

HAMILTON CLUB OF LANCASTER

LUNCH 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

HANDHELDS

LOBSTER ROLL DF 20
herb dressing, bibb lettuce

BROCCOLI RABE BENEDICT 15
grilled broccoli rabe, poached egg, mousseline, english muffin

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

THE CHEESEBURGER 15
choice of cheese, lettuce, tomato, onion, pickle, fries

DELI SANDWICH 12
choice of ham or turkey, choice of bread, choice of cheese, chips

PLATES

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

MISO KING SALMON GF 32
asparagus, wasabi mash

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

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