

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

| ON THE SHELL |

- Á 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

| SOUPS AND SALADS |

add chicken ▪ steak ▪ shrimp ▪ salmon 9

- NEW ENGLAND CLAM CHOWDER** cup 6 ▪ bowl 8
CHILI cup 8 ▪ bowl 12
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
TUNA SALAD NICOISE grilled 3oz tuna ▪ tomato ▪ olives ▪ haricot vert ▪ anchovies ▪ 9-minute egg ▪ hearts of palm ▪ artisan greens ▪ fines herbes vinaigrette 19

| LUNCH |

choice of fries, side salad, or pasta salad

- CHICKEN & ARTICHOKE PANINI** artichoke hearts ▪ arugula ▪ basil ▪ tomato ▪ prosciutto ▪ smoked gouda balsamic reduction 17
THE "HUNDY" CLUB choice of chicken, turkey, or roast beef ▪ cheddar ▪ bacon ▪ mayo ▪ lettuce ▪ tomato ▪ pullman loaf 16
THE ONEHUNDRED CLUB BURGER 8oz wagyu beef ▪ lettuce ▪ tomato ▪ onion ▪ choice of cheese ▪ brioche bun 16
VEAL PARMESAN breaded veal cutlet ▪ sundried tomato marinara ▪ fresh mozzarella ▪ basil ▪ balsamic drizzle asiago-ciabatta roll 16
PORTER BRAISED CORNED BEEF RUEBEN sauerkraut ▪ Russian dressing ▪ Swiss cheese ▪ marble rye 15
GRILLED VEGETABLE "MUFFULETTA" WRAP eggplant ▪ zucchini roasted peppers ▪ spinach ▪ provolone cheese ▪ peppadew pepper & olive tapenade mayonnaise ▪ lavash wrap 13

| 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
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

| 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 POTATOS 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 |