



HAMILTON CLUB *of* LANCASTER

DINNER MENU



- STARTERS -

SOUP OF THE DAY Chef's Seasonal Soups	MP
JUMBO SHRIMP COCKTAIL Sustainable U12 Shrimp, Cocktail Sauce, Lemon	18
CLASSIC CAESAR SALAD Romaine Hearts, Croutons, Parmesan, Anchovy Dressing	15
WHIPPED RICOTTA & BEET SALAD GF Baby Arugula, Citrus, Pistachio Vinaigrette	22
AHI TUNA & GIGANTE BEAN SALAD Ahi Tuna, Caramelized Pearl Onions, Pickled Celery, Parsley, Lemon olio	21
HYDRO BIBB SALAD Shaved Granny Smith Apples, Radishes, Garden Herbs, Hazelnut Breadcrumbs, Citrus Vinaigrette	16
A5 JAPANESE WAGYU BEEF YAKITORI Sea Urchin Butter, Japanese Slaw	24
KUROBUTA PORK POTSTICKER Japanese Kurobuta Pork, Ginger & Black Vinegar, Crunchy Chili Oil	18

- MAIN COURSE -

Served with Chef's Daily Potatoes and Vegetables

FILET MIGNON GF 8oz. Certified Angus Beef, Port Wine Demi	70
NEW YORK STEAK GF 14oz. Certified Angus Beef, Black Pepper Demi	65
RACK OF LAMB GF Pennsylvania Local Pure Bred Farms, Lamb Jus	60
ALASKAN HALIBUT GF Grilled 7oz. Alaskan Halibut, Puttanesca Sauce	49
CHILEAN SEA BASS GF Pan Roasted 7oz. Sea Bass, Honey Soy Glaze, Toasted Sesame	55
GULF RED SNAPPER 7oz. Blackened Gulf Snapper, Spiced Tomato Butter Sauce	52