

THE *Player's Lounge*

APPETIZERS

BAKED BRIE 17

Baked brie cheese topped with a blueberry bacon jam, served with crostini

CHICKEN WINGS 17

Boneless or Traditional with choice of Buffalo, Garlic Parmesan, BBQ, Nashville Hot, Sweet Thai Chili or Dry Rub

POTSTICKERS 16

Chicken teriyaki potstickers, served on a bed of Asian slaw and a soy ginger dipping sauce

HUMMUS WITH ROASTED VEGETABLES 15

Hummus topped with fire roasted vegetables, served with garlic naan

WEEKLY EGGROLL 15

Ask your server about this week's eggroll feature

SALADS AND BOWLS

Add Chicken +8 | Shrimp +8 | Salmon +14

Soup of the day 4 | 7

HAWTHORNS SALAD 8 | 12

Mixed greens, feta cheese, dried cranberry, candied walnuts with a balsamic vinaigrette

CAESAR SALAD 8 | 12

Romaine, parmesan cheese & croutons with Caesar dressing

GARDEN SALAD 8 | 12

Romaine lettuce, tomatoes, cucumber, carrots, colby jack cheese, croutons with choice of dressing

LEMON HERB COUSCOUS BOWL 16

couscous, arugula, cucumber, tomato, corn, roasted red peppers, feta and a lemon vinaigrette

SUNLITE SALAD 8 | 16

mixed greens, heirloom grape tomatoes, cucumber, red onion, radish, sunflower seeds, goat cheese with a Raspberry vinaigrette

SPRING VEGAN BOWL

Arugula, quinoa, asparagus, peas, radishes, chopped almonds, avocado, served with a lemon vinaigrette dressing

ENTRÉES

GNOCCHI PRIMAVERA 26

A vibrant mix of seasonal garden vegetables sautéed in a garlic-lemon butter sauce, finished with Parmesan cheese and fresh herbs

BLACKENED BARRAMUNDI 35

Grilled and served with jasmine rice and julienne vegetables with a blood orange bur blanc

STEAK FRITES 38

Sliced grilled sirloin, chimichurri, fries with a cilantro aioli

SALMON PICCATA 32

Skin on pan seared salmon in a lemon butter sauce with capers and fresh parsley served atop a bed of linguine

FILET 42

Grilled 8 ounce hand cut filet served with garlic mashed potatoes and asparagus with red wine demi glace.

Upgrade to parmesan crust or bleu cheese crust +3 | Add Shrimp 8

HERB CRUSTED CHICKEN 28

Pan roasted airline chicken breast, garlic mash, roasted tri color carrots, with a white wine sauce

HANDHELDS

HAWTHORNS BURGER 18

8oz, short rib and brisket blend burger, topped with crispy onion straws, lettuce, tomato, onions and cheese of your choosing

CILANTRO RANCH CHICKEN SANDWICH 17

Grilled chicken, avocado, bacon, cheddar cheese, and cilantro ranch

FRENCH DIP 18

Shaved prime rib, provolone cheese, caramelized onions, served with a horseradish cream and au jus

KOREAN FRIED CHICKEN SANDWICH 18

crispy fried chicken thigh, tossed in a spicy gochujang sauce, topped with kimchi slaw and pickles

SIDES

French fries • Sweet potato fries • Onion rings
Fruit cup • Garlic mashed potatoes
Roasted carrots • Asparagus

