

Player's Lounge

APPETIZERS

SHRIMP COCKTAIL (GF) 16

jumbo shrimp, with house made cocktail sauce, lemon wedges

CHICKEN WINGS (TRADITIONAL OR BONELESS) 16

pound of jumbo chicken wings, tossed in your choice of buffalo, bbq, sweet thai chili, garlic parmesan, or cajun seasoned dry rub

STEAK FLATBREAD 15

sliced skirt, chimichurri, caramelized onions, cotija cheese, fire roasted tomatoes, cilantro

CHICKEN POTSTICKERS 14

served with japenese dipping sauce, with a side of asian slaw

EGG ROLL OF THE WEEK 15

ask your server for information on our egg roll of the week

SOUPS & SALADS

add chicken +8 | add shrimp +8 | add salmon +9

SOUP OF THE DAY 4 | 7

CLASSIC CAESAR 7 | 12

chopped romaine, shredded parmesan, herb croutons, creamy caesar dressing

CC CHOPPED SALAD (GF) 8 | 14

romaine lettuce, grape tomato halves, hardboiled egg, bleu cheese crumbles, chopped bacon, sliced avocado, sweet and sour dressing

SPINACH STRAWBERRY SALAD (GF | VEG) 8 | 14

spinach, strawberries, red onion, cucumber, citrus vinaigrette

HAWTHORNS SALAD (VEG) 8 | 12

mixed greens, sun-dried cranberries, feta cheese, candied walnuts, balsamic vinaigrette dressing

ULTIMATE FALL SALAD (VEG | GF) 8 | 14

mixed greens, red onion, cucumber, candied walnuts, grape tomatoes, roasted butternut squash, poppy seed dressing

HARVEST SALAD (GF) 8 | 14

mixed greens, thin sliced apple, cranberries, feta, bacon, apple cider vinaigrette

HANDHELDS

handhelds served with a pickled spear and choice of fries, sweet potato fries, onion rings, coleslaw or fruit cup

FRENCH DIP 16

thin sliced ribeye, carmelized onions, provolone cheese, served on a hoagie roll with au jus and horseradish cream

SHORT RIB GRILLED CHEESE 16

braised short rib, caramelized onions, cheddar and provolone cheese on holly bread

HAWTHORNS BURGER 16

lettuce, tomato, onion, seasoned mayonaise, choice of cheese served on a brioche bun

CHICKEN PARMESAN SANDWICH 16

parmesan crusted chicken breast, marinara sauce, mozzarella cheese served on a hoagie roll brushed with garlic butter

DINNER ENTREES

add your choice of cup of soup, side caesar or house salad +4

CHURRASCO STEAK 38

red churrasco steak served with garlic parmesan fries and roasted carrots

BLACKENED CHICKEN GNOCCHI 24

gnocchi tossed in parmesan cream sauce topped with blackened chicken

SURF & TURF (GF) 48 | 52

SURF: choice of pan sear scallops (3) or 6 oz lobster tail (\$)
TURF: choice of 12 oz ny strip or 8 oz filet served with mashed potatoes and green beans

CHICKEN ORZO 28

parmesan crusted chicken breast served with a tomato spinach orzo and a lemon burr blanc

BOURBON GLAZED PORK CHOP (GF) 34

12 oz bone in chop, with a bourbon glaze served with a baked potato and roasted carrots

SEARED SEA BASS (GF) 42

pan seared sea bass topped with a mustard beurre bland sauce served with ginger rice and julienne vegetables

SHORT RIB RAGU 24

braised short ribs, with a house made ragu sauce tossed with pappardelle noodles and finished with grated parmesan cheese

HONEY GARLIC SALMON (GF) 26

honey garlic glazed salmon served with ginger rice and an asian slaw