

## Soups

### SOUP OF THE DAY

Chef's Selection of Choice Ingredients that Complement the Season | \$7.95

### THREE ONION SOUP

Caramelized Spanish Onions, Shallots, Bermuda Onion, Crouton, Swiss and Provolone | \$8.95

### LOBSTER CHOWDER

A Century House Staple  
Bacon, Sherry, Cream | \$12.95

## Salads

### "BABY" WEDGE

Iceberg Lettuce, Cucumbers, Tomatoes, Shaved Red Onion, Cracked Black Pepper, Bacon Lardons and Avocado Ranch Dressing | \$8.95

### CENTURY CAESAR

Romaine Hearts, Crispy Polenta Croutons, Asiago Cheese and House Made Caesar Dressing | \$9.95

### ARUGULA SALAD

Candied Walnuts, Granny Smith Apples, Sundried Cranberries, Bleu Cheese, Tart Apple Vinaigrette | \$11.95

### BEEF & CHEVRE NAPOLEON

Red Beet, Whipped Ricotta and Local Goat Cheese | \$11.95

Enhance Any Salad with Marinated Chicken \$5, Shrimp (3) \$10 or Sliced Sirloin \$10 / Splitting Fee \$3.50 per Salad

## Tavern Favorites

### HOT LOBSTER ROLL

Wine, Butter, Lemon, Toasted New England Roll with Saratoga Chips | \$22.95

### CENTURY BURGER CAB



Bacon, Lettuce, Tomato, Cheddar, Grilled Red Onion, House Made Steak Sauce with Fries | \$13.95

### FISH CAKE

Salmon, White Fish, Asian Slaw, Spicy Remoulade with Saratoga Chips | \$14.95

## Starters

### PATE FLIGHT

Mousse du Perlgord, Duck Rillettes, Pate du Champagne | \$14.95

### PACIFIC NACHOS

Ahi Tuna, Crisp Wontons, Wakame, Sweet Shoyu | \$15.95

### CALAMARI

Spicy Arrabiata Sauce, Banana Peppers, Basil Aioli | \$11.95

### SHRIMP 3 WAYS

Pina Colada, Traditional Cocktail and Avocado Sauces | \$13.95

### OYSTERS ON THE HALF-SHELL

Oysters, Mignonette and Cocktail Sauce | Mrkt

### LITTLENECK STEAMERS

White Wine, Garlic, Butter | \$13.95

### TAVERN CHIPS

Saratoga Style Crispy Potato Chips, Blue Cheese Mornay Sauce | \$8.95

### WINGS

Dozen - Lightly Breaded, Celery, Carrot, Bleu Cheese | \$15.95

Sweet Thai Chili – Buffalo – Parmesan Garlic

### BACON WRAPPED DATES

Toma Celena, Carrot Jam Balsamico | \$9.95

### STEAK FRITES

Bistro Steak, Sauce Bordelaise, Fries | \$19.95

### HOUSEMADE GNOCCHI

Butternut Squash, Candy Cane Beets, Sage Brown Butter | \$17.95

### LOBSTER MAC and CHEESE

Lobster, Cream, Sherry, Buttered Panko Bread Crumbs | \$21.95

## Entrees

### From The Land

#### PASTURE RAISED HALF CHICKEN

Crispy Serrano Ham, Mascarpone Polenta, Roasted Tomato Jus | \$25.95

#### LAMB CHOPS

Savory Bread Pudding, Roasted Cipollini, Rosemary Jus | \$34.95

#### PRIME RIB

Whipped Potatoes, Popover, Au Jus, Horseradish Cream 14 oz. \$31.95 | 20 oz. \$39.95

#### 8 OZ. FILET MIGNON

Whipped Potatoes, Shitake Demi-Glace | \$31.95      Add Gorgonzola Crust \$4 NGF

#### NEW YORK STRIP STEAK

Whipped Potatoes, Classic Bordelaise, Portobello Mushroom | \$34.95 Add Gorgonzola Crust \$4 (Not gluten-free)

#### SURF AND TURF

6 oz. Cold Water Tail, 6 oz. Beef Filet, Drawn Butter, Whipped Potato | \$38.95

### From The Sea

#### POTATO WRAPPED ATLANTIC COD

Tomato, Sherry, Corn Cream | \$22.95

#### PAN SEARED ATLANTIC SALMON

Roasted Red Pepper Flan, Lobster Bisque Shooter, Tri Colored Fingerlings, | \$24.95

#### FLASH SEARED DIVER SCALLOPS

Southwest Cous Cous, Roasted Vegetables, Tomato Vinaigrette | \$29.95

#### GRILLED SHRIMP

(5) GF - Spinach, Tomato Concasse, Crabmeat, Parmesan Polenta, Lobster Claw, Sherry Butter | \$33.95

#### LOBSTER TAILS

Broiled 6oz. Cold Water Caught, Lemon, White Wine, Drawn Butter,  
Whipped Potato Single \$28.95 | Double \$39.95

#### CAPE COD POT

Mussels, Clams, Scallops, Shrimp, Lobster, White Fish in Saffron Fennel Broth | \$39.95

Add a Lobster Tail To Any Entrée or Salad | \$15.00

#### The CENTURY HOUSE COFFEE BLEND

A Certified Fair Trade Organic Blend from the Central America Region. It is created specifically for The Century House, and is roasted by a Master Roaster exclusively for us. The Century House Blend is a Medium Roast that has a bright taste with slight acidity that finishes nutty with a hint of chocolate tones. Available By The Cup or Take Home



Designates menu items that are gluten-free