

# HAMILTON CLUB OF LANCASTER

DINNER MENU

## APPETIZERS

**SHE CRAB** **GF** 12 | 15  
Sherry, Herbs

**CLASSIC CAESAR** 12 | 15  
Anchovy dressing, Crouton,  
Parmigiana Reggiano  
*gluten free option*

**JUMBO SHRIMP COCKTAIL** **GF** 18  
Cocktail Sauce, Lemon

**AHI TUNA GIGANTE  
BEAN SALAD** **GF** 22  
Charred Chicory, Dill,  
Sundried Tomato,  
Lemon Vinaigrette,

**HYDRO BIB SALAD** 16  
Granny Smith Apple, Herbs,  
Radish, Lemon Vinaigrette,  
Hazelnut Breadcrumbs

**WARM TRUFFLED BURRATA** **GF** 25  
Marcona Almond, Lemon zest  
Agrumato olive oil,

**CRISPY SKIN PORK BELLY** **GF** 25  
Oaxacan Mole, Avocado, Mango Pico  
De Gallo, Cacao Dust

## ENTREES

**GINGER-SOY TOFU** **DF VG GF** 35  
Mushroom congee, Sauteed Maitake,  
Carrot, Cabbage, leek, morel

**RED SNAPPER ETOUFFEE** **GF** 58  
Stoneground Grits, Collard Greens

**14 OZ BONE-IN PORK CHOP** **GF** 49  
Sweet potato polenta, Broccolini,  
Mushroom Madeira

**AUSTRALIAN LAMB CHOPS** **GF** 55  
Charred Chicory, Roasted Shallot,  
White Bean & Kale, Lamb Jus

**HOKKAIDO SEA SCALLOPS** **GF** 55  
Pea puree, Beluga lentil,  
Local mushroom, Pistachio dukkah

**8OZ FILET MIGNON** **GF** 70  
Parsnip puree, Roasted roots,  
Truffle demi

**HEAD CHEF  
DAVID YEO**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.