

## *Soups*

### *Soup of the Day*

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

### *Century House Lobster Chowder*

Tender Chunks of Maine 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

## *Appetizers*

### *Trio of Local Cheeses & Accompaniments Selected by Our Chef*

Market Price

### *Shrimp Cocktail*

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

### *Shrimp Brochette*

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

### *Pan Fried Potato Gnocchi*

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

### *Lobster Cocktail*

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

### *Jumbo Lump Crab Cake*

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

## *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 and 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



# Century House

HOTEL • RESTAURANT

## Entrées

### *Hickory Planked Atlantic Salmon*

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

### *Porcini Dusted Sea Scallops*

Pan Seared with Wild Mushroom Risotto Cake, Grilled Asparagus & Pancetta Crisp  
Herb Oil and 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*

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

### *Light House Shore Dinner*

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

### *Broiled Lobster Tails*

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

### *Chicken Picatta*

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

### *Chicken Marsala*

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

## Red Wines

<i>Merlot</i>	<i>glass</i>	<i>bottle</i>
Pindar (Long Island)	9.00	32.
Esser (California)	8.00	29.
Blackstone (California)		29
Folie a Deux (California)		32.

<i>Pinot Noir</i>	<i>glass</i>	<i>bottle</i>
Hob Nob (France)	7.75	26.
Rex Goliath (California)	8.75	29
LaCrema (France)		39.

<i>Beaujolais-Villages</i>	<i>glass</i>	<i>bottle</i>
Barton&Guestier (France)	7.25	24

<i>Mulbec</i>	<i>glass</i>	<i>bottle</i>
Graffigna (Argentina)		32.
Septima (Argentina)	8.00	29.

<i>Zinfandel</i>	<i>glass</i>	<i>bottle</i>
Ravenswood (California)		32.
Jed Steele (California)		27.
Napa Cellars (California)		36.

<i>Chianti Classico</i>	<i>glass</i>	<i>bottle</i>
Rocca delle Macie (Italy)	8.75	26.

<i>Shiraz</i>	<i>glass</i>	<i>bottle</i>
Red Belly Black (Australia)	8.00	29.
Rolf Binder (Australia)		49.

<i>Shiraz-Cabernet</i>	<i>glass</i>	<i>bottle</i>
Rosemount (Australia)	7.75	28.

<i>Meritage</i>	<i>glass</i>	<i>bottle</i>
Kendall-Jackson (California)		38.

<i>Cabernet Sauvignon</i>	<i>glass</i>	<i>bottle</i>
J. Lohr (California)	8.75	33.
Kendall Jackson (California)	9.25	31.
Santa Rita (Chile)		36.
Stags Leap (California)		62.
Kunde (California)		86.



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## White Wines

<i>Champagne/Sparkling</i>		<i>split bottle</i>
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.
<i>Pinot Grigio</i>		<i>glass 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>Gewurztraminer</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.

## Entrées

### *Turkey Pot Pie*

Slow Roasted Tender Chunks of Vermont Turkey  
 Roasted Root Veg and Sweet Peas, Flakey Puff Pastry Crust  
 A Side of Herbed Corn Bread...\$19

### *Cornish Game Hen*

Marinated and Fire Roasted Whole 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  
 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 and Sweet Potato Hash  
 House Made Tart Cherry BBQ Sauce...\$27

### *Braised Short Ribs*

Roasted Root Vegetables  
 Yukon Whipped Potatoes & Cabernet and 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 and Porcini Mushrooms  
 With a Hint of Roasted Garlic...\$18



### *The History of the Century House*

It begins in 1790, when the Stephen Van Rensselaer family paid a meager five shillings for several hundred acres of Latham property. The land, which extended clear to Cohoes Falls, was soon being rented to the Frederic Roff family at a rate of 25½ skippels of saleable winter wheat, and four fat fowls to be delivered annually to Mr. Van Rensselaer.

In later years, however, Frederic's son Peter grew dissatisfied with the rental terms, and reneged on payment. Only days later his body was discovered on the outskirts of the property, sending a clear message to one and all!

In 1816 the famous (some would say infamous) family took a hard financial hit, and was forced to sell hundreds of acres for a mere \$960. It was at this time that the original Federal style farmhouse was built, designed by Mrs. Ernie Roff. Mrs. Roff, who was frustrated by her unfaithful husband's notorious philandering, began the project without his knowledge. When he learned of what she had done, he vowed to never lay eyes on the structure. The property would pass out of the Roff's hands, but through it all (and through the turn of the century) the land would be a successful working farm and orchard.

It was in 1949 that James and Dorothy O'Hearn purchased the land, and The Century House Restaurant was established. Very quickly the O'Hearns gained a reputation for their hospitality, living in the upstairs of the farmhouse, and serving their guests in their own living and dining rooms. Today these are our Red and Federal dining rooms.

Much has changed since the humble beginnings of The Century House. The East Dining Room was built in 1957, and the Main Dining Room in 1965. The Main Ballroom was added in 1972, followed by the White Ballroom in 1977, and in 1985 construction began on what would become The Century House Hotel and Conference Center, designed to reflect the traditional federal style that was our beginning. Today we are able to accommodate a cozy gathering of friends in the original Federal Room, or a business conference for five hundred in the Grand Ballroom. Guests at our hotel can enjoy our seasonal pool, tennis court and fitness facilities, or can take a step back in time on our historic nature trail.

The Century House is still family owned and operated, and is still dedicated to serving its guests in a relaxed, comfortable, yet elegant historical setting.

### *Our Promise and Mission*

To Make the world a better place by providing comfort and care to the body and soul of each of our hotel, event and dining guests, staff, owners and community.

We accomplish this by taking the products and services normally associated with the hotel; guest rooms, weddings, meeting rooms, banquets, lunch and dinner, and present them in a blanket of sincere and genuine caring. We provide genuine hospitality and contemporary amenities combined with the highest quality of customer service, where guest's needs are anticipated and met before the customer requests them. The Century House has a feeling of coming home and being taken care of ... a rich warm feeling that makes guests eager to return and to tell others of their great experience.