onion, Frosted Pecans, Goat Cheese and Raspberry Vinaigrette Dressing</i>	/5.50	<i>Sliced Tomato & Fresh Mozzarella, Oil, Vinegar & Pesto</i>	
Caesar Salad*	7.50	Wedge	8.00
<i>Crispy Romaine with Creamy Caesar Dressing topped with Parmesan and Croutons</i>	/5.50	<i>Iceberg served with Blue Cheese Dressing and Bacon Bits</i>	

*** ADDED TO ANY OF THE ABOVE**

Grilled Chicken 4.00	Grilled Shrimp 7.00
Seared Scallops 6.00	Grilled Sirloin 7.00

FAMOUS HAWTHORNE PRIME RIB

Served with Baked Potato & Asparagus

Junior Cut 11oz. - 28.00

King Size 16oz. - 35.00

Extra Large Cut 32.oz - 58.00

FROM THE GRILL

Sliced Tenderloin of Beef <i>Sauteed Onions, Tomatoes, Mushrooms and Red Wine Sauce, served with Mashed Potatoes</i>	24.00	Angus Filet Mignon <i>Topped with Onion Rings, Parsley Butter with Oven Roasted Potatoes & Asparagus</i>	9oz - 31.00	6oz - 24.00
Angus N.Y. Strip <i>Parsley Butter with Oven Roasted Potatoes & Asparagus</i>	16oz - 30.00	Grilled Rib Eye <i>Smothered in Grilled Onions, served with Mashed Potatoes & Asparagus.</i>	12oz - 26.00	28.00

POULTRY, PORK AND MORE

Chicken Piccata <i>Sauteed Chicken Breast with White Wine, Capers & Lemon Butter with Penne Pasta</i>	18.00	Eggplant Parmesan <i>Breaded & Sauteed, Baked with Mozzarella, Parmesan Cheese and Marinara Sauce with Penne</i>	18.00
Roast Long Island Duckling <i>Crispy Half Duck, topped Orange Sauce, served with Rice Pilaf & Asparagus</i>	24.00	Chicken Tuscany <i>Sauteed Breast, Tomatoes, Artichoke Hearts, Asparagus Tips & Shiitake Mushrooms in a Tomato Wine Broth</i>	18.00
Stuffed Pork Tenderloin <i>Stuffed with Pancetta, Roasted Peppers, Spinach and Mascapone Cheese with Oven Roasted Potatoes & Steamed Broccoli</i>	24.00	Rack of Lamb <i>With Rosemary Demi-Glaze, served with Oven Roasted Potatoes & Sauteed Spinach</i>	28.00
Grilled Vegetarian Plate <i>Assorted Seasonal Vegetables Grilled with a Balsamic Glaze over a Bed of White Rice</i>	16.00		

FISH & SHELLFISH

Baked Stuffed Shrimp* <i>With Oven Roasted Potatoes & Broccoli</i>	26.00	Baked Stuffed Maine Lobster Tail* <i>Served with Baked Potato & Broccoli</i>	1 tail - 22.00 2 tails - 39.00
Broiled Swordfish <i>Plain or Blackened with a Baked Potato & Broccoli</i>	27.00	Broiled Wild Salmon <i>With Citrus Butter with Mashed Potatoes & Julienne Vegetables</i>	25.00
Fish du Jour	A/M	Pan Seared Sea Scallops <i>With a Balsamic Reduction Sauce with Sauteed Spinach & Mashed Potatoes</i>	24.00
Surf* & Turf <i>Stuffed* Main Lobster Tail (1) or Baked Stuffed* Shrimp (2) and 6oz. Filet Mignon (9oz add 6.00) Oven Roasted Potatoes & Asparagus</i>	28.00	Mixed Seafood Grill <i>Baked Stuffed* Shrimp, Broiled Salmon and Seared Scallops, with Oven Roasted Potatoes & Broccoli</i>	26.00
Baked Stuffed* or Steamed 1½ lb. Lobster <i>Served with a Baked Potato & Broccoli</i>	A/M		

*Hawthorne Stuffing - Shredded Crabmeat, Shrimp & Buttered Bread Crumbs

PASTA

Penne with Pan Seared Chicken <i>Julienne Vegetables, Roasted Tomatoes and a Mushroom Herb Sauce</i>	18.00	Shrimp Scampi over Fettuccini <i>Sauteed with Fresh Garlic, Lemon and White Wine</i>	23.00
Penne Ala Vodka <i>Tomato Cream Sauce finished with Vodka</i>	16.00		
Add Grilled Chicken - 4.00	Add Grilled Scallops - 6.00	Add Grilled Shrimp - 7.00	Add Grilled Sirloin - 7.00

AVAILABLE ONLY WITH AN ENTREE

(1) Baked Stuffed Shrimp* 8.00 | (1) Stuffed Maine Lobster Tail* 18.00

SIDES

Fresh Sauteed Mushroom Caps	5.00	Fresh Asparagus	6.00
		<i>Served with or without Hollandaise Sauce</i>	
Fresh Broccoli	5.00	Fresh Spinach	6.00
<i>Served with or without Cheese Sauce</i>		<i>Sauteed with Oil & Garlic</i>	
Salted Baked Potato	4.00	Sauteed Onions	4.50
French Fries	4.50	Mashed Potatoes	4.00
		Sweet Potato Fries	5.00

LITE FARE

Hawthorne Burger	12.00	Prime Rib Sandwich 6oz.	17.00
<i>On a French Roll with Lettuce, Tomato, Cheese & Bacon, served with French Fries</i>		<i>On a French Roll with French Fries and a side of Au Jus</i>	
Turkey Club	12.00	Lobster Roll	17.00
<i>Lettuce, Tomato, Bacon & Mayo on White Toast, served with French Fries</i>		<i>On a Buttered Bun, served with French Fries</i>	
Available only with an Entree			
<i>(1) Baked Stuffed Shrimp* - 8.00</i>			
<i>(1) Stuffed Maine Lobster Tail* - 18.00</i>			

HAWTHORNE COTTAGE CHEESE TO GO

Cup - 4.00 Pint - 7.50 Quart - 15.00

PORTS, CORDIALS & AFTER DINNER LIBATIONS

Black Sambuca	Bailey's Irish Cream	Sombrero
Grand Marnier	B & B	Amaretto
Anisette	Peppermint Schnapps	Courvoisier VS
Hennessey VS	Martel VSOP	Cafe Patron
Chambord	Drambuie	Cockburns Port
Fonseca Port	Sambuca	Frangelico
Galiano	Kahlua	Remy Martin
Midori	Tia Maria	

MEAT TEMPERATURE GUIDELINES

Rare: cool, red center; **Medium-rare:** warm, red center; **Medium:** warm, pink center

Medium-well: hot center, very little pink; **Well:** center cooked thoroughly

***Not responsible for well-done steaks**

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No separate checks. No personal checks. Prices do not include Gratuity or Sales Tax. Parties of 8 or more, 18% gratuity added unless otherwise specified.

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Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

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Chef: Enda Flynn