

DINNER **SPRING** SERVICE
HAMILTON INN

STARTERS

East Lake Greens - 16/22

Escarole, hot & sweet peppers, prosciutto, andouille, potatoes, garlic, breadcrumbs, Romano

Mushroom Stuffed Mushroom - 13

Local wild mushrooms duxelles, Parmesan, shallot, roasted garlic, portobello mushroom cap, arugula, white wine cream, balsamic glaze

Cold Chicken Breast - 15

Stuffed chicken breast, Prosciutto, spinach, Swiss, French onion dipping sauce

Greens & Beans - 14

Escarole, cannellini beans, sun-dried tomatoes, shishito peppers, roasted garlic broth, warm Asiago toast, Romano

Fried Goat Cheese - 15

Panko crust, jalapeño-raspberry honey, balsamic, crostini

Calamari - 18

Buttermilk crust, avocado puree, spicy chile oil, espresso dust, lime juice

Brussels Sprouts Toast - 14

Caramelized sprouts, Buratta, roasted hazelnuts, honey, bacon, baguette

Tuna Carpaccio - 16

Served very rare, toasted sesame seed crust, sweet soy, chili sauce, seaweed salad



SOUP & SALAD

Add: Grilled Chicken +7, 4oz Salmon +8, 4oz Steak +10

Nonnie's Chicken Ball Soup - 12

Roasted chicken, carrot, celery, onion, pastina, Parmesan dumpling, tomato broth

Pasta Fagioli - 11

Mini-shells, white beans, roasted garlic-Parmesan broth, plum tomato



House Salad - 12

Romaine, tomato, cucumber, onion, olives, carrots, croutons, balsamic-honey dressing

Caesar - 13

Romaine, Romano, croutons, white anchovy

Blackened Chicken Salad - 18

Romaine, hard boiled egg, bacon, grape tomato, onion, olives, cucumber, Cajun blue cheese dressing, blue cheese crumbles

HANDHELD

East Lake Burger - 23

O'Mara Farms ground beef, lettuce, tomato, sharp cheddar, local bacon, brioche, house cut fries

Reuben - 21

Corned beef, homemade sauerkraut, Swiss, Russian dressing, hearty rye, seasoned potato chips

Shaved Prime Rib - 26

Caramelized onion, creamy horseradish, roasted mushrooms, toasted pretzel roll, French onion jus, house cut fries

Lobster Roll - 32

Fresh cilantro, mayo, lemon, buttered Brioche, seasoned potato chips, slaw

MACARONI & RICE

Chicken Rigatoni - 23

Pulled chicken, hot & sweet peppers, spicy tomato cream

Crispy Shrimp Pesto - 30

Panko shrimp, penne pasta, basil pesto, white wine cream, sun-dried tomatoes, broccoli florets, Parmesan, balsamic drizzle

Littleneck Clams - 26

Red or white clam sauce, parsley, shaved Parmesan, basil, roasted garlic, linguine

Shiitake & Sweet Pea Risotto - 22

Local, roasted mushrooms, sweet peas, basil, local Chèvre, crispy leeks



ENTREES

Steak Marsala - 40

10 oz strip, Parmesan & brown butter whipped potatoes, Marsala and wild mushroom jus, sweet peas

Eggplant Napoleon - 24

Breaded eggplant, fresh tomato, mozzarella, spinach, marinara, basil pesto

Sesame Tuna - 37 (Served very rare)

Black & white sesame crust, wild mushroom risotto, chile sauce, seaweed salad, sweet soy

Skirt Steak - 38

Molasses soy glaze, toasted peanut & scallion salad, crispy potato