

HAMILTON CLUB OF LANCASTER

DINNER MENU

STARTERS

FRIED OYSTERS BLT 22

sticky pork belly, 5-pepper & tomato relish

ASIAN DUCK QUESADILLA 19

5-spiced duck, roasted peppers & onions, scallions,
asian pear pico de gallo, cilantro crema, honey-hoisin peanut sauce

CLAMS CASINO 18

jumbo clams stuffed with bacon, tomato, herbs, bread crumbs, saffron
aioli

TUNA CONFETTI SALAD 19

sesame crusted ahi tuna, confetti slaw, crunch rice sticks, cucumbers,
pickled ginger, toasted sesame and hazelnuts, plum dressing

MOJITO SHRIMP COCKTAIL 17

pineapple-rhum mojito salsa, baja tomato cocktail sauce,
cilantro-lime

SHRIMP & ASIAN PEAR SALAD 18

Korean apple pear, fuji apple, organic greens, tomato, carrot, cucumber,
mint dressing

WATERCRESS, BEET & PISTACHIO SALAD 16

local beets, hydroponic local watercress,
black pepper-brown butter yogurt, hazelnut-pistachio dukkah

BABY GEM CAESAR SALAD 14

baby gem lettuce, anchovy dressing, croutons, parmigiano reggiano

GENERAL MANAGER
VISHAL GONUGUNTLA

HEAD CHEF
DAVID YEO

M A I N S

BAKED HADDOCK IN PARCHMENT ORIGAMI

wild caught haddock, stewed tomatoes, basil, pearl onions,
potato & vegetable du chef

FISH OF THE DAY MKT

seasonal fresh fish, potato & vegetable du chef

STEAK AU POIVRE GF 52

14 oz New York steak, green peppercorn sauce,
potato & vegetable du chef

HOKKAIDO SCALLOPS & SPRING PEAS GF 47

jumbo sea scallops, roasted cauliflower, beluga lentils, pea puree,
spring peas and tendrils, pistachio dukkah

FILET MIGNON DIANE GF 58

wild mushrooms, brandy cream, provencal tomato,
au gratin potato, haricot vert

PISTACHIO CRUSTED RACK OF LAMB GF 48

au gratin potato, ratatouille, roasted cauliflower,
provencal tomato, roasted pepper jus

FETTUCINE AL LIMONE V 26

hand cut fresh fettucine pasta, cream, lemon, parmigiana reggiano

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