

THE HAMILTON CLUB

SMALL BITES

SHRIMP, HERB & GREENS FRESH SPRING ROLL 7.25
sriracha, sweet dipping sauce

BROILED CALAMARI 10
tomato, garlic, basil, stuffed with arugula, garnished with puffed rice

BASIL PAPPARDELLE CARBONARA 11.50
double-smoked herbed bacon lardons, red pepper flakes

FLATBREAD PIZZA 8.50
ricotta, red onion, feta; topped with spinach, artichoke & pine nut salad

CHILI RELLENOS 7.50
cumin, chili powder, panko, cheddar mushroom filling, crema

SAUTÉED FROG LEGS 12
caper parsley shallot sauce

ESCARGOT 10
classic with garlic butter & baguette

CHICKEN LOLLIPOPS & FRIES 8.75
honey chili lime or asian sauce

BEER BATTERED MUSHROOM LETTUCE WRAPS 7.25
spicy pickled green beans, sesame mayo

SAZON FRIES 6
fresh cut potatoes, cojita cheese; served with spicy ketchup dip

SOUPS

FRENCH ONION 8
house-made stocks, provolone, swiss

SOUPS DU JOUR 6

CHILLED SOUP - MARKET PRICE

SALADS

CHERRY MOZZARELLA & ARUGULA SALAD 7.50
tossed with olive oil, served atop sliced tomato; finished with a drizzle of fig balsamic glaze & toasted bread crumbs

SOUTHWEST PANZANELLA SALAD 6.50
cheddar croutons, jalapeno cilantro lime dressing, frisee lettuce, roasted peppers & corn

ICEBERG SALAD 7
bacon, blue cheese, tomato, avocado, peppercorn dressing

CAESAR SALAD 6
crisp romaine, croutons, shredded parmesan, house caesar dressing

ADD-ONS: Grilled Chicken - \$6 Grilled Salmon - \$18

HOUSE SALAD 4
carrots, cucumbers, grape tomatoes, choice of dressing

Consuming raw or undercooked seafood & meat may pose a health hazard

SANDWICHES

HAMILTON CLUB BURGER 12

lettuce, tomato, onion, on a brioche roll with a pickle & french fries

BURGER ADD-ONS

house baked gluten free roll - \$2 fried egg - \$1 applewood smoked bacon - \$2

OPEN FACE TURKEY SANDWICH 12

goat cheese mint pesto, pepper gravy, wheat bread

GRILLED EGGPLANT 10

roasted red peppers, mesclun greens tossed with olive oil & garlic, pomegranate molasses on toasted white bread

BUTTERMILK NAAN CLUB 12

seasoned chicken, bacon, carrot arugula slaw & curry aioli

ENTREES

BAVETTE STEAK FRITES 24

garlic parm fries, au jus, frisee side salad

GRILLED CENTER CUT 8 OZ. BEEF FILET 34

5 OZ. END CUT BEEF FILET 19

bearnaise sauce, potato du jour, vegetable du jour

MILLER CRAB CAKE 29.95

7 oz. seasoned lump crab cake, potato du jour, vegetable du jour, tartar or cocktail sauce

GRILLED SALMON 24.50

grilled broccolini; garnished with shaved parm, pine nuts, basil evoo & balsamic glaze

BIMBIMBOP 10.50

korean rice bowl with cucumber, carrot, house kimchi, sautéed spinach, fried egg; garnished with scallions

ADD-ONS

chicken - \$6 salmon - \$18 shrimp - \$12 tofu - \$5

GRILLED EGGPLANT 14

garlic & rosemary tomato sauce, fontina cheese

SAUTÉED CHICKEN BREASTS 18.50

sautéed spinach, fontina cheese, pancetta, herbed potatoes, finished with shallot garlic cream

GRILLED TROUT & PASTA 23

pistachio & lemon zest seasoned trout, sicilian bucatini, tossed with onion, garlic, fennel & toasted bread crumbs

SEAFOOD SALAD BOWL 24

romaine lettuce, grilled salmon, shrimp, lump crab, roasted corn, avocado, blue cheese crumbles, hard boiled egg, tomato

GRILLED PORK TOURNADO 19.50

herb goat cheese potatoes, sautéed yellow squash, corn aioli

BLACKENED SCALLOPS 28.50

chickpea & cashew curry, white rice, mint chutney; garnished with cilantro

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