

HAMILTON CLUB OF LANCASTER

DINNER MENU

SOUPS

CREAM OF
BASIL GF 9

shallot, garlic

OCTOPUS GF
STEW DF 16

tomato, caper, saffron

FRENCH ONION 8

veal demi, sherry, gruyere

MELON WITH GF
PROSCUITTO DF 8

market melons, piment d'espelette

SALADS

SHAVED GF
BRUSSELS V 11

radish, pistachios, gruyere, carrot

MIXED V
GREENS GF 12

kabosu, bonito, tomato, shallot

CAESAR 11

hearts of romaine, parmigiano
reggiano, croutons, anchovies

HEALTH ADVISORY:

CONSUMPTION OF UNDERCOOKED
MEAT, POULTRY, EGGS, OR SEAFOOD
MAY INCREASE THE RISK OF FOOD-
BORNE ILLNESSES

SMALL PLATES

MOULES FRITES DU JOUR GF 18

mussels, fries, house broth

BONE MARROW LUGE 17

amontillado, garlic, baguette

KANI SALAD DF 15

krab, carrot, spicy mayo

SHRIMP COCKTAIL DF 14

house cocktail sauce, lemon

LOBSTER BITES GF 18

claw, knuckle, celeriac remoulade, avocado butter

CHARCUTERIE BOARD 24

daily selection of cured meats, cheeses and accompaniments;
please ask your server for today's offerings

MAINS

STEAK FRITES GF 36

hanger, sauce verte, fries, herb butter

PORK TOMAHAWK GF 36

cabbage, potatoes, apple chutney

RED COD SAVOY GF 32

sunchoke, basil, cabbage

LEMON CAPER CHICKEN 28

shallot cream, manchego, bucatini

GOAT CHEESE GNOCCHI 25

squash puree, pomegranate, browned butter mushrooms

SIGNATURE SELECTIONS

LAMB CHOPS GF 22

dijon cream, mint

CRAB CAKE DUO 42

asparagus, coconut mustard cream

FILET MIGNON GF 52

demi, pomme purée, roasted carrots

MISO SALMON BROIL GF DF 32

choux bruxelles, black cardamom carrot

HOUSE BURGER 17

bacon jam, smoked cooper sharp american, lettuce, tomato,
onion, pickle, fries

GENERAL MANAGER

VISHAL GONUGUNTLA

HEAD CHEF

CHRISTOPHER SOUTHWICK