

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

VALENTINE'S DAY MENU

| 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 sushi grade tuna • crispy shallots • avocado • arugula sprouts 16
FRIED SHRIMP fried shrimp • sweet chili-garlic aioli 14
STEAK TARTAR beef tenderloin • pickled cornichons • quail egg • Tabasco • hand cut truffle fries 16
FRIED ARTICHOKE HEARTS oven-dried tomatoes • goat feta • remoulade • smoked tomato vinaigrette 16
PAN SEARED SCALLOPS topped with quail eggs • pea puree 15
MUSSELS MARINIÈRE shallots • garlic • white wine • crostini 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
ROMAINE CAESAR parmesan • house-made garlic croutons 12

| BISTRO |

- SURF AND TURF** 10oz filet • king crab leg • heirloom potatoes • garlic roasted broccoli 49
SEA BASS IN BOUILLABAISE pan-seared sea bass • glazed heirloom carrots • crostini 38
SALMON EN CROUTE filet of salmon • spinach • basil pesto cream cheese • heirloom potatoes 32
VEAL CHRISTO panko crusted veal cutlet • marinara • fried prosciutto • mozzarella • fettuccini • chefs vegetable 29
RED WINE BRAISED SHORTRIB fingerling potatoes • wild mushrooms • glazed heirloom carrots 30
ROASTED CHICKEN PROVENCAL mashed potatoes • wilted spinach • garlic roasted broccoli • beurre blanc 28
VEGETABLE PASTRY PURSE puff pastry • seasoned corn • mushrooms • spinach • marsala sauce 26

| 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 6oz sushi grade, toasted sesame seared rare 26
BONE IN PORK CHOP 12oz cut 26

SAUCES

beurre blanc
OHC steak sauce
cabernet sauce
au poivre sauce
lemon caper butter
horseradish cream

| 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 |
| GARLIC-PARMESAN ROASTED BROCCOLI 8 | ROASTED CAULIFLOWER 7 | FRENCH FRIES or GARLIC FRIES 6 |
| | | SWEET POTATO FRIES 6 |
| | | TRUFFLED FRIES 7 |