



## Century House

HOTEL / RESTAURANT / CONFERENCE CENTER

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# Luncheon Starters

### *Shrimp Cocktail*

Three Jumbo Shrimp Poached in Our Court Bouillon  
Served with Our Tangy House Made Cocktail Sauce...11

### *Soup of the Day*

Chef's Selection of Choice Ingredients that Complement the Season...6

### *Century House Lobster Chowder*

Tender Chunks of Lobster in a Hearty Chowder...9

### *Three Onion Soup*

Caramelized Spanish Onions, Shallots & Bermuda Onions in a Rich Beef Broth  
Topped with Swiss & Provolone Cheese...6

## Salads

### *Steak House Salad*

Marinated Grilled Flat Iron Steak, Chef's Greens, Grilled Red Onions, Cucumbers, Vine Ripened Tomatoes, Crispy Fried Onions Creamy Gorgonzola Dressing...12

### *Century Caesar*

House Made Caesar Dressing, Crisp Romaine Hearts  
Crispy Polenta Croutons & Asiago Cheese...7  
Marinated Grilled Shrimp...11 or Chicken...9

### *Mediterranean*

Arugula, Chick Peas, Kalamata Olives  
Feta Cheese, Tomatoes & Cucumbers  
Rocca delle Macie Vinaigrette...7

### *Garden Salad*

Marinated Beefsteak Tomatoes, Cucumbers, Grilled Red Onion & Spun Beets...6  
Marinated Grilled Shrimp... 10 or Chicken...8

### *Chopped Turkey Cobb*

Crisp Iceberg Lettuce, Crumbled Gorgonzola, Avocados, Applewood Smoked Bacon, Tomatoes, Hard Boiled Egg  
Roasted Turkey Breast, Roasted Garlic Buttermilk Ranch...12, Substitute Lobster...15

## Burgers & Sliders

### *Century House Burger*

Certified Angus Beef, Grilled Red Onion  
Applewood Smoked Bacon, Sharp Cheddar  
House Made Steak Sauce On a Brioche Bun ...10

### *House Made Veggie Burger*

French Fries with House made Sweet Potato Ketchup  
On a Brioche Bun ...10

### *Gorgonzola Crusted Burger*

Certified Angus Beef, Onion Jam  
On a Brioche Bun ...10

### *Braised Boneless Beef Short Rib Sliders*

Roasted Garlic Aioli  
French Fries & Petite Green Salad...9

### *Bourbon BBQ Sauce Chicken Sliders*

Grilled Red Onion, Applewood Smoked Bacon  
Cheddar Cheese, French Fries & Petite Green Salad...9

### *House Made Lump Crab Cake Twin Sliders*

Pan Seared served with Sweet & Spicy Peppadew Aioli  
Petite Green Salad...15



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## Luncheon Entrées

### Hot & Cold Lobster Rolls

Toasted Buttered New England Frank Roll, Crisp Butterhead Lettuce  
Tender Chunks of Lobster Meat with a Side of Anna Mae's Orange Marmalade  
French Fries & Petite Green Salad  
Served Hot, Simmered in Drawn Butter or Cold with our House Made Dressing...15

### Lobster and Crab Trap

House Made Pan Seared Crab Cake  
Sautéed Spinach, Crispy Pancetta, Blue Cheese,  
Coleslaw And Tender Chunks of Lobster Meat...16

### Surf & Turf

Gorgonzola Crusted 5oz. Filet Mignon  
Applewood Smoked Bacon Wrapped Shrimp Brochettes  
Merlot Syrup, Whipped Potatoes & Vegetables...19

### Petite Filet

Grilled 5oz Filet of Beef with Red Wine Demi-Glace  
Whipped Potatoes & Vegetables...14

### Broiled Cod Fish

Cooked in Wine, Butter & Lemon Juice Topped with Panko Bread Crumbs  
Whipped Potatoes & Vegetables...11

### Broiled Sea Scallops

Cooked in Wine, Butter & Lemon Juice Topped with Panko Bread Crumbs  
Whipped Potatoes & Vegetable...13

### Fish and Chips

Crispy Fried Battered Haddock Filet  
French Fries, New England Remoulade, Cocktail Sauce & Cole Slaw...11

### Crab Cakes

Pan Seared Twin Jumbo Lump Crab Cakes  
Peppadew Aioli & Petite Green Salad...15

### Frittata of the Day

Farm Fresh Eggs Served with Toasted Herb Flat Bread  
Petite Green & New York State Cottage Cheese...Priced Daily.

### Chicken Salad Plate

Walnuts, Dried Cranberries, Golden Raisins, Green Apple & Fresh Tarragon  
Anna Mae's Orange Marmalade, Cottage Cheese & Everything Flat Breads...9

## Red Wines

<i>Merlot</i>	<i>glass</i>	<i>bottle</i>
1 Pindar (Long Island)	9.00	32.
2 Esser (California)	8.00	29.
3 Blackstone (California)		29
4 Folie a Deux (California)		32.

