DINNER

Starters

Tavern Chips | 10.95
w/ Lobster | 16.95
w/ Crispy Buffalo Chicken | 11.95

Shrimp Cocktail (3) | 16.95
lemon, cocktail, court boullion

Calamari | 18.95
cornmeal breading, pomodoro, lemon aioli

Lobster Chowder | 13.95/8.95
house lobster stock, bacon, sherry, cream

French Onion Soup | 11.95
three onion, beef stock, crostini, crisp cheese

Chicken Wings | 14.95
8 wings tossed with your choice of one house sauce
(bbq, buffalo, thai chili, garlic parmesan)
served w/ blue cheese and crudite

Onion Rings | 11.95
house secret sauce

Frites Du Jour | 7.95
our shoestring fries with house parmesan herbs

Salads

Century Caesar | 13.95/7.95
house caesar dressing, herb brioche croutons, parmesan crisp

Century Wedge | 13.95/7.95
blue cheese, bacon, tomato, onion

Century House | 13.95/7.95
greens, tomato, onion, cucumber, carrots, balsamic dressing

Tavern Entrées

sub onion rings for fries or frites (+$3)

Hot Lobster Roll | 36.95
drawn butter, sherry poached, lemon aioli, house frites

Clocktower Chicken Sandwich | 18.95
breaded fried chicken breast, pickles, lettuce, tomato, cheddar, gochujang aioli, bacon, fries

Steak Sandwich Mafioso | 22.95
shaved prime rib, onions, cherry peppers, horseradish cream, Italian cheeses, house fries - also available traditional with mushrooms, onions, melted cheese

CAB House Burger | 18.95
8 oz CAB burger, brioche bun, chipotle aioli, grilled red onion, cheddar, bacon, house pickles, fries

Tenders and Fries | 16.95
4 chicken tenders, fries, house bbq sauce

Entrées

OUR AWARD WINNING PRIME RIB -	14 oz. chef potato, vegetable du jour, popover, au jus	33.95
	20 oz	45.95
Surf and Turf -	prime rib, lobster tail, chef vegetable, mashed potato, popover	59.95
Unparm -	breaded chicken cutlet, house herb pesto penne w/touch of cream, burrata, house pomodoro	26.95
Lobster Tail -	cold water tail, drawn butter, roasted tomato orzo, asparagus	36.95
Scallops (4) -	lemon dill risotto, citrus braised fennel, tossed greens, red pepper coulis	38.95
Salmon -	cauliflower caper saute, grilled baby bok choy, cauliflower puree, cherry reduction, scallion confit	29.95
Lobster Mac n Cheese -	mornay, parmesan, lobster, penne	26.95
Shrimp Pappardelle (4) -	jumbo shrimp, fresh pappardelle, tomato, lemon cream sauce	29.95
CAB Prime Steak Frites -	herb butter NY strip, house frites, chef vegetable	48.95
Filet Mignon -	8 oz. hand cut CAB filet, grilled, mashed potato, wild mushroom ragu, spinach, crispy shallots	48.95

ENHANCEMENTS:

(Add to any full size salad or pasta entree)

Grilled Chicken | 7
Crispy Chicken | 8
Buffalo Chicken | 8
(crispy or grilled)
Lobster Tail | 29
Chilled Shrimp (3) | 14
Scallops (3) | 30
Pan Seared Salmon | 16

ADD A SIDE:

Frites | 7
Vegetable Du Jour | 4
Mushrooms and Onions | 6
Horsey Cream | 1
Garlic Spinach | 7
Roasted Asparagus | 6
Mashed Potato | 4

Lobster Mac n Cheese | 15
Buffalo Mac n Cheese | 7
Mac n Cheese | 6

ALLERGEN AND GRATUITY NOTE: Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies. Parties of 6 or more will be charged an auto gratuity of 20% paid in full to your server

OUR WINES

THE WHITES/PINOTS/ROSE

#303 **Kim Crawford, Sauvignon Blanc** *New Zealand* - 49/14
#301 **Chateau St. Michelle, Riesling** *Columbia Valley, Washington* - 34/9
#305 **Ecco Domani, Pinot Grigio** *Tre Venice, Italy* - 34/9
#308 **Bottega Vinaia, Pinot Grigio** *Trentino, Italy* - 46/12
#321 **Kendall Jackson, Chardonnay** *Santa Rosa, California* - 46/14
#300 **Josh Cellars, Rose** *California* - 47/14
#204 **Cline, Chardonnay,** *Sonoma, California* - 38/12
#323 **Prophecy, Sauvignon Blanc** *California* - 41/10

PETITE BOTTLES - 375 ML

Kendall Jackson Chardonnay - 24 **Josh Cabernet -** 23

EXQUISITE LABELS

#115 **Stags' Leap, Cabernet** *Napa Valley, California 2020* - 188
#324 **Cakebread, Sauvignon Blanc** *Napa Valley, California 2021* - 62

THE REDS

#102 **Banfi, Chianti Classico** *Tuscany, Italy* - 36/11
#104 **Josh Cellars Legacy, Red Blend** *Napa Valley, California* 39/12
#151 **Josh Cellars, Cabernet** *Napa Valley, California* - 47/14
#106 **Joel Gott 815, Cabernet** *Napa Valley, California* - 51/15
#107 **Meomi, Pinot Noir** *California* - 69/19
#110 **Bonterra Vineyards, Merlot** *California* - 42/13
#128 **Cline, Pinot Noir** *California* - 49/14
#127 **Prophecy, Pinot Noir** *Monterey, California* -35/10
#130 **McManis, Petite Sirah** *California* - 37/12

House Wine By the Bottle $ 26.00 By The Glass $8.50

SPARKLING

Veuve Clicquot Brut Champagne *Reims, France 2015* - 230
Dom Perignon Brut Champagne Sainte-Menehould *France 2012* - 350
also available by split house sparkling wine, prosecco

COCKTAILS

ALMOND JOY TO THE WORLD MARTINI | 12
Dutch Chocolate vodka, Coconut Rum, Amaretto

WINTER MOJITO | 14
Bacardi, Dutch Chocolate Vodka, Peppermint simple syrup, muddled mint topped with seltzer

MISTLETOE MARGARITA | 12
Tequila, triple sec, Lime Juice, Sour mix, Simple Syrup with a Grand Marnier Float

ELF FASHIONED | 12
Muddled cherry & orange, Nobel Oak Bourbon, Maraschino Liqueur, bitters & a Orange peel Twist

POLAR BEAR ESPRESSO | 12
Double Espresso Vodka, Coffee Brandy, Vanilla Vodka, Espresso Liqueur, Kahlua Shaken and served in a Martini glass

SEASONAL SANGRIA | 9
Changes like NY weather but always a blend of wines, spirits of the day, a little juice, a lot of fruit, on the rocks

Ask your server for today's drafts!

Jan 2024