

HAMILTON CLUB OF LANCASTER

DINNER MENU

SOUPS

- SHE CRAB GF

cream, herbs

13/16
- COCONUT & BUTTERNUT SQUASH VG GF

coconut milk, local butternut squash

12/15

STARTERS

- CLASSIC SHRIMP COCKTAIL GF

5 shrimp, cocktail sauce, lemon

19
- TEMPURA CRUNCH ROLL

sushi rice, spicy shrimp, tempura crunchies, spicy mayo, choice of nori or soy paper wrap, soy & wasabi

16
- CLASSIC CAESAR SALAD

romaine hearts, anchovy dressing, croutons, shaved parmesan cheese

Gluten Free without croutons

12/15
- CHINESE CHICKEN SALAD

pulled chicken, green & red cabbage, romaine, carrots, scallions, crunchy noodles and wontons, almonds, sesame-soy dressing

18
- CHARRED RARE AHI TUNA & GIGANTE BEAN SALAD GF

ahi tuna, caramelized pearl onions, pickled celery, parsley, lemon olio

21
- INDONESIAN STYLE PORK STICKY RIBS

baby back ribs, soy caramel, toasted sesame, snap pea & radish salad

21
- BBQ BEEF BRISKET & FONTINA CHEESE QUESADILLA

marcona almond pesto

21
- VEGAN CRAB CAKES VG

hearts of palm, chickpeas & herbs in a romesco pesto, arugula salad

21

VEGETARIAN V

VEGAN VG

GLUTEN FREE GF

DAVID YEO
HEAD CHEF

MAINS

- PLANT BASED BLACK PEPPER STEAK NOODLES VG

plant based steak, garlic noodles, tomato, basil, pepper, vegan garlic butter

33
- COD LIVORNESE ORIGAMI

tomato, octopus, caper, olive, and artichoke

39
- CATCH OF THE DAY

Chef's specially selected fresh seafood and preparation

MKT
- BLACKENED JAPANESE PINK SNAPPER

crawfish etouffee, wild rice, green beans, provençal tomato

45
- HERBED ROASTED CHICKEN BREAST

creamy poblano polenta, charred broccolini, cherry tomato confit, chicken jus

37
- AUSTRALIAN LAMB CHOPS

garlic-rosemary grilled lamb chops, chimichurri sauce, provençal tomato, choice of one side

45
- 12 OZ USDA PRIME NY STEAK

barolo sauce, provençal tomato, choice of one side

68
- 6 OZ FILET MIGNON

balsamic truffle sauce, provençal tomato, choice of one side

65

SIDES

8

- CORN SOUFFLE GF
- SWEET POTATO GRATIN GF
- VEGETABLES OF THE DAY GF
- EDAMAME & PEPPER SUCCOTASH GF
- POTATO OF THE DAY GF

VISHAL GONUGUNTLA
GENERAL MANAGER

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