

HAMILTON CLUB OF LANCASTER

DINNER MENU

STARTERS

THAI STYLE LOBSTER BISQUE cup 12 | bowl 16

lemongrass, coconut milk, kaffir lime

FRIED OYSTERS BLT 22

sticky pork belly, 5-pepper & tomato relish

ASIAN DUCK QUESADILLA 19

5-spiced duck, roasted peppers & onions, scallions,
asian pear pico de gallo, cilantro crema, honey-hoisin peanut sauce

CLAMS CASINO **DF** 18

jumbo clams stuffed with bacon, tomato,
herbs, bread crumbs, saffron aioli

MOJITO SHRIMP COCKTAIL **GF** **DF** 17

pineapple-rhum mojito salsa,
baja tomato cocktail sauce, cilantro-lime

ESCARGOT EN ROSETTE 19

provençal stewed escargot wrapped in phyllo pastry,
tomato-olive jus

SHRIMP & ASIAN PEAR SALAD **GF** 18

Korean apple pear, fuji apple, organic greens,
tomato, carrot, cucumber, mint dressing

WATERCRESS, BEET & PISTACHIO SALAD **GF** **V** 16

local beets, hydroponic local watercress,
black pepper-brown butter yogurt, hazelnut-pistachio dukkah

BABY GEM CAESAR SALAD 14

baby gem lettuce, anchovy dressing, croutons, parmigiano reggiano

GENERAL MANAGER
VISHAL GONUGUNTLA

HEAD CHEF
DAVID YEO

M A I N S

LOBSTER FRANCHESE 55

capellini pasta, cherry tomatoes, haricot vert, lemon-butter parsley

SEAFOOD CIOPPINO GF DF 55

Alaskan snow crab clusters, jumbo shrimp, mussels & clams in a tomato broth with grilled bread & romesco

BAKED HADDOCK IN PARCHMENT ORIGAMI GF DF

37

wild caught haddock, stewed tomatoes, basil, pearl onions, potato & vegetable du Chef

HOKKAIDO SCALLOPS & SPRING PEAS GF 47

jumbo sea scallops, roasted cauliflower, beluga lentils, pea puree, spring peas and tendrils, pistachio dukkah

FISH OF THE DAY MKT

seasonal fresh fish, potato & vegetable du chef

PISTACHIO CRUSTED RACK OF LAMB GF 48

au gratin potato, ratatouille, roasted cauliflower, provencal tomato, roasted pepper jus

FILET MIGNON DIANE GF 58

wild mushrooms, brandy cream, provencal tomato, au gratin potato, haricot vert

T-BONE STEAK GF 52

16 OZ certified angus t-bone steak, housemade steak sauce, potato & vegetable du Chef

FETTUCINE AL LIMONE V 26

hand cut fresh fettucine pasta, cream, lemon, parmigiana reggiano

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