

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 |

- CRAB CAKES** house remoulade • microgreens 16
TUNA TARTAR sriracha oil • avocado-tomatillo salad • cucumber emulsion 16
FRIED SHRIMP fried shrimp • mango marmalade • sweet chili-garlic aioli • scallion 14
STEAK TARTAR beef tenderloin • two mustard herb dressing • crostini 16
FRIED ARTICHOKE HEART oven-dried tomatoes • goat feta • remoulade • smoked tomato vinaigrette 16
BACON WRAPPED SCALLOPS radicchio-endive salad • warm pancetta mustard vinaigrette 14
STEAMED MUSSELS lobster broth • chorizo • white wine • roasted tomato 12

| SALADS |

add chicken • steak • shrimp • salmon

- ARTISAN GREENS** carrots • cucumbers • cherry tomatoes • radishes • balsamic- sesame vinaigrette 12
BLEU CHEESE WEDGE bacon • oven-dried tomatoes • 9-minute egg 12
ROMAINE CAESAR parmesan • house-made garlic croutons • asiago tuile 12

| BISTRO |

- ATLANTIC COD** potato crusted • sautéed spinach • roasted carrots • scallion cream sauce 26
SCOTTISH SALMON fennel quinoa pilaf • asparagus • blood orange gold beet relish • maltaise sauce 28
VEAL ESPELAND panko crusted veal • marinara • fried prosciutto • mozzarella • linguini • chefs vegetable 29
PINENUT CRUSTED LAMB sundried tomato relish • purple potato & manchego gratin • grilled artichokes • apple-mint demi-glace 33
APPLE CIDER CHICKEN stuffed with black mission figs • brie mashed potato • haricot vert • apple cider & gold fig sauce 28
PORTOBELLO WELLINGTON grilled portobello mushrooms • summer squash • roasted red peppers • spinach • herbed goat cheese • wild rice pilaf • port & balsamic reduction 26

| A LA CARTE |

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

SAUCES

- OHC steak sauce
cabernet sauce
au poivre sauce
lemon caper butter
béarnaise

| SIDE DISHES |

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| LOBSTER MAC & CHEESE 12
bacon & breadcrumbs | MUSHROOM MARSALA 8 | ROASTED CAULIFLOWER 7 |
| WHOLE ROASTED BABY BEETS 8
lavender asparagus cream & pecan crumble | ROASTED HEIRLOOM VEGETABLES 7
seasonal selection | BAKED POTATO 7 |
| ROASTED BRUSSELS SPROUTS 9
bacon & black truffle | WILTED BABY SPINACH 8
shallots & seasoning | PLAIN or GARLIC MASHED POTATOES 8 |
| | ASPARAGUS 8
rosemary lemon vinaigrette | FRENCH FRIES or GARLIC FRIES 6 |
| | | SWEET POTATO FRIES 6 |
| | | TRUFFLE FRIES 7 |