



## Century House

HOTEL / RESTAURANT / CONFERENCE CENTER

WWW.THECENTURYHOUSE.COM

# Luncheon

## Starters

### *Shrimp Cocktail*

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

### *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

### *Chopped Turkey Cobb*

Crisp Iceberg Lettuce, Crumbled Gorgonzola, Avocados  
Applewood Smoked Bacon, Tomatoes, Hard Boiled Egg  
Roasted Turkey Breast, Roasted Garlic Buttermilk Ranch...\$12  
Substitute Lobster...\$15

### *Century Caesar*

House Made Caesar Dressing, Crisp Romaine Hearts  
Crispy Polenta Croutons & Asiago Cheese...\$8  
Add Grilled Shrimp...\$12 or Chicken...\$11

### *Garden Salad*

Marinated Beefsteak Tomatoes, Cucumbers, Grilled Red Onion & Spun Beets...\$5  
Add Grilled Shrimp... \$9 or Chicken...\$8

## Burgers & Sliders

### *Century House Burger*

Certified Angus Beef, Grilled Red Onion with Applewood Smoked Bacon  
Sharp Cheddar & House Made Steak Sauce  
On a Brioche Bun ...\$10

### *Braised Boneless Beef Short Rib Twin Sliders*

Roasted Garlic & Cracked Black Pepper Aioli  
French Fries & Green Salad...\$9

### *Slow Cooked Chicken Twin Sliders with Tart Cherry BBQ Sauce*

Shaved Red onion Applewood Smoked Bacon & Cheddar Cheese  
French Fries & Green Salad...\$9

### *House Made Lump Crab Cake Twin Sliders*

Pan Seared with Sweet & Spicy Peppadew Aioli  
Root Vegetable Slaw & Green Salad...\$15



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## Luncheon Entrées

### Open Faced Lobster "Rolls"

Toasted Buttered Bread, Crisp Butterhead Lettuce  
Tender chunks of Lobster Meat with a Side of Orange Marmalade,  
French Fries & Green Salad - Served Hot,  
Simmered in Drawn Butter or Cold with our House Made Dressing...\$15

### Lobster and Crab Trap

House Made Pan Seared Twin Crab Cakes atop a Bed of Sautéed Spinach  
With Crispy Pancetta Topped with Blue Cheese,  
Coleslaw And Tender Chunks of Lobster Meat...\$16

### Petite Surf and Turf

Grilled 5oz Filet of Beef with Red Wine Demi-Glace  
Broiled 4oz Maine Lobster Tail with Drawn Butter  
Yukon Whipped Potatoes, Vegetables & a Grilled Lemon Crown...\$20

### Petite Filet

Grilled 5oz Filet of Beef with Red Wine Demi-Glace  
Yukon Whipped Potatoes & Vegetables...\$14

### Broiled Cod Fish

Cooked in Wine, Butter & Lemon Juice Topped with Buttered Bread Crumbs  
Yukon Whipped Potatoes & Vegetables...\$11

### Broiled Sea Scallops

Cooked in Wine, Butter & Lemon Juice Topped with Buttered Bread Crumbs  
Whipped Potatoes & Vegetable...\$13

### Fish and Chips

Crispy Fried Battered Haddock Filet  
French Fries, Tartar Sauce & Cole Slaw...\$11

### Crab Cakes

Pan Seared Twin Jumbo Lump Crab Cakes  
served with Orange and Blue Crab Remoulade  
Green Salad...\$15

### Frittata of the Day

Farm Fresh Eggs Served With Crispy Baguette  
Green Salad Tossed With Shallot Dressing...Priced Daily.

## 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 Sidewise (France)	7.75	26.
6 Rex Goliath (California)	8.75	29
7 LaCrema (France)		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 Jed Steele (California)		27.
13 Napa Cellars (California)		36.

### Chianti Classico

14 Rocca delle Macie (Italy)	8.75	26.
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### Shiraz

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

### Shiraz-Cabernet

17 Rosemount (Australia)	7.75	28.
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### Meritage

18 Kendall-Jackson (California)		38.
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### Cabernet Sauvignon

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



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## White Wines

### Champagne/Sparkling *split bottle*

Frexinet Blanc de Blancs	8.00	25.
Veuve de Vernay Brut	7.25	
Korbel Brut (California)		25.
Domaine Chandon Brut		37.
Veuve Cliquot Brut	62.	120.
Moet & Chandon "White Star"		99.
Martinin & Rossi Asti		31.
Mionetto Prosecco (Italy)		28.
Mionetto Moscato Dolce (Italy)		28.

### Pinot Grigio *glass bottle*

Ca' Montini (Italy)		38.
Santa Margherita (Italy)		41.
Ecco Domani (Italy)	6.75	26.

### Riesling

Chateau Ste. Michelle (Wash.)		38.
Glenora (NY)	9.75	28.
Lamoreau Landing (NY)	8.75	30.

### Sauvignon Blanc

Geyser Peak (California)	9.25	29.
Santa Rita "120" (Chile)	6.50	24.
Brancott (New Zealand)	8.75	27.

### Gewurztraminer

Hogue Cellars (Washington)		21.
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### Pouilly-Fuisse

Louis Jadot (France)		37.
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### Chardonnay

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.

### Pinot Gris

Hazlitt (New York)		28.
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## Sandwiches

### Panini of The Day

Petite Pressed Sandwiches  
Served with Green Salad...\$9

### Chicken BLT

Grilled Marinated Chicken Breast, Avocado Ranch  
Applewood Smoked Bacon, Sliced Tomato and Butterhead Lettuce  
Served on a Brioche Bun...\$9

### Roast Turkey Chipotle

Thick Sliced House Roasted Turkey Breast, Chipotle Mayo  
Roasted Red peppers, Cheddar Cheese & Butterhead Lettuce  
Served on a Brioche Bun ...\$9

### Roast Beef

House Roasted Top Round of Beef, Grilled Red Onion, Roasted Garlic Mayo  
Aged Provolone Cheese served on a Brioche Bun...\$9

### Reuben

NY Deli Style Corned Beef, Sauerkraut  
Russian Dressing & Swiss Cheese on Caraway Rye...\$9

### Hot Pastrami

Dijon Mustard on Caraway Rye with Pastrami Dipping Jus  
French Fries & Cole Slaw...\$9

### Traditional Sandwich

Roast Beef, Turkey, Honey Cured Ham, Tuna Salad or Corned Beef

Served on your choice of White, Whole Wheat, Caraway Rye  
Crispy Baguette or Flour Tortilla Wrap.

Please choose either Swiss, Hearty Cheddar or Herbed Goat cheese  
Honey mustard, Dijon mustard, mayonnaise or horseradish mayonnaise.  
Served with a sliced pickle and coleslaw...\$9