

HAMILTON CLUB OF LANCASTER

LUNCH 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

GF - GLUTEN-FREE

DF - DAIRY-FREE

V - VEGETARIAN

VG - VEGAN

HEALTH ADVISORY:

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

SALADS

SHAVED BRUSSELS GF V 11
radish, pistachios, gruyere, carrot

MIXED GREENS V GF 12
kabosu, bonito, tomato, shallot

CAESAR 11
hearts of romaine, parmigiano reggiano, croutons, anchovies

HANDHELDS

LOBSTER ROLL 18
romaine, fin herb dressing

GRILLED CHICKEN SANDWICH 16
kewpie, ginger red onion slaw, romaine

DELI SANDWICH 12
choice of ham or turkey, choice of bread, choice of cheese, chips

THE CHEESEBURGER 15
choice of cheese, lettuce, tomato, onion, pickle, fries

PLATES

MOULES FRITES DU JOUR GF 20
mussels, fries, house broth

PASTA DU JOUR 16
ask your server for today's pasta

GOAT CHEESE GNOCCHI V 18
squash puree, pomegranate, browned butter mushrooms

GENERAL MANAGER
VISHAL GONUGUNTLA

HEAD CHEF
CHRISTOPHER SOUTHWICK