



Century House

HOTEL / RESTAURANT / CONFERENCE CENTER

WWW.THECENTURYHOUSE.COM

Dinner Appetizers

Shrimp Cocktail

Three Jumbo Shrimp Poached in Our Court Bouillon
Served with Our Tangy House Made Cocktail Sauce...\$11

Lobster Cocktail

Tender Chunks of Maine Lobster Meat, Diced Bell Peppers & Scallions
Tossed in our House Made New England Remoulade...\$15

Shrimp Brochette

Jumbo Shrimp Wrapped in Applewood Smoked Bacon, Roasted with Sundried Tomatoes & Horseradish
Drizzled with Honey & Stone Ground Mustard...\$11

Potato Gnocchi

Herbed Potato Pasta Pan Fried in Clarified Butter. Served over Gorgonzola Cream Sauce...\$8

Jumbo Lump Crab Cakes

Tender, All Meat Cakes. Pan Seared with Sweet & Spicy Peppadew Aioli
Pea Shoots & Field Green Salad...\$15

Grilled Eggplant Relitini

Herbed Ricotta Cheese Wrapped with Slices of Marinated Eggplant
Goat Cheese Coin & Simple Pomodoro...\$8

Trio of Local Cheeses & Accompaniments Selected by Our Chef

Per Market

Soups

Soup of the Day

Chef's Selection of Choice Ingredients that Complement the Season...\$6

Century House Lobster Chowder

Tender Chunks of Lobster in a Hearty Chowder...\$9

Three Onion Soup

Caramelized Spanish Onions, Shallots & Bermuda Onions in a Rich Beef Broth
Topped with Swiss & Provolone Cheese...\$6

Salads

Century Caesar

House Made Caesar Dressing, Crisp Romaine Hearts
Crispy Polenta Croutons & Asiago Cheese...\$7

Arugula Salad

Buttered Walnuts, Granny Smith Apples, Sundried Cranberries & Blue Cheese
Apple Walnut Vinaigrette...\$7

Garden Salad

Marinated Beefsteak Tomatoes, Cucumbers, Grilled Red Onion & Spun Beets.
Signature Tart Cherry Vinaigrette...\$7

Century Chopped Salad

Iceberg Lettuce, Cucumbers, Tomatoes, Roasted Purple Beets, Spun Carrots
Pancetta Crisp & Roasted Garlic Ranch...\$7

\$10 shared entrée plate charge. For your convenience, 18% gratuity will be added to all parties of ten guests or more.



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Dinner Entrées

Hickory Planked Atlantic Salmon

Lightly Seasoned & Pan-Seared. Finished in the oven on a Hickory Plank
Tart Cherry, Applewood Smoked Bacon & Green Apple Relish
Fresh Green Salad...\$24

Porcini Dusted Sea Scallops

Pan Seared with Wild Mushroom Risotto Cake,
Grilled Asparagus & Pancetta Crisp
Herb Oil & Red Wine Reduction...\$25

Pan Seared American Sea Bass

Candied Ginger Grapefruit Sauce
Perched atop a Pan Seared Wild Rice Cake & Fresh Green Salad...\$24

Grilled Shrimp

Marinated Jumbo Shrimp, Braised Spinach & Tomatoes Concasse
Topped with Fresh Lobster & Jumbo Lump Crab Meat...\$24

Potato Wrapped Cod

Fresh Scrod Wrapped in Yukon Gold Potato Strings & Pan Seared
Sweet Clam Cream, Half-Dozen Littleneck Clams
Bacon Lardons & Sweet Corn Coulis
Resting atop a Seared Polenta Cake...\$25

Cape Cod Pot

Lobster, Sea Scallops, Jumbo Shrimp
Littleneck Clams & Chunks of Whitefish. Simmered in a
Saffron Fennel Fumet.
Served with a side of Pappardelle Pasta...\$38

Light House Shore Dinner

Broiled Lobster Meat, Pan Seared Sea Scallops & Crab Stuffed Jumbo Shrimp
Whipped Potatoes & Vegetables...\$35

Broiled Lobster Tails

Fresh Lobster Tails Broiled with Butter Bread Crumbs White Wine & Fresh Lemon.
Served with Drawn Butter...Single \$26 or Double...\$36

Chicken Picatta

Pan Roasted Chicken Breast with Jasmine Rice
Lemon, Capers & Chardonnay Sauce...\$20

Chicken Marsala

Pan Roasted Chicken Breast with Wild Mushrooms Blend
Marsala Wine & Fond de Volaille...\$20

Surf & Turf Filet Mignon

Broiled Lobster Tail with Drawn Butter Paired with a Center Cut Filet Mignon with
Merlot Demi Glace...\$33

Red Wines

Merlot

	glass	bottle
1 Pindar (Long Island)	9.00	32.
2 Esser (California)	8.00	29.
3 Blackstone (California)		29
4 Folie a Deux (California)		32.

