

THE HAMILTON CLUB

DINNER MENU

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

STARTERS

RAVIOLI FORESTIERE
roasted tomato, leeks, mushrooms,
citrus aioli
10

SUN-DRIED TOMATO CROSTINI
garlic, cojita cheese
10

LOCAL CHEESE & CHARCUTERIE
BOARD
pickled vegetables, olives, grapes, focaccia
14 / 28

ESCARGOTS
garlic butter, baguette
10

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

FRIED CALAMARI **GF**
italian soffrito, lemon aioli
12

CLASSIC SHRIMP COCKTAIL **GF**
10

SHELL-LESS OYSTER &
PROSCIUTTO **GF**
pernod, creamed spinach,
béarnaise glaze
14

SOUP & SALAD

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

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

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

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

OYSTER STEW **GF**
dine-in only
12

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

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**

brussels sprouts, crispy baby potatoes,
chicken jus
18

SEA SCALLOPS **GF**

creamed leeks, baby carrots, potato mash,
truffle butter
34

HAMILTON CHEESEBURGER

8 oz. beef burger, cheddar, lettuce, tomato,
red onion, pickle, brioche, fries
14

OFF THE GRILL

SERVED WITH YOUR
CHOICE OF TWO
ACCOMPANIMENTS &
CHOICE OF SAUCE

21-DAY DRY AGED NEW YORK

STRIP **GF**

12 oz.
45

BLACK ANGUS FILET MIGNON

GF

6 oz.
40

COLOSSAL SHRIMP **GF**

8 oz.
25

EAST COAST SALMON FILET **GF**

6 oz.
24

HERBED LAMB RACK **GF**

36

BONE-IN PORK CHOP **GF**

8 oz.
26

BRAISED SHORT RIB **GF**

red wine sauce, cous cous, haricots verts,
carrots
26

ASIAN RICE BOWL **GF**

basmati rice, fried egg, pan seared mushrooms,
carrots, green beans, ginger, tamari
12

Add Chicken: 6 / Salmon: 18 / Tofu: 3

GRILLED CORN RISOTTO **GF** v

asparagus, pickled peppers, toasted goat cheese,
citrus
15

ACCOMPANIMENTS

MASHED POTATOES **GF** v

CREAMY SPINACH **GF** v

crispy parmesan

CRISPY BABY POTATOES **GF** v VG

herbs

HONEY GLAZED LOCAL CARROTS **GF** v

fried basil

FRENCH FRIES **GF** v VG

add truffle - 2

ROASTED BRUSSELS SPROUTS **GF**

bacon, caramelized walnuts

GRILLED ASPARAGUS **GF** v VG

citrus

SAUCES

BLUE CHEESE BUTTER

WHOLE GRAIN MUSTARD AIOLI

BÉARNAISE

GREEN PEPPERCORN

RED WINE DEMI