

THE ONEHUNDRED CLUB

APPETIZER

À LA MINUTE SEAFOOD TOWER AP

built-to-order tower with oysters, shrimp & lobster
served with cocktail sauce & mignonettes

CAST IRON-SEARED CRAB CAKES 16

house remoulade, microgreens

TUNA TARTAR 16

sriracha oil, scallions, quick-pickled cucumber, cucumber emulsion

STEAMED MUSSELS 15

shallots, fresh herbs, white wine

CALAMARI & BACON 13

fried calamari, crispy pork belly, basil, lemon

STEAK TARTAR 16

beef tenderloin, herb dressing, quail egg yolk, foccacia crostinis

FRIED ARTICHOKE HEARTS 16

oven-dried tomatoes, goat feta, remoulade, smoked tomato vinaigrette

LOBSTER RANGOON 16

lobster cream cheese filling, apple – jicama slaw, thai peanut sauce

ON THE SHELL

OYSTERS OF THE DAY 18/half dozen
mignonette, cocktail sauce

SHRIMP COCKTAIL 12
lemon, cocktail sauce

LOBSTER COCKTAIL 24
lemon, cocktail sauce

SALAD

ARTISAN GREENS 12
artisan greens, carrots, cucumbers, cherry
tomatoes, radishes, fresh herbs, balsamic-sesame
vinaigrette

BLEU CHEESE WEDGE SALAD 12
bacon, oven-dried tomatoes, 9-minute egg

RED ROMAINE CAESAR 12
parmesan and house-made garlic croutons

MAIN COURSE

NEW ENGLAND HALIBUT 38

seared halibut, tasso ham, smoked mussels, lobster, corn succotash, fingerling potatoes, blood orange and tarragon cream sauce

VEAL CUTLET ESPELAND 34

breaded veal cutlet, sundried tomato marinara, fried prosciutto, fresh mozzarella, brown butter gnocchi, grilled broccolini

FONTINA-STUFFED CHICKEN BREAST 28

boursin mashed potatoes, wilted spinach, grilled artichokes, meyer lemon demi-glace

GRILLE NORTH STAR FARMS LAMB CHOPS 38

fennel pollen celery root puree, yukon & sweet potato gratin, apple mint demi-glace

STUFFED SOLE 32

fillets of sole stuffed with scallop mousse, sundried tomato-asparagus risotto, lobster nage

BRAISED SHORTRIB 34

roasted beet puree, gnocchi, english pea and parmesan cream sauce, jus natural

GRILLED VEGETABLE LASAGNA 26

layers of vegetables, house-made pasta, ricotta & fresh mozzarella, sundried tomato sauce, arugula salad, fines herbes vinaigrette

A LA CARTE

NY STRIP 31

14oz prime sirloin

FILET MIGNON 38

10oz certified

angus prime

VEAL CUTLET 28

milk fed veal

BONE-IN PORK CHOP 28

10oz chef's signature

CHICKEN 28

free range, organic

roasted 1/2 chicken

SALMON 26

8oz sustainable

scottish salmon filet

HALIBUT 32

8oz canadian halibut

TUNA & WASABI 31

6oz sushi grade, seared rare

MAPLE-CINNAMON APPLE SAUCE * OHC STEAK SAUCE * CABERNET SAUCE * AU POIVRE SAUCE
HOLLANDAISE * SAVORY LEMON * BEARNAISE SAUCE * LEMON CAPER BUTTER

SIDES

LOBSTER-PIMENTO MAC & CHEESE 10

bacon & breadcrumbs

WHOLE ROASTED BABY BEETS 10

asparagus purée, candied pecans

ASPARAGUS 7

meyer lemon vinaigrette, grated pecorino

SAUTÉED NEW HAMPSHIRE MUSHROOMS 8

herbed worcestershire

ROASTED HEIRLOOM VEGETABLES 7

carrots, gold beets, pearl onions & turnips

ROASTED CAULIFLOWER 8

chili flakes

WILTED BABY SPINACH 6

shallots & seasoning

BAKED POTATO 5

PLAIN or GARLIC MASHED POTATOES 5 / 6

FRENCH FRIES or GARLIC FRIES 6

SWEET POTATO FRIES 6

TRUFFLED FRIES 9