HAMILTON CLUB OF LANCASTER

DINNER MENU

SOUPS

FEATURED SOUP SPECIAL

ask your server for our featured soup

C U C U M B E R G A Z P A C H O

V

10

strawberry, cucumber, basil, mint

FRENCH ONION GRATINÉ

house made stock, sherry, gruyere

SALADS

SUMMER BERRY 6 0 12

arugula, strawberry, cherry tomato, feta cheese, toasted macadamia nuts, raspberry vinaigrette

GRILLED PINEAPPLE

V

10

basil, honey, pepitas, honey lime dressing

CAESAR

11

hearts of romaine, parmigiano reggiano, croutons, anchovies

GF-GLUTEN-FREE

DF - DAIRY-FREE V - VEGETARIAN

VG-VEGAN

HEALTH ADVISORY:

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES

SMALL PLATES

CIOPPINO (OF)

Catch of the Day, mussels, clams, shrimp, tomato broth, crostini

MP

12

52

35

29

SHRIMP COCKTAIL (F) (D) house cocktail sauce, lemon

BRAISED PORK BELLY (f) (or tamarind glaze, sesame, charred scallion, lime

BAKED ESCARGOT
garlic butter, baguette

MAINS

6 O Z PRIME FILET (1)

fingerling potatoes, sherry mushrooms, herb butter

BLACKENED KING SALMON (5)
parmesan cauliflower puree, pan seared artichokes

SAKANA NO MISO (1) (DF)

Grilled Catch of the Day, shiro dashi, rice, maitake mushroom, scallion

ROAST CHICKEN BREAST © 24 charred leek, rice, caramelized onion velouté, chive oil

RISOTTO ALLA MILANESE ® pan seared scallop, roasted corn, annatto oil, saffron

SIGNATURE SELECTIONS

HALF LAMB RACK 69

pea puree, roasted root vegetables

CRAB CAKE 6

7 ounces of jumbo lump crab meat, fingerling potatoes, asparagus, remoulade

STEAK FRITES 6

flat iron steak, bearnaise, shoestring fries, haricots verts

HOUSE BURGER

bacon jam, cooper sharp american, lettuce, tomato, onion, pickle, fries GLUTEN FREE BUN - \$2

HEAD CHEF KEVIN ANDERSON GENERAL MANAGER VISHAL GONUGUNTLA