Pinot Noir

5 HobNob (France)	7.75	26.
6 Rex Goliath (California)	8.75	29
7 LaCrema (California)		39.

Beaujolais-Villages

8 Barton&Guestier (France)	7.25	24
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Malbec

9 Graffigna (Argentina)		32.
10 Septima (Argentina)	8.00	29.

Zinfandel

11 Ravenswood (California)		32.
12 Napa Cellars (California)		36.

Chianti Classico

13 Rocca delle Macie (Italy)	8.75	26.
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Shiraz

14 Red Belly Black (Australia)	8.00	29.
15 Rolf Binder (Australia)		49.

Shiraz-Cabernet

16 Rosemount (Australia)	7.75	28.
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Meritage

17 Kendall-Jackson (California)		38.
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Cabernet Sauvignon

18 J. Lohr (California)	8.75	33.
19 Kendall Jackson (California)	9.25	31.
20 Santa Rita (Chile)		36.
21 Stags Leap (California)		62.
22 Kunde (California)		86.



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White Wines

<i>Champagne/Sparkling</i>	<i>split bottle</i>	
Frexinet Blanc de Blancs	8.00	25.
Korbel Brut (California)		25.
Domaine Chandon Brut		37.
Veuve Cliquot Brut	62.	120.
Moet & Chandon "Imperial"		99.
Martinin & Rossi Asti		31.
Mionetto Prosecco (Italy)		28.
Mionetto Moscato Dolce (Italy)		28.

<i>Pinot Grigio</i>	<i>glass</i>	<i>bottle</i>
Ca' Montini (Italy)		38.
Santa Margherita (Italy)		41.
Ecco Domani (Italy)	6.75	26.

<i>Riesling</i>		
Chateau Ste. Michelle (Wash.)		38.
Glenora (NY)	9.75	28.
Lamoreau Landing (NY)	8.75	30.

<i>Sauvignon Blanc</i>		
Geyser Peak (California)	9.25	29.
Santa Rita "120" (Chile)	6.50	24.
Brancott (New Zealand)	8.75	27.

<i>Gewursframiner</i>		
Hogue Cellars (Washington)		21.

<i>Pouilly-Fuisse</i>		
Louis Jadot (France)		37.

<i>Chardonnay</i>		
Kendall-Jackson (California)	9.25	27.
J. Lohr (California)	8.75	33.
Clos du Bois (California)		36.
Ferrari-Carano (California)		47.
Standing Stone (NY)	7.00	26.

<i>Pinot Gris</i>		
Hazlitt (New York)		28.

Dinner Entrées

Turkey Pot Pie

Slow Roasted Tender Chunks of Vermont Turkey
Roasted Root Vegetable & Sweet Peas, Flakey Puff Pastry Crust
A Side of Fresh-baked, Herbed Corn Bread...\$19

Cornish Game Hen

Marinated & Fire Roasted Whole Game Hen
With Rustic Ciabatta Bread Salad, Grilled Red Onion Roasted Carrot & Celery
Served with Natural Jus...\$23

Peppered Hudson Valley Magret Duck Breast

Encrusted with Pink & Black Peppercorns Slowly Rendered
Served with a Pan-Seared Wild Rice Cake and Blackberry Duck Jus...\$21



Certified Angus Beef New York Strip Steak

Yukon Whipped Potatoes & House Made Steak Sauce...\$28

Gorgonzola Crusted Filet Mignon

Yukon Whipped Potatoes
Merlot Demi Glace...\$27

Pan Seared Hanger Steak

Caramelized Sweet Onions, Savory Herbs & Burgundy Demi-Glace...\$23

Char Grilled Colorado Lamb Chops

Yukon Whipped Potatoes, Roasted Root Vegetables
Rosemary Lamb Jus, Mint Pesto & Roasted Red Pepper Coulis...\$29

Grilled Frenched Pork Chop

Applewood Smoked Bacon & Sweet Potato Hash
House Made Tart Cherry BBQ Sauce...\$27

Braised Boneless Short Ribs of Beef

Roasted Root Vegetables
Yukon Whipped Potatoes & Cabernet & Herb Braising Fond...\$22

Slow Roasted Prime Rib

Yukon Whipped Potatoes, Natural Jus...14oz. \$26 or 20oz. \$33

Pappardelle Pasta

Grilled Onion & Asparagus with Sauce a la Vodka...\$18

Wild Mushroom Risotto

Creamy Arborio Rice, Shiitake, Portabella & Porcini Mushrooms
With a Hint of Roasted Garlic...\$18

Veal Oscar

"Chicago" Cut Milk Feed Veal, Poached Asparagus & Succulent Lobster & Crab Meat
Topped with Sauce Hollandaise. Served with Yukon Whipped Potatoes...\$25