

# 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