



Player's Lounge

APPETIZERS

Shrimp Cocktail **GF 16**

Jumbo Shrimp, with house made cocktail sauce, lemon wedges

Chicken Wings **16**

Pound of jumbo chicken wings, tossed in your choice of Buffalo, BBQ, Sweet Thai chili, Garlic pam, or a Cajun seasoned dry rub

Calamari **15**

lightly battered served with marinara sauce

Ahi Tostadas **App 15**

tuna poke, avocado, scallions, radishes on wonton chips with wasabi cream sauce

Potstickers (Chicken) **14**

Served with honey soy dipping sauce, with a side of Asian slaw

SOUPS & SALADS

add chicken +7 | add shrimp +8 | add salmon +12

Soup of the Day

cup 4 | bowl 7

Spring Salad **GF/VEG 8 | 12**

spring mix, grape tomatoes, red onions, cucumber, radishes, toasted sunflower seeds, strawberries, feta, lemon vinaigrette dressing

Classic Caesar **GF 7 | 12**

chopped romaine, shredded parmesan, herb croutons, caesar dressing

CC Chopped **GF 8 | 14**

romaine, grape tomatoes, hardboiled egg, avocado, bleu cheese crumbles, chopped bacon, sweet & sour dressing

Hawthorns Salad **GF/VEG 8 | 12**

mixed greens, feta, dried cranberries, candied walnuts, balsamic vinaigrette

Wedge Salad **GF 8**

crisp iceberg wedge, tomatoes, red onion, chopped bacon, and a creamy blue cheese dressing

BOWLS

add chicken +7 | add shrimp +8 | add salmon +12

Green Goddess Power Bowl **GF/VEG 14**

quinoa, cucumber, avocado, pine nuts, pickled red onion, tomatoes, radish, Green Goddess Dressing

Mediterranean Bowl **GF/VEG 14**

quinoa, almonds, grape tomatoes, avocado, pickled red onion, olives, feta with lemon vinaigrette

HANDHELDS

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

Philly Cheesesteak **16**

thinly sliced ribeye, with caramelized onions and peppers, cheese sauce

Grilled Caprese Chicken Sandwich **GF 15**

field greens, tomato, onion, fresh mozzarella, and balsamic glaze, with a basil aioli on the side

Hawthorns Burger **GF 16**

lettuce, tomato, onion, seasoned mayonnaise, choice of cheese

Blackened Mahi Mahi Sandwich **GF 16**

served with a jalapeno tartar sauce and cole slaw

DINNER ENTREES

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

Allen Brothers Filet **GF 38**

8oz filet served with roasted garlic mashed potato and roasted vegetable medley and garlic herb demi

Bourbon Barbecue Glazed Pork Chop **GF 28**

12 oz bone in chop, with a bourbon bbq glaze served with chipotle sweet potatoes, and asparagus

Braised Short Ribs **29**

braised in house, served with garlic mash, and roasted vegetables

Lemon Herb Roasted Chicken Quarters **GF 24**

served with roasted potato and garlic buttered grilled broccolini

Pasta Bolognese **18**

pappardelle noodles tossed with our house made bolognese sauce(contains beef and pork)

Creamy Tuscan Salmon **GF 28**

served with wild rice, and asparagus, and a creamy tuscan sauce

Chicken Piccata **24**

lemon butter caper sauce, angel hair pasta

Parmesan Crusted Grouper **32**

served with wild rice, asparagus and a lemon beurre blanc