

# THE ONEHUNDRED CLUB

summer, 2016

## APPETIZERS

- À LA MINUTE SEAFOOD TOWER** AP  
built-to-order tower with oysters, shrimp, lobster, and jumbo lump crab served with cocktail sauce & mignonettes
- TORCHON OF TUNA TARTAR** 20  
green apple-cucumber salad, micro cilantro, wasabi aioli, rice paper chips, avocado mousse
- PEI MUSSELS** 15  
beer and garlic braised with kelly brook farms chorizo, smokey tomato broth, roasted fennel, grilled sourdough
- PAN SEARED LABELLE FARMS FOIE GRAS** 21  
cherry rhubarb vinaigrette, shaved asparagus salad, sourdough toast points, yellow beet & turnip purée, marconas
- LOBSTER AND BACON** 16  
butter-poached maine lobster with breezy hill pork belly, roasted ramp purée & vinaigrette, pea tendrils salad, paprika oil
- PATATAS BRAVAS** 14  
smoked tomato aioli, lime crema, manchego, harissa, fried herbs
- FRIED ARTICHOKE HEARTS** 16  
oven-dried tomatoes, goat feta, remoulade, smoked tomato vinaigrette
- THE ONEHUNDRED CLUB CHEESE & CHARCUTERIE CART** 5/7  
assorted daily choices served with accompaniments

## 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

## SALADS

- FARM MIXED GREENS** 12  
farm mix blend, cucumbers, fried beets, orange segments,  
flying goat farm feta, sherry-beet vinaigrette
- CHIPOTLE WEDGE SALAD** 12  
chopped lettuce, avocado, tomatoes,  
hard boiled egg, great hill blue,  
applewood-smoked bacon, chipotle ranch
- RED ROMAINE CAESAR** 12  
parmesan frico

## CLUB CLASSICS

- HALIBUT** 38  
orange-fennel relish, red pepper coulis, french and red lentils, fried artichoke hearts
- FONTINA-STUFFED CHICK FARMS CHICKEN BREAST** 28  
boursin mashed potatoes, wilted spinach, grilled artichokes, meyer lemon demi-glace
- SEARED DUCK BREAST** 32  
duck confit & buratta sacchetti, spring pea puree, pickled striped beet curls, pea tendrils, strawberry foie cream
- SEAFOOD STEW** 34  
catch of the day, mussels, shrimp, 1/2 lobster tail, israeli cous-cous, grilled artichokes, roasted yellow tomatoes, capers, olives, saffron consommé, grilled house-made sourdough
- LAND & SEA** 41  
fried maine lobster tail & petite filet, green beans almondine, bacon & gouda mashed potatoes, mushroom-madeira demi glace
- VEGETABLE SPECIALTY** 22  
roasted vegetable-stuffed portabella mushroom, grilled asparagus, red quinoa, balsamic reduction, crispy onions, oven roasted tomatoes

**Chef's Seasonal Tasting Menu of 6 Courses** 125 **Sommelier's Beverage/Wine Pairings** 75/60

## À LA CARTE

- NY STRIP** 31  
14oz prime sirloin
- BONE-IN RIBEYE** 45  
16oz prime
- FILET MIGNON** 38  
10oz certified angus prime
- VEAL CUTLET** 28  
milk fed veal

- CHICKEN** 28  
free range,  
organic roasted 1/2 chicken
- SALMON** 26  
8oz sustainable  
scottish salmon filet
- HALIBUT** 32  
8oz canadian halibut
- TUNA** 31  
6oz sushi grade,  
sesame seed crusted ahi

## SAUCES

MADEIRA-MUSHROOM DEMI GLACE \* OHC STEAK SAUCE \* ORANGE-TERRAGON BEURRE BLANC  
CABERNET SAUCE \* AU POIVE SAUCE \* WASABI AIOLI \* HOLLANDAISE \* LEMON CAPER BUTTER

## SIDES

- LOBSTER-PIMENTO MAC & CHEESE** 10  
english peas, bacon, breadcrumbs
- WHOLE ROASTED BABY BEETS** 10  
flying goat farms panna cotta, harissa honey, candied pecans
- HOUSE-MADE "LOADED" TOTS** 8  
bacon, smoked gouda, chives, sour cream
- ASPARAGUS** 7  
meyer lemon vinaigrette, grated pecorino
- SAUTÉED NEW HAMPSHIRE MUSHROOMS** 8  
herbed worcestershire
- GREEN BEANS ALMONDINE** 8  
bacon lardon
- 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