

LUNCH MENU

HAMILTON CLUB OF LANCASTER

SOUPS

SHE CRAB 	13/16
cream, herbs	
COCONUT & BUTTERNUT SQUASH  	12/15
coconut milk, local butternut squash	

GREEN SALADS

CLASSIC CAESAR SALAD	15
anchovy dressing, croutons, shaved parmigiano reggiano	
SPINACH & STRAWBERRY SALAD	18
honey balsamic vinaigrette, goat cheese, spiced pecans	

FARM-TO-TABLE SEASONAL SALADS

Seasonal Salad Trio: Choice of any 3
Farm-to-Table Seasonal Salads: \$18

SHAVED BRUSSELS SPROUTS WITH ALMONDS, MEDJOOL DATES, PARMESAN AND APPLE CIDER VINAIGRETTE
OVEN ROASTED CURRIED CAULIFLOWER WITH GOLDEN RAISINS, FRIED SHALLOTS AND ALMONDS
NEW MEXICAN CORN SALAD WITH POBLANO AND QUESO FRESCO IN CILANTRO HONEY-LIME VINAIGRETTE
CHARRED BROCCOLI WITH PARMESAN, ROASTED GARLIC, PINE NUTS IN A LEMON OLIO
EDAMAME & SUGAR SNAP PEA SALAD, WATERMELON RADISH IN SESAME DRESSING
HEIRLOOM TOMATO & ROASTED KALE SALAD WITH FETA CHEESE

SALAD ADD-ONS

RED MISO BEEF	7
ROASTED CHICKEN BREAST	6
GRILLED FAROE ISLAND SALMON	7
PLANT-BASED BULGOGI STEAK	8
SAUDER'S ORGANIC HARD-BOILED EGG	3
CAB PETIT FILET	25

CLASSIC DELI SALADS

Classic Club Trio: Choice of any 3
Classic Deli Salads: \$16

TARRAGON CHICKEN SALAD
ALBACORE TUNA SALAD
SAUDER'S ORGANIC EGG SALAD
SEASONAL FRUIT SALAD

CHEF'S SIGNATURE BOWLS

RED MISO BEEF BOWL	25
braised beef short ribs, snap peas & edamame salad, pickled ginger, crispy onions, furikake, hijiki rice, red miso sauce	
HATCH GREEN CHILE CHICKEN BOWL	23
grilled chicken breast, New Mexican corn salad, charred brussels sprouts, queso fresco, cilantro rice, creamy green hatch chile sauce	
THAI LEMONGRASS-CHILI SALMON BOWL	24
grilled sustainable Faroe Island salmon, curried cauliflower, charred broccoli & garlic, crispy onions, Vietnamese bun rice noodles, lemongrass chili sauce	
TOKIO TUNA POKE BOWL	25
charred rare sesame crusted tuna, edamame & snap peas, wakame seaweed, crispy onions, pickled cucumber, pickled ginger, hijiki rice, sesame ginger-plum dressing	
HAMILTON CLUB BURGER BOWL	24
8oz. CAB burger patty, heirloom tomatoes & kale, shaved red onions, Mexican corn salad, choice of bleu cheese or parmigiana reggiano	
PLANT-BASED BULGOGI STEAK BOWL	25
plant-based bulgogi steaks, hard boiled Sauder's organic egg, vegan kimchi, edamame & snap pea salad, charred broccoli & parmesan, radish pickle, hijiki rice, gochujang sauce	

CHEF'S FEATURED SEASONAL SANDWICHES

Choice of Potato Chips, French Fries or
Fruit Salad

HAMILTON CLUB BURGER	20
8oz. CAB burger patty, bacon jam, lettuce, tomatoes, onions, pickle, brioche bun	
TUNA MELT SANDWICH	17
Albacore tuna salad smothered with cooper cheese white cheddar & home-made pan de mie bread	
TEXAS BRISKET MELT	18
beef brisket, cheddar, caramelized onion, pan de mi	

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