# DINNER

# Century House

## appetizers

#### LOBSTER CHIPS | 14

CALAMARI pepperoncini, lemon aioli | 12 OYSTERS OF THE DAY | 3 TAVERN CHIPS | 9 buffalo chicken style (add \$3) CHEESE SKILLET | 11

WINGS | 13 (choose sauce: bbq, parmesan garlic, buffalo)

# fresh from the garden

SHRIMP COCKTAIL (3) | 13 OYSTERS OF THE DAY | 3 STEAMERS (12) | 14 CHEESE SKILLET | 11 CHEESE BOARD | 9

STRAWBERRY GREENS arugula, strawberries, toasted sunflower seeds, feta, honey ginger vinaigrette | 12
THE WEDGE iceberg, grape tomatoes, shaved red onion, crumbled bacon, bleu cheese crumbles, housemade bleu cheese dressing | 11

**CAPRESE** tomato, burrata, basil, EVOO, balsamic, crostini | 12

**CENTURY CAESAR** romaine hearts, polenta croutons, asiago cheese, housemade caesar dressing | 10 **MILANESE** thinly pounded beef fried, greens, tomato, onion, parmesan, balsamic | 16

**ENHANCE ANY SALAD:** tossed, diced chicken (6), buffalo chicken (6), three grilled shrimp (10), scallops (10), salmon (10), lobster tail (14), anchovies (1)

### casual fare

LOBSTER MAC N CHEESE lobster, sherry, cream, buttered panko bread crumbs 22 HOUSE BURGER 6 oz. patty, onion jam, garlic aioli, arugula, bacon, cheddar, fries 14

VEGAN RAVIOLI asparagus, spinach, olive oil, mushrooms, white wine 22

LOBSTER ROLL lobster tail, housemade bun, new england beans, saratoga chips 22

**TWISTED LOBSTER ROLL** lobster tail, housemade bun, warm lemon mayo, new england beans, saratoga chips 22

# housemade soups

LOBSTER CHOWDER | 13 SOUP OF THE DAY | 8 THREE ONION SOUP | 9

#### ENHANCE ANY ENTRÉE

mushrooms & onions | 5 lobster mac n cheese | 12 mac n cheese (bacon) | 8 brussel sprouts | 6 roasted asparagus | 6 sautéed spinach | 4 fries or saratoga chips | 5 loaded potato | 6 baked potato | 4 scallops | 10 lobster tail | 14 shrimp | 10

You

# classic entrées

#### PRIME RIB

mashed potatoes, popover, au jus, chef vegetable 14 oz | 29 or 20 oz | 36

#### CHICKEN MADEIRA

mushrooms, tomato, madeira, asparagus, mashed potatoes 24

#### NY STRIP AU POIVRE 🚳

char-grilled, tarragon potatoes, asparagus 33

#### LOBSTER TAILS (2)

6 oz. cold water caught, lemon, white wine, chef vegetable, drawn butter, tarragon potatoes 33

#### SCALLOPS (4)

sweet pea and mushroom risotto, truffle oil 26

#### SURF & TURF 🛃

6 oz. lobster tail, 8 oz. beef filet, potato pancake, gogonzola butter, spinach, red onion marmalade, crispy onions 39

#### 8 OZ. FILET MIGNON 👪

pan-seared, potato pancake, sautéed spinach, gorgonzola butter, red onion marmalade 34

#### **GRILLED SHRIMP (5)**

spinach, tomato, crabmeat, parmesan polenta cake, lobster claw, sherry butter 29

#### SALMON

pan-seared, sweet pea puree, roasted fingerlings, roasted asparagus, sweet cucumber salad 26

#### CATCH OF THE DAY MRKT

#### ALLERGEN NOTE:

Always alert your server of any food allergies and sensitivities. Many items on our menu can be or are allergen-free.

Substitutions may incur an upcharge 20 % Gratuity added to groups of 6 or more

www.TheCenturyHouse.com 🥍 🔟 🖣