

Hawthorne Inn

Restaurant, Lounge, & Banquets

Happy New Years Eve 2008

WINES BY THE GLASS

Chateau Ste Michelle Riesling 7.5 ~ Korbel Brut Champagne 8.
Kendall-Jackson Vintner's Reserve Chardonnay 9. ~ Kenwood Sauvignon Blanc 8.
Robert Mondavi Private Select Pinot Noir 8.25 ~ La Linda Malbec 6.5 ~ Sonoma Vineyards Merlot 9.
Sebastiani Cabernet Sauvignon 9. ~ Rosemount Diamond Series Shiraz 6.5
House Wine by the Glass 5.50

APPETIZERS

N.E. Clam Chowder - 6. Lobster Bisque - 8.
Crab Cakes with Rémooulade Sauce - 12.
Iced Shrimp with Cocktail Sauce - 11.
Clams Casino - 9.
Sausage Stuffed Mushroom Caps - 9.
Fried Mozzarella - 8.
Fried Calamari - 9.5
Hawthorne Cottage Cheese Dip with Crackers - 2.5
Asparagus wrapped in Prosciutto & Provolone - 8.

SALADS

Pear & Pecan Salad - Leaf Lettuce, Red Onion, Goat Cheese with Raspberry Vinaigrette - 8.
Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing - 7.5
Caprese Salad - Sliced Tomato & Fresh Mozzarella, Oil, Vinegar, and Pesto - 8.5
Wedge - Iceberg Lettuce served with Bleu Cheese Dressing and Bacon Bits - 8.
Tossed Garden Salad - 5.

ENTREES

JR. ROAST PRIME RIBS OF BEEF served with au jus and a baked potato - 34.
KING-SIZE ROAST PRIME RIBS OF BEEF served with au jus and a baked potato - 42.
GRILLED RIB EYE STEAK with grilled onions and a baked potato - 34.
BAKED STUFFED SHRIMP with drawn butter and broccoli - 30.
PAN SEARED SEA BASS with lobster sauce and asparagus - 31.
CHICKEN OSCAR with crab meat, asparagus and hollandaise sauce - 29.
ROAST LONG ISLAND DUCKLING with orange sauce and rice pilaf - 31.
GRILLED FILET MIGNON with grilled asparagus - 38.
GRILLED N.Y. STRIP served with parsley butter and grilled asparagus - 36.
RACK OF LAMB with rosemary demi-glace and sauteed spinach - 35.
EGGPLANT PARMESAN with penne pasta - 26.
LOBSTER CASSEROLE with a baked potato - 37.
SURF & TURF petite filet & lobster tail OR 2 shrimp served with broccoli - 42.
(2) BAKED STUFFED MAINE LOBSTER TAILS served with broccoli - 44.

ALA CARTE VEGETABLE

ASPARAGUS with hollandaise sauce 7.

DESSERTS

STRAWBERRY TRIFLE - 8.5
CHOCOLATE & WHITE CHOCOLATE MOUSSE IN A CHOCOLATE CUP - 8.
CHOCOLATE MOUSSE CAKE - 8.5
TURTLE CHEESECAKE - 8.
APPLE GALETTE - 8.
VANILLA BEAN CRÈME BRULÉE - 8.
CHAMPAGNE GELATO - 6.5
HOT FUDGE BROWNIE SUNDAE - 8.5
CARAMEL SUNDAE - 8.
CRÈME de MENTHE SUNDAE - 8.

Minimum per person charge is \$25. No separate checks. No personal checks. Prices do not include tax and gratuity.
18% gratuity will be added to all parties of 6 or more.

Wines by the Bottle

White Wine

- 1 Riesling, Chateau Ste Michelle ~ Washington 28.
- 2 Pinot Grigio, Ecco Domani ~ Italy 22.
- 3 Pinot Grigio, Barone Fini ~ Italy 24.
- 4 Pinot Grigio, Bortoluzzi ~ Italy 32.
- 5 Chardonnay, Bogle ~ Cal. 22.
- 6 Chardonnay, Clos duBois ~ Cal. 29.
- 7 Chardonnay, Kendall-Jackson "Vintner's Reserve" ~ Cal. 30.
- 8 Chardonnay, Robert Mondavi "Private Select" ~ Cal. 30.
- 9 Chardonnay, La Crema ~ Sonoma 38.
- 10 Chardonnay, Kenwood ~ Sonoma 28.

Blush Wine

- 20 White Zinfandel, Beringer ~ Cal. 18.

Sparkling Wine

- 80 Korbel Brut 30. half 18.
- 81 Martini & Rossi Asti 30. half 18.
- 82 Perrier Jouet "Grand Brut" Champagne 80.
- 83 Dom Perignon Champagne 180.

Red Wine

- 41 Pinot Noir, Trinchero "Family Selection" ~ Cal. 30.
- 42 Pinot Noir, Robert Mondavi "Private Selection" ~ Cal. 30.
- 43 Pinot Noir, MacMurry Ranch "Select" ~ Sonoma 35.
- 44 Chianti, Da Vinci ~ Italy 28.
- 45 Merlot, Montes "Classic" ~ Chile 28.
- 46 Merlot, Fetzer "Eagle Peak" ~ Cal. 28.
- 47 Merlot, Sebastiani ~ Sonoma 32.
- 48 Merlot, Chateau St. Michelle ~ Washington 32.
- 50 Cabernet Sauvignon, Santa Ema "Reserve" ~ Chile 26.
- 51 Cabernet Sauvignon, Robert Mondavi "Private Select" ~ Cal. 28.
- 52 Cabernet Sauvignon, J. Lohr "Seven Oaks" ~ Paso Robles 35.
- 53 Cabernet Sauvignon, Estancia ~ Cal. 40.
- 54 Cabernet Sauvignon, Rodney Strong ~ Sonoma 42.
- 55 Cabernet Sauvignon, Kendall-Jackson "Grand Reserve" ~ Cal. 48.
- 56 Cabernet Sauvignon, Franciscan ~ Napa 50.
- 57 Cabernet Sauvignon, Stag's Leap Winery ~ Napa 70.
- 58 Cabernet Sauvignon, Cakebread ~ Napa 90.
- 60 Malbec, Luigi Bosca "Reserva" ~ Argentina 35.
- 61 Shiraz, Rosemount "Diamond Series" ~ Australia 28.
- 62 Shiraz, Jacob's Creek ~ Australia 35.