

# THE ONEHUNDRED CLUB

## APPETIZER

### À LA MINUTE SEAFOOD TOWER

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

### CAST IRON-SEARED CRAB CAKES

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

### TUNA TARTAR

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

### STEAMED MUSSELS

shallots, fresh herbs, white wine

### SCALLOP STACKED BACON

hard-seared diver scallop with breezy hill pork belly, butternut squash & apple puree, "bread and butter" cranberries

### BEEF CARPACCIO

red onion dice, capers, truffled arugula, fresh shaved parmesan

### FRIED ARTICHOKE HEARTS

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

### QUAIL "BRINED & BAKED"

bacon & lentil 'ragout', marasca cherry demi glace

## ON THE SHELL

**OYSTERS OF THE DAY** half dozen  
mignonette, cocktail sauce

### SHRIMP COCKTAIL

lemon, cocktail sauce

### LOBSTER COCKTAIL

lemon, cocktail sauce

## SALAD

### AUTUMN MIXED GREENS

warm butternut and delicata squash, apricot, candied almonds, house vinaigrette

### BLUE CHEESE WEDGE SALAD

bacon, oven-dried tomatoes, 9-minute egg

### RED ROMAINE CAESAR

parmesan and house-made garlic croutons

## MAIN COURSE

### HALIBUT

orange-fennel relish, red pepper coulis, french and red lentils, fried artichoke hearts

### FONTINA-STUFFED CHICK FARMS CHICKEN BREAST

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

### PAN-ROASTED DUCK BREAST

bacon-wild rice pilaf, brussel sprout hash, cranberry gastrique

### DOVER SOLE MEUNIÈRE

pan fried sole filet, sage & brown butter parisian gnocchi, caper-butter sauce, grilled lemon

### WINTER SHORTRIBS

red-wine marinated beef short ribs, heirloom carrots & pearl onions, roasted cauliflower, parsnip puree

### ACORN SQUASH

red rice and macadamia nut stuffing, carrot-pumpkin sauce

## A LA CARTE

### NY STRIP

14oz prime sirloin

### BONE-IN RIBEYE

16oz prime

### FILET MIGNON

10oz certified angus prime

### VEAL CUTLET

milk fed veal

### CHICKEN

free range,  
organic roasted 1/2 chicken

### SALMON

8oz sustainable  
scottish salmon filet

### HALIBUT

8oz canadian halibut

### TUNA & WASABI

6oz sushi grade, seared rare

CRANBERRY GASTRIQUE \* OHC STEAK SAUCE \* CABERNET SAUCE \* AU POIVE SAUCE \* HOLLANDAISE \* SAVORY LEMON "SABAYON"

## SIDES

### LOBSTER-PIMENTO MAC & CHEESE

bacon & breadcrumbs

### WHOLE ROASTED BABY BEETS

asparagus purée, candied pecans

### HOUSE-MADE GNOCCHI

brown-butter sage

### ASPARAGUS

meyer lemon vinaigrette, grated pecorino

### SAUTÉED NEW HAMPSHIRE MUSHROOMS

herbed worcestershire

### ROASTED HEIRLOOM VEGTABLES

carrots, gold beets, pearl onions & turnips

### ROASTED CAULIFLOWER

chili flakes

### WILTED BABY SPINACH

shallots & seasoning

### BAKED POTATO

PLAIN or GARLIC MASHED POTATOES

FRENCH FRIES or GARLIC FRIES

SWEET POTATO FRIES

TRUFFLED FRIES