

HAMILTON CLUB OF LANCASTER

DINNER MENU

SOUPS

VEGETABLE V
MINISTRONE GF 7
cannellini bean, root vegetables

LEEK & V
POTATO GF 8
porcini, chive

BELGIAN RABBIT
STEW 14
belgian beer, pumpernickel, apple

FRENCH ONION 8
veal jus, gruyere

SALADS

GRILLED PEAR GF 12
crispy prosciutto, pecan,
gorgonzola, black currant
vinaigrette

BEEF & GOAT
CHEESE GF 12
fig vincotto, tarragon, radicchio

CAESAR 11
hearts of romaine, parmigiano
reggiano, croutons, anchovies

WARM V GF
CAULIFLOWER DF 13
fava puree, olive-caper salsa,
arugula, micro greens, basil

SMALL PLATES

BERBER LAMB CHOPS GF 18
preserved lemon yogurt, pomegranate, ras el hanout

FOIE GRAS MOUSSE PROFITEROLES 16
blood orange marmalade

HAMACHI CRUDO DF 16
calamansi ponzu, fresno chili, shiroshoyu

SEARED SWORDFISH GF 14
citrus caviar, coriander cream

MILLER CRAB CAKES 22
masala remoulade, greens

CORN FRITTERS GF VG 12
chickpea, herbed agave, avocado crema

MARINATED FIGS VG 10
vinagre de xerez, cave aged goat cheese, basil, baguette

MAINS

MISO KING SALMON GF 32
asparagus, wasabi mash

SCALLOP SCAMPI 32
angel hair, haricots verts, heirloom tomato, herb butter

BRAISED LAMB 36
arborio, parmesan panko crust, tomato, sweet pepper

WAGYU SKIRT STEAK GF 48
chimichurri, roasted root vegetables, haricot verts

CORNISH GAME HEN 28
autumn stuffing, rabe

VEAL SALTIMBOCCA GF 32
arugula salad, capers, sage, prosciutto, carrot puree

CELERIAC SCALLOPINI VG DF 24
bucatini, confit garlic, vegan cream

HOUSE BURGER 17
bacon jam, smoked cooper sharp american, lettuce, tomato,
onion, pickle, fries

HEALTH ADVISORY:

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

GENERAL MANAGER
VISHAL GONUGUNTLA

HEAD CHEF
CHRISTOPHER SOUTHWICK