



HAWTHORNE
HOTEL

Salem Restaurant Week

March 18-22 and March 25-29



Three-Course Dinner for \$30.00

does not include tax, gratuity or beverages

Starter

CHOOSE FROM

SOUP DU JOUR

*an ever-changing creation;
choose a cup or a bowl*

CAESAR SALAD



*romaine greens, garlic croutons, parmesan cheese
and house-made Caesar dressing*

STEVE'S SEAFOOD CHOWDER

*our well-loved version includes shrimp, scallops, haddock,
clams and potatoes in a creamy New England-style soup*

CHICKEN WINGS

*house-brined, choice of regular, buffalo or beyond spicy Asian
glaze with ghost peppers, served with house-made bleu cheese*

Entrées

CHOOSE FROM DEMI-PORTIONS*

SOPHIA'S RISOTTO



*our signature dish, named after Nathaniel Hawthorne's wife,
features sautéed shrimp and seared scallops with sauce
Béarnaise, grilled asparagus, steamed spinach and herbed risotto*

FISH AND CHIPS

*fried haddock served with seasoned fries,
house-made remoulade and coleslaw*

HAWTHORNE'S PENNE PASTA

*grilled chicken, plum tomatoes, asparagus,
smoked mozzarella and fried basil*

HARVEST SALAD

*mixed greens, roasted beets, spiced pecans,
goat cheese and maple vinaigrette (*entrée-sized)*

Dessert

CHOOSE FROM

BOSTON CREAM

yellow cake layered with vanilla cream topped with chocolate glaze

CRÈME BRULEE

Chef's choice



FLOURLESS CHOCOLATE RASPBERRY TORTE

chocolate cake with raspberry compote and chocolate sauce

For Reservations please call 978-825-4311

*If ordering from the Restaurant Week menu, no additional discounts or promotional offers will be
accepted. Please visit us again to take advantage of other specials.*