<i>Pinot Noir</i>		
5 Sidewise (France)	7.75	26.
6 Rex Goliath (California)	8.75	29
7 LaCrema (France)		39.

<i>Beaujolais-Villages</i>		
8 Barton&Guestier (France)	7.25	24

<i>Malbec</i>		
9 Graffigna (Argentina)		32.
10 Septima (Argentina)	8.00	29.

<i>Zinfandel</i>		
11 Ravenswood (California)		32.
12 Jed Steele (California)		27.
13 Napa Cellars (California)		36.

<i>Chianti Classico</i>		
14 Rocca delle Macie (Italy)	8.75	26.

<i>Shiraz</i>		
15 Red Belly Black (Australia)	8.00	29.
16 Rolf Binder (Australia)		49.

<i>Shiraz-Cabernet</i>		
17 Rosemount (Australia)	7.75	28.

<i>Meritage</i>		
18 Kendall-Jackson (California)		38.

<i>Cabernet Sauvignon</i>		
19 J. Lohr (California)	8.75	33.
20 Kendall Jackson (California)	9.25	31.
21 Santa Rita (Chile)		36.
22 Stags Leap (California)		62.
23 Kunde (California)		86.



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## White Wines

<i>Champagne/Sparkling</i> <i>split bottle</i>		
Frexinet Blanc de Blancs	8.00	25.
Veuve de Vernay Brut	7.25	
Korbel Brut (California)		25.
Domaine Chandon Brut		37.
Veuve Cliquot Brut	62.	120.
Moet & Chandon "White Star"		99.
Martinin & Rossi Asti		31.
Mionetto Prosecco (Italy)		28.
Mionetto Moscato Dolce (Italy)		28.
<i>Pinot Grigio</i> <i>glass bottle</i>		
Ca' Montini (Italy)		38.
Santa Margherita (Italy)		41.
Ecco Domani (Italy)	6.75	26.
<i>Riesling</i>		
Chateau Ste. Michelle (Wash.)		38.
Glenora (NY)	9.75	28.
Lamoreau Landing (NY)	8.75	30.
<i>Sauvignon Blanc</i>		
Geyser Peak (California)	9.25	29.
Santa Rita "120" (Chile)	6.50	24.
Brancott (New Zealand)	8.75	27.
<i>Gewurztraminer</i>		
Hogue Cellars (Washington)		21.
<i>Pouilly-Fuisse</i>		
Louis Jadot (France)		37.
<i>Chardonnay</i>		
Kendall-Jackson (California)	9.25	27.
J. Lohr (California)	8.75	33.
Clos du Bois (California)		36.
Ferrari-Carano (California)		47.
Standing Stone (NY)	7.00	26.
<i>Pinot Gris</i>		
Hazlitt (New York)		28.

## Sandwiches & Wraps

### Traditional Sandwich & Wraps

Roast Beef, Turkey, Ham, Grilled Chicken, Tuna Salad or Corned Beef

Served on your choice of White, Whole Wheat, Caraway Rye  
Crispy Baguette or Flour Tortilla Wrap.

Please choose Swiss, Sharp Cheddar, Provolone or Goat Cheese  
Honey mustard, Dijon mustard, Mayonnaise or Horseradish Sour Cream.  
Served with a sliced pickle and coleslaw...9

### Executive Lunch

Your Choice of a Half Sandwich Salad & Cup of Soup du Jour

### The Continental

Flaky Croissant, Scones, Anna Mae Jelly's And Jams & Fresh Fruit

### Panini of The Day

Chef's Daily Creation  
Served with Green Salad ...9

### Chicken BLT Wrap

Grilled Marinated Chicken Breast, Avocado Ranch  
Applewood Smoked Bacon, Sliced Tomato and Butterhead Lettuce  
Served on a Flour Tortilla ...9

### Roast Turkey Chipotle

Thick Sliced House Roasted Turkey Breast, Chipotle Mayo  
Roasted Red peppers, Cheddar Cheese & Butterhead Lettuce  
Served on a Brioche Bun ...9

### Grilled Chicken Salad Wrap

Walnuts, Dried Cranberries, Golden Raisins, Green Apple & Fresh Tarragon  
Cottage Cheese & Everything Flat Breads ...9

### Century Roast Beef

House Roasted Top Round of Beef, Cole Slaw, Russian  
Provolone Cheese served on a Brioche Bun ...9

### Reuben

NY Deli Style Corned Beef, Sauerkraut  
Russian Dressing & Swiss Cheese on Caraway Rye ...9