

DINNER

Starters

Tavern Chips | 10.50
w/ Lobster | 16
w/ Crispy Buffalo Chicken | 11.50

Shrimp Cocktail (3) | 16
lemon, cocktail, court boullion

Calamari | 17
cornmeal breading, pomodoro, lemon aioli

Lobster Chowder | 13/8
house lobster stock, bacon, sherry, cream

French Onion Soup | 11
three onion, beef stock, crostini, crisp cheese

Chicken Wings | 14
8 wings tossed with your choice of one house sauce
(bbq, buffalo, thai chili, garlic parmesan)
served w/ blue cheese and crudite

Poutine | 11
house fries, beef gravy (made with prime rib
drippings), local farm cheese curd

Onion Rings | 11
house secret sauce

Frites Du Jour | 7
our shoestring fries with house parmesan herbs

Salads

Century Caesar | 13/7
house caesar dressing, herb brioche croutons,
parmesan crisp

Century Chop | 13/8
fruit preserve balsamic, cabbage, romaine, tomato,
onion, garbanzo bean, basil, carrot

Century Wedge | 12/8
blue cheese, bacon, tomato, onion

Century House | 13/7
greens, tomato, onion, cucumber, carrots,
balsamic dressing

Tavern Entrées

sub onion rings for fries or frites (+\$3)

Hot Lobster Roll | 36
drawn butter, sherry poached, lemon jam, house frites

Lobster Mac n Cheese | 26
mornay, parmesan, lobster, penne

Steak Sandwich Mafioso | 22
shaved prime rib, onions, cherry peppers, horseradish
cream, Italian cheeses, house fries - also available
traditional with mushrooms, onions, melted cheese

CAB House Burger | 17
8 oz CAB burger, brioche bun, chipotle aioli, grilled red
onion, cheddar, bacon, house pickled carrot, fries

Tenders and Fries | 16
4 chicken tenders, fries, house bbq sauce

Entrées

OUR AWARD WINNING PRIME RIB - 14 oz. chef potato, vegetable du jour, popover, au jus (horsey cream \$1)..... 33
20 oz ... 45

Surf and Turf - prime rib, lobster tail, chef vegetable, mashed potato, popover59

Unparm - breaded chicken cutlet, house pesto, burrata, penne 26

Lobster Tail - cold water tail, drawn butter, roasted tomato orzo, asparagus 36

Scallops (4) - lemon dill risotto, citrus braised fennel, tossed greens, red pepper coulis..... 38

Salmon - Atlantic salmon, roasted cauliflower, grilled baby bok choy, cauliflower puree, summer cherries 29

Grilled Veal Porterhouse -12oz, agrodolce, loaded mashed potatoes, asparagus 47

Shrimp Pappardelle (4) - jumbo shrimp, fresh pappardelle, tomato, lemon cream sauce 29

 **CAB Prime Steak Frites** - herb butter NY strip, house frites, chef vegetable 48

 **Filet Mignon** - 8 oz. hand cut CAB filet, grilled, pomme puree, wild mushroom ragu, spinach, crispy shallots 48

ENHANCEMENTS:

(Add to any full size salad or pasta entree)

Grilled Chicken | 7

Crispy Chicken | 8

Buffalo Chicken | 8

(crispy or grilled)

Lobster Tail | 29

Chilled Shrimp (3) | 14

Scallops (3) | 30

Pan Seared Salmon | 16

Frites | 7

Mac n Cheese | 6

Buffalo Mac n Cheese | 7

Lobster Mac n Cheese | 15

ADD A SIDE:

Mushrooms and Onions | 6

Garlic Spinach | 7

Roasted Asparagus | 6

Mashed Potato | 4

Vegetable Du Jour | 4

LOCAL NOTE: We partner with NYS farms to bring you the bounty of our local fields.

ALLERGEN NOTE: Many items on our menu can be or are allergen-free. Please alert your server to any food sensitivities and allergies.