



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...11.95

Seared Ahi Tuna

Pink Sea Salt & Cracked Black Pepper Crust
Arugula Salad Dressed with an Extra Virgin Olive Oil Lemonette...15.95

Shrimp Brochette

Jumbo Shrimp Wrapped in Applewood Smoked Bacon, Roasted with Sundried Tomatoes & Horseradish
House Made Bourbon BBQ Sauce...11.95

Potato Gnocchi

Cracked Black Pepper & Roasted Garlic Potato Pasta Pan Fried in Clarified Butter
Served over Gorgonzola Cream Sauce...8.95

Jumbo Lump Crab Cakes

Pan Seared Tender, All Meat Cakes
Sweet & Spicy Peppadew Aioli & Green Salad...15.95

Four Cheese Eggplant Relitini

Herbed Ricotta, Mozzarella, Parmesan Cheese Wrapped with Slices of Marinated Eggplant
Asiago Crisp & Smoked Tomato Cream...9.95

Trio of Local Cheeses & Seasonal Accoutrements Selected by Our Chef

M/P

Soups

Soup of the Day

Chef's Selection of Choice Ingredients that Complement the Season...5.95

Century House Lobster Chowder

Tender Chunks of Lobster in a Hearty Chowder...9.95

Three Onion Soup

Caramelized Spanish Onions, Shallots & Bermuda Onions in a Rich Beef Broth
Topped with Swiss & Provolone Cheese...6.95

Salads

Century House Wedge Salad

Iceberg Lettuce, Cucumbers, Tomatoes, Shaved Red Onion
Cracked Black Pepper, Pancetta Crisp with Avocado Ranch Dressing...7.95

Century Caesar

House Made Caesar Dressing, Crisp Romaine Hearts
Crispy Polenta Croutons & Asiago Cheese...7 White Anchovies...8.95

Arugula Salad

Buttered Walnuts, Seasonal Apples, Sundried Cranberries & Blue Cheese
Tart Apple Vinaigrette...7.95

Garden Salad

Marinated Beefsteak Tomatoes, Cucumbers, Grilled Red Onion & Spun Beets.
Signature Tart Cherry Vinaigrette...7.95



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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...24.95

Porcini Dusted Sea Scallops

Pan Seared with Wild Mushroom Risotto Cake,
Grilled Asparagus & Pancetta Crisp
Herb Oil & Red Wine Reduction...25.95

Pan Seared American Sea Bass

Candied Ginger Grapefruit Sauce
Perched atop a Pan Seared Wild Rice Cake & Fresh Green Salad...24.95

Grilled Shrimp

Marinated Jumbo Shrimp, Braised Spinach & Tomatoes Concasse
Topped with Fresh Lobster & Jumbo Lump Crab Meat...24.95

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
Perched on top of Seared Polenta Cake...25.95

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...38.95

Light House Shore Dinner

Broiled Lobster Meat, Pan Seared Sea Scallops & Crab Stuffed Jumbo Shrimp
Whipped Potatoes & Vegetables...35.95

Broiled Lobster Tails

Fresh Lobster Tails Broiled with Butter Bread Crumbs White Wine & Fresh Lemon.
Served with Drawn Butter...Single 26.95 or Double...36.95

Chicken Picatta

Pan Roasted Chicken Breast with Jasmine Rice
Lemon, Capers & Chardonnay Sauce...20.95

Chicken Marsala

Pan Roasted Chicken Breast with Wild Mushrooms Blend
Marsala Wine & Fond de Volaille...20.95

Surf & Turf Filet Mignon

Broiled Lobster Tail with Drawn Butter Paired with a Center Cut Filet Mignon
with Merlot Demi Glace...33.95

Red Wines

<i>Merlot</i>	<i>glass</i>	<i>bottle</i>
1 Pindar (Long Island)	9.00	29.
2 Esser (California)	8.25	28.
3 Blackstone (California)		29.
4 Folie a Deux (California)		38.

