

# THE HAMILTON CLUB

## DINNER MENU

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

### STARTERS

TUNA TARTARE  
pickled ginger, avocado, cucumber,  
sesame, orange, soy reduction  
11

CRAB DIP  
fresh breads  
10

GAP TOWN CHEESE BOARD **GF** v  
local cheese, pickled fruit & vegetables, jam  
10

SHRIMP & CRAB COCKTAIL **GF**  
lump crab, citrus aioli  
17

### SOUP & SALAD

SOUPS DU JOUR  
please ask your server for today's soups  
6

FRENCH ONION GRATINEE  
caramelized onions, housemade stocks, provolone  
& swiss  
8

CAESAR SALAD v  
parmesan frico, house croutons, shaved parmesan  
10

BEEF SALAD **GF**  
arugula, egg, goat cheese, shaved walnut, bacon,  
roasted beets  
8

CAPRESE SALAD **GF** v  
heirloom tomatoes, basil oil, balsamic reduction,  
charred onion vinaigrette, fresh mozzarella  
10

SPINACH & BERRY SALAD **GF** v  
bleu cheese, mixed berries, white balsamic reduction,  
dry cherries  
7

### VEGETARIAN

MIXED MUSHROOM STRUDEL v  
goat cheese, red pepper coulis, puff pastry  
6

MUSHROOM GNOCCHI v  
housemade gnocchi, asparagus, soft herbs, wild  
mushrooms  
17

CRUSTED CAULIFLOWER STEAK v  
panko breaded cauliflower, burrata, pesto,  
heirloom tomatoes  
18

MISO ROASTED EGGPLANT **VG** v  
herbed wild rice, grilled asparagus  
16

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

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## ENTREES

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### HAMILTON CHEESEBURGER

8 oz. beef burger, bacon, caramelized onions, relish aioli, muenster cheese, lettuce, tomato, onion, fries

14

### AIRLINE CHICKEN BREAST **GF**

roasted pearl onions, tomato jam, wild mushroom polenta, brunoise vegetables, braised leeks

18

### CRAB CAKE

crispy polenta, remoulade, corn relish, revolving vegetables

31

### SAUTÉED ROCKFISH

heirloom tomatoes, pickled fennel, lemon capers, arugula panzanella, evoo

26

### SAUTÉED SALMON **GF**

rice pilaf, arugula pesto, pico de gallo, garlic & citrus greens

24

### TUNA POKE BOWL

rice, cucumber, avocado, pickled onions & carrots, soy & ginger reduction

16

### FILET OSCAR **GF**

6 oz. filet, grilled asparagus, lump crab, bearnaise, pommes aligot

44

### DRY-AGED NEW YORK STRIP **GF**

ratatouille, crispy polenta, house steak sauce

42

### DUCK

sautéed duck breast, spring pea puree, farro, cracklings, red wine & herb demi glace with cherries

31

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## SIDES

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GRILLED LOCAL ASPARAGUS WITH CITRUS v vg 3

SUMMER SQUASH MEDLEY v vg 3

MIXED MUSHROOMS WITH GRILLED SCALLIONS v vg 3

GRILLED SUMMER TOMATOES v vg 3

sea salt, balsamic reduction

BRAISED LEEKS v vg 3

charred onion vinaigrette