

# DINNER MENU

## HAMILTON CLUB OF LANCASTER

### SOUPS

- AMISH CHICKEN & MATZO BALL SOUP

matzo balls, root vegetables

13/15
- VEGAN CURRIED KABOCHA SQUASH SOUP <sup>VG</sup>

coconut crema, fried leeks

10/12

### GREEN SALADS

- CLASSIC CAESAR SALAD

anchovy dressing, croutons, shaved parmigiano reggiano

15
- SUMMER SPINACH & STRAWBERRY SALAD

honey balsamic vinaigrette, goat cheese, spiced pecans

18

### STARTERS

- CLUB CLASSIC JUMBO SHRIMP COCKTAIL

poached sustainable oshi shrimp, cocktail sauce, horseradish sauce, lemon

19
- STONE FRUIT & BURRATA SALAD

heirloom tomatoes, basil, pistachio, pistachio oil, white balsamic vinaigrette

23
- AHI TUNA, FENNEL & BLACK-EYED PEA SALAD

charred, rare ahi tuna, shaved fennel, sweet peppers, pickled turmeric celery, crumbled feta cheese, lemon, olive oil

19

### MAINS

- ROASTED HALIBUT STEAK BOCUSE D'OR

baby clams, bacon lardon, roasted fennel, leeks, local mushrooms, chicken jus

45
- LEMONGRASS-CHILI GLAZED FAROE ISLAND SALMON

grilled pineapple pico de gallo, ginger-coconut quinoa, avocado aioli

36
- FILET MIGNON

grilled 8 oz CAB filet mignon, truffle sauce, choice of one side

69
- NEW YORK STEAK

grilled 16 oz CAB New York steak, persillade sauce, choice of one side

68
- TWIN LOBSTER TAILS

grilled double 4 oz African cold lobster tails, garlic butter, drawn butter, choice of one side

66
- CATCH OF THE DAY

Chef's specially selected fresh seafood for the day, choice of one side

MKT
- KOREAN BBQ STEAK BULGOGI BIBIMBAP <sup>VG</sup>

plant based bulgogi steaks, hijiki rice, banchan greens, bean sprouts, pickled radish, gochujang sauce, toasted sesame

39

### SIDES

8

- POTATO DAUPHINOIS
- ROSEMARY ROASTED FINGERLING POTATO
- POTATO, LEEK, & FENNEL GRATIN
- SWEET CORN SOUFFLE
- SUMMER VEGETABLE MEDLEY

DAVID YEO  
HEAD CHEF

VISHAL GONUGUNTLA  
GENERAL MANAGER

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.