

# LUNCH MENU

## HAMILTON CLUB OF LANCASTER

### SOUPS

AMISH CHICKEN & MATZO BALL SOUP 12/15

VEGAN CURRIED KABOCHA SQUASH SOUP 10/13

### GREEN SALADS

CLASSIC CAESAR SALAD 15  
anchovy dressing, croutons, shaved parmigiano reggiano

SUMMER SPINACH & STRAWBERRY SALAD 18  
honey balsamic vinaigrette, goat cheese, spiced pecans

### FARM TO TABLE SEASONAL SALADS

Seasonal Salad Trio: Choice of any 3  
Farm to Table Seasonal Salads: \$18

SHAVED BRUSSELS SPROUTS WITH  
ALMONDS, MEDJOO DATES, PARMESAN  
AND APPLE CIDER VINAIGRETTE

OVEN ROASTED CURRIED CAULIFLOWER  
WITH GOLDEN RAISINS, FRIED SHALLOTS  
AND ALMONDS

NEW MEXICAN CORN SALAD WITH  
POBLANO AND QUESO FRESCO IN  
CILANTRO HONEY-LIME VINAIGRETTE

CHARRED BROCCOLI WITH PARMESAN,  
ROASTED GARLIC, PINE NUTS IN A LEMON  
OLIO

EDAMAME + SUGAR SNAP PEA SALAD,  
WATERMELON RADISH IN SESAME  
DRESSING

HEIRLOOM TOMATO + ROASTED KALE  
SALAD WITH FETA CHEESE

### SALAD ADD-ONS

RED MISO BEEF 7

ROASTED CHICKEN BREAST 6

GRILLED FAROE ISLAND SALMON 7

PLANT-BASED BULGOGI STEAK 8

SAUDER'S ORGANIC HARD-BOILED EGG 3

CAB PETIT FILET 25

### CLASSIC DELI SALADS

Classic Club Trio: Choice of any 3  
Classic Deli Salads: \$16

TARRAGON CHICKEN SALAD

ALBACORE TUNA SALAD

SAUDER'S ORGANIC EGG SALAD

SEASONAL FRUIT SALAD

### CHEF'S SIGNATURE BOWLS

RED MISO BEEF BOWL 25  
braised beef short ribs, snap peas & edamame salad,  
pickled ginger, crispy onions, furikake, hijiki rice, red miso  
sauce

HATCH GREEN CHILE CHICKEN BOWL 23  
grilled chicken breast, New Mexican corn salad, charred  
brussels sprouts, queso fresco, cilantro rice,  
creamy green hatch chile sauce

THAI LEMONGRASS-CHILI SALMON BOWL 24  
grilled sustainable Faroe Island salmon, curried cauliflower,  
charred broccoli & garlic, crispy onions,  
Vietnamese bun rice noodles, lemongrass chili sauce

TOKIO TUNA POKE BOWL 25  
charred rare sesame crusted tuna, edamame & snap peas,  
wakame seaweed, crispy onions, pickled cucumber, pickled  
ginger, hijiki rice, sesame ginger-plum dressing

HAMILTON CLUB BURGER BOWL 24  
8oz. CAB burger patty, heirloom tomatoes & kale, shaved  
red onions, Mexican corn salad, choice of bleu cheese or  
parmigiana reggiano

PLANT BASE BULGOGI STEAK BOWL 25  
plant-base bulgogi steaks, hard boiled Sauder's organic  
egg, vegan kimchi, edamame & snap pea salad, charred  
broccoli & parmesan, radish pickle, hijiki rice, gochujang  
sauce

### CHEF'S FEATURED SEASONAL SANDWICHES

Choice of Potato Chips, French Fries or  
Fruit Salad

HAMILTON CLUB BURGER 20  
8oz. CAB burger patty, bacon jam, lettuce, tomatoes,  
onions, pickle, brioche bun

TUNA MELT SANDWICH 17  
Albacore tuna salad smothered with cooper cheese white  
cheddar and home-made pan de mie bread

PHILLY PASTRAMI CHEESE STEAK 18  
cured brisket pastrami with cooper cheese white cheddar,  
peppers & onions on amoroso hoagie bun

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