

T H E O N E H U N D R E D C L U B

| ON THE SHELL |

- À LA MINUTE SEAFOOD TOWER** oysters ▪ shrimp ▪ lobster ▪ cocktail sauce ▪ mignonettes MP
OYSTERS OF THE DAY mignonette ▪ cocktail sauce 3
SHRIMP COCKTAIL lemon ▪ cocktail sauce 12
LOBSTER COCKTAIL lemon ▪ cocktail sauce 24

| APPETIZERS |

- CAST IRON-SEARED CRAB CAKES** house remoulade ▪ microgreens 16
TUNA TARTAR sriracha oil ▪ scallions ▪ quick-pickled cucumber ▪ cucumber emulsion 16
CALAMARI & BACON fried calamari ▪ crispy pork belly ▪ basil ▪ lemon 13
STEAK TARTAR beef tenderloin ▪ herb dressing ▪ quail egg ▪ foccacia crostinis 16
FRIED ARTICHOKE HEARTS oven-dried tomatoes ▪ goat feta ▪ remoulade ▪ smoked tomato vinaigrette 16
PAN SEARED SCALLOPS topped with quail eggs ▪ pea puree 15

| SALADS |

add chicken ▪ steak ▪ shrimp ▪ salmon

- ARTISAN GREENS** artisan greens ▪ carrots ▪ cucumbers ▪ cherry tomatoes ▪ radishes ▪ balsamic vinaigrette 12
BLEU CHEESE WEDGE SALAD bacon ▪ oven-dried tomatoes ▪ 9-minute egg 12
RED ROMAINE CAESAR parmesan ▪ house-made garlic croutons 12

| SANDWICHES |

choice of french fries

- WAGYU BURGER** 8oz wagyu beef ▪ lettuce ▪ tomato ▪ onion ▪ choice of cheese ▪ brioche bun 16
CHEESEBURGER SLIDERS three to an order 14
LOBSTER SLIDERS three to an order 16

| BISTRO |

- POISSON DU JOUR** MP
CHILEAN SEA BASS EN PAPILOTE mélange of vegetables ▪ fingerling potatoes ▪ beurre blanc 34
VEAL CHRISTO breaded veal cutlet ▪ marinara ▪ fried prosciutto ▪ mozzarella ▪ spinach fettuccini ▪ seasonal vegetables 29
SCALLOP MOUSSE-STUFFED SOLE grilled asparagus ▪ fingerling potatoes ▪ lemon-dill lobster velouté 29
RED WINE BRAISED SHORTRIB fingerling potatoes ▪ wild mushrooms ▪ apple jicama slaw 30
FONTINA-STUFFED CHICKEN BREAST boursin mashed potatoes ▪ wilted spinach ▪ grilled artichokes
meyer lemon demi-glace 28
GRILLED VEGETABLE LASAGNA layers of vegetables ▪ house-made pasta ▪ ricotta & fresh mozzarella ▪ marinara
arugula salad ▪ herb vinaigrette 23

| A LA CARTE |

- NY STRIP** 12oz prime sirloin 31
FILET MIGNON 8oz or 10oz certified angus prime 38/45
VEAL CUTLET milk fed veal 24
CHICKEN free range, organic, roasted 1/2 chicken 20
SALMON 8oz sustainable Scottish salmon filet 22
CHILEAN SEA BASS 8oz pan seared 28
TUNA & WASABI 6oz sushi grade, seared rare 26

SAUCES

- beurre blanc
OHC steak sauce
cabernet sauce
au poivre sauce
lemon caper butter
bearnaise sauce

| SIDE DISHES |

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| LOBSTER MAC & CHEESE 12
bacon & breadcrumbs | ROASTED HEIRLOOM VEGETABLES 7
Seasonal selection | BAKED POTATO 7 |
| WHOLE ROASTED BABY BEETS 8
seasonal selection | WILTED BABY SPINACH 8
shallots & seasoning | PLAIN MASHED POTATOES 8 |
| SAUTÉED NH MUSHROOMS 8 | ASPARAGUS 7 | GARLIC MASHED POTATOES 8 |
| | ROASTED CAULIFLOWER 7 | FRENCH FRIES or GARLIC FRIES 6 |
| | | SWEET POTATO FRIES 6 |
| | | TRUFFLED FRIES 7 |