

THE HAMILTON CLUB

DINNER MENU

TUESDAY - THURSDAY: 5:30PM - 8:00PM
FRIDAY - SATURDAY: 5:30PM - 9:00PM

STARTERS

HOUSE CRUDITE **GF** v
assorted garden vegetables, balsamic,
cucumber dill yogurt
6

CLASSIC SHRIMP
COCKTAIL **GF**
grilled lemon
8

GRILLED ARTICHOKE **GF** v vg
balsamic vinaigrette, citrus aioli, grilled
lemon
12

SPICY TUNA TARTAR **GF**
mango, avocado,
corn tortilla chips
16

LOCAL CHEESE &
CHARCUTERIE BOARD
pickled vegetables, olives, grapes,
focaccia
28

DIPS TRIO **GF** v
hummus, baba ghanoush,
tzatziki, corn tortilla chips
12

SMOKED SALMON
hard egg, shallots, chives, crème
fraiche, grilled lemon, toast points
25

ADD-ON:
Osetra Caviar & Blinis
MP

SOUP & SALAD

SEASIDE CHOWDER
shrimp, white fish, clams, crab, cream, focaccia
8

HOUSE SALAD **GF** v vg
greens, carrots, cucumber, asparagus, radish, tomato,
champagne vinaigrette
6

FRENCH ONION GRATINEE
caramelized onions, beef broth, gruyere,
parmesan, baguette
6

VEGAN CHOPPED SALAD **GF** v vg
kale & romaine, quinoa, avocado, golden raisins,
pumpkin seeds, potato chips, creamy vegan dressing
9

ROMAINE SALAD
parmesan, focaccia croutons, white anchovies,
caesar dressing
8

TOMATO & BURRATA v
eggplant carponata, focaccia, evoo, balsamic, crispy
basil
12

RUBY RED BEETS **GF** v
haricots verts, pecans, romaine, toasted chèvre,
raspberry vinaigrette
9

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTREES

HALF ROAST CHICKEN **GF**

mexican style street corn, crispy baby potatoes, chicken jus
18

SEA SCALLOPS **GF**

creamed leeks, local carrots, red skin potato mash, truffle butter
28

HAMILTON CHEESEBURGER

8 oz. american wagyu, cheddar, lettuce, tomato, red onion, pickle, brioche, fries
16

OFF THE GRILL

SERVED WITH GARLIC CONFIT, HERB ROASTED TOMATOES & CHOICE OF SAUCE

21-DAY DRY AGED NEW YORK

STRIP **GF**

12 oz.
34

BLACK ANGUS FILET MIGNON

GF

6 oz.
30

OCEAN HALIBUT FILET **GF**

6 oz.
25

EAST COAST SALMON FILET **GF**

6 oz.
18

AMERICAN LAMB RACK **GF**

4 - BONE
32

BONE-IN PORK CHOP **GF**

8 oz.
22

GRILLED CORN RISOTTO **GF** v

asparagus, pickled peppers, toasted goat cheese, citrus
15

WHOLE ROASTED BRANZINO **GF**

haricot verts, crispy baby potatoes, white wine, capers, grilled lemon
26

6 OZ. FLAT IRON STEAK FRITES **GF**

red onion jam, maitre'd butter, french fries
23

ACCOMPANIMENTS

RED SKIN POTATO MASH **GF** v 6

black pepper

CREAMY SPINACH **GF** v 6

crispy parmesan

CRISPY BABY POTATOES **GF** v VG 6

herbs

HONEY GLAZED LOCAL CARROTS **GF** v 6

basil

FRENCH FRIES **GF** v VG 6

add truffle - 2

MEXICAN STYLE SWEET CORN **GF** v 6

spices, cotija, lime, cilantro

GRILLED ASPARAGUS **GF** v VG 6

citrus

SAUCES

BLUE CHEESE BUTTER

WHOLE GRAIN MUSTARD AIOLI

BÉARNAISE

GREEN PEPPERCORN

RED WINE DEMI