



Hamilton's Grill Room

## FALL DINNER MENU

### APPETIZERS

ICED NORTH ATLANTIC OYSTERS W/ MIGNONETTE	MKT
DEVILED EGGS W/ FRIED OYSTERS	\$16
GRILLED SHRIMP W/ ANCHOVY BUTTER	\$15
STUFFED PEPPERS W/ LAMB & MINT	\$14
FETTUCINE W/ PROSCIUTTO & ARTICHOKES	\$12.5
GRILLED SWEETBREADS W/ CRISPY BACON & APRICOT SAUCE	\$14.50
SKUTEED CRAB CAKE W/ SAUCE GRIBICHE	\$15
CHEF'S SOUP OF THE EVENING	\$5/8

### SALADS

ENDIVE, RED BEETS, WALNUTS, BLUE CHEESE	\$8.50
FALL GREENS, GARLIC CROUTONS, CIDER VINAIGRETTE	\$7.50

### ENTRÉE

GOAT HILL PORK CHOP W/ BRAISED CABBAGE & MUSTARD SAUCE	\$28
GRILLED DEMONICO AU POIVRE W/ POMME FRITES	\$35
GRILLED RACK OF LAMB W/ PESTO	\$35
CRISPY SALMON W/ SKUTEED SPINACH & HERB BUTTER	\$26
GRILLED DUCK BREAST W/ MASHED TURNIPS, CITRUS & SOY GLAZE	\$25
GRILLED BRONZINO W/ ROMESCO	\$34
GRILLED FLAT IRON W/ BLUE CHEESE BUTTER & CRISPY WEEKS	\$30
GRILLED WHOLE MAINE LOBSTER W/ POMME FRITES	MKT

### SIDES

BALSAMIC GRILLED VEGETABLES, POMME FRITES, BRAISED WEEKS, UMBERTO'S FENNEL	\$8
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