

# HAMILTON CLUB OF LANCASTER

## DINNER MENU

### SOUPS

#### FEATURED SOUP SPECIAL 9

ask your server for our featured  
soup

#### SHRIMP STEW <sup>GF</sup> <sup>DF</sup> 9

tomato, lime, chili

#### ASPARAGUS <sup>GF</sup> BISQUE <sup>V</sup> 7

cream, asparagus stock, white  
pepper

#### FRENCH ONION 8

veal demi, sherry, gruyere

### SALADS

#### SPRING <sup>GF</sup> <sup>DF</sup> STRAWBERRY <sup>VG</sup> 11

spinach, sorrel, strawberry, white  
balsamic vinaigrette

#### GOAT CHEESE & ARUGULA <sup>V</sup> 13

fried goat cheese, red onion, sherry  
vinaigrette

#### CAESAR 11

hearts of romaine, parmigiano  
reggiano, croutons, anchovies

#### HEALTH ADVISORY:

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

### SMALL PLATES

#### WAGYU STEAK TARTARE <sup>GF</sup> 22

confit garlic aioli, capers, shallot, egg

#### "FRUITS DE MER" DU JOUR 20

mussels, clams, house made broth, baguette

#### LOBSTER BITES <sup>GF</sup> 18

claw, knuckle, celeriac remoulade, avocado butter

#### CHEDDAR & HERB GOUGERES <sup>V</sup> 10

aged 1833 cheddar, fin herbs, choux pastry

#### SHRIMP COCKTAIL <sup>DF</sup> 14

house cocktail sauce, lemon

#### CHARCUTERIE BOARD 24

daily selection of cured meats, cheeses and accompaniments;  
please ask your server for today's offerings

### MAINS

#### WAGYU STRIP STEAK <sup>GF</sup> 52

miso mushrooms, roasted fingerlings, herb butter

#### ROCK SHRIMP SCAMPI 33

angel hair pasta, asparagus, bacon, butter, parsley

#### BLACKENED KING SALMON <sup>GF</sup> 34

parmesan cauliflower puree, braised artichokes

#### SAKANA NO MISO <sup>DF</sup> MP

Grilled Catch of the Day, dashi reduction, onigiri rice, lemon

#### ROAST CHICKEN BREAST <sup>GF</sup> 28

mashed potatoes, roasted carrots, herb butter

#### BEETROOT CAVATELLI <sup>V</sup> <sup>DF</sup> 28

squash puree, cavatelli, pistachio, balsamic

### SIGNATURE SELECTIONS

#### STICKY RIBS <sup>GF</sup> <sup>DF</sup> 20

pork ribs, hoisin glaze, cilantro

#### LAMB CHOPS <sup>GF</sup> 24

fava beans, english peas, carrots, lamb demiglace, chervil

#### CRAB CAKE DUO <sup>DF</sup> 56

jumbo lump crab meat, asparagus, remoulade, frisee

#### STEAK FRITES <sup>GF</sup> 32

flat iron steak, sauce vert, frites, herb butter, haricots verts

#### HOUSE BURGER 17

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

GENERAL MANAGER

VISHAL GONUGUNTLA

HEAD CHEF

CHRISTOPHER SOUTHWICK