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)	8.00	24.
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Malbec

9 Graffigna (Argentina)		32.
10 Septima (Argentina)	8.25	29.

Zinfandel

11 Ravenswood (California)		29.
12 Napa Cellars (California)		36.

Chianti Classico

13 Rocca delle Macie (Italy)	8.75	29.
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Shiraz

14 Red Belly Black (Australia)	8.00	29.
15 Rolf Binder (Australia)		45.

Shiraz-Cabernet

16 Rosemount (Australia)	7.75	28.
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Summiton

17 Kendall-Jackson (California)		38.
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Cabernet Sauvignon

18 J. Lohr (California)	8.75	33.
19 Kendall Jackson(California)	9.00	31.
20 Santa Rita (Chile)		36.
21 Stags Leap (California)		59.
22 Kunde (California)		39.
23 Joseph Carr (California)		42.
24 Cakebread Cellars (California)		89.



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Dinner Entrées

White Wines

<i>Champagne/Sparkling</i> <i>split bottle</i>		
Frexinet Blanc de Blancs	8.00	25.
Korbel Brut (California)		29.
Domaine Chandon Brut		39.
Moet & Chandon "Imperial"		89.
Veuve Cliquot Brut	52.	119.
Dom Perignon		199.
Martinin & Rossi Asti		31.
Mionetto Prosecco (Italy)		28.
<i>Pinot Grigio</i> <i>glass bottle</i>		
Santa Margherita (Italy)	10.00	41.
Ecco Domani (Italy)	6.75	26.
Voga	8.25	30.
<i>Riesling</i>		
Chateau Ste. Michelle (Wash.)		36.
Glenora (NY)	10.00	28.
Lamoreau Landing (NY)	9.75	30.
<i>Sauvignon Blanc</i>		
Geyser Peak (California)	9.25	29.
Santa Rita "120" (Chile)	6.75	30.
Brancott (New Zealand)	8.75	27.
<i>Gewursframiner</i>		
Hogue Cellars (Washington)		21.
<i>Pouilly-Fuisse</i>		
Louis Jadot (France)		39.
<i>Chardonnay</i>		
Kendall-Jackson (California)	9.25	27.
J. Lohr (California)	8.75	29.
Clos du Bois (California)		32.
Ferrari-Carano (California)		47.
Standing Stone (NY)	7.25	24.
<i>Pinot Gris</i>		
Hazlitt (New York)		25.

Turkey Pot Pie

Slow Roasted Tender Chunks of Vermont Turkey
 Roasted Root Vegetable & Sweet Peas, Flakey Puff Pastry Crust
 A Side of Fresh-baked Honey Corn Bread...19.95

Truffle & Herb Chicken

Roasted Shiitaki & Root Vegetable Panzanella
 Chicken Glace...23.95

Peppered Hudson Valley Magret Duck Breast

Encrusted with Pink & Black Peppercorns
 Crackling & Confit Wild Rice Cake with Smoked Blackberry Duck Sauce...21.95



Certified Angus Beef New York Strip Steak

Yukon Whipped Potatoes
 Gorgonzola Cream, House Made Steak Sauce
 Red Belly Black Shiraz Demi- Glace or Horseradish Cream Sauce...28.95

Gorgonzola Crusted Filet Mignon

Yukon Whipped Potatoes
 Roasted Shallot Demi-Glace & Merlot Syrup...27.95

Grilled Flat Iron Steak

Caramelized Sweet Onions, Savory Herbs & Red Belly Black Shiraz Demi-
 Glace...23.95

Char Grilled Colorado Lamb Chops

Yukon Whipped Potatoes, Roasted Root Vegetables
 Rosemary Lamb Jus, Mint Pesto & Roasted Red Pepper Coulis...29.95

Bourbon BBQ Pork Loin

Applewood Smoked Bacon & Sweet Potato Succotash
 Honey Corn Bread...23.95

Braised Boneless Short Ribs of Beef

Roasted Root Vegetables
 Yukon Whipped Potatoes & Cabernet & Herb Braising Fond...22.95

Slow Roasted Prime Rib

Yukon Whipped Potatoes, Natural Jus...14oz. 26.95 or 20oz. 33.95

Papperdelle Pasta

Sweet Peas, Parmesan & Pancetta
 Extra Virgin Olive Oil & Cracked Black Pepper...18.95

Risotto Du Journo

Chef's Selection of Choice Ingredients that Complement the Season... M/P

Veal Oscar

Veal Scaloppini Poached Asparagus & Succulent Lobster & Crab Meat
 Sauce Hollandaise & Yukon Whipped Potatoes...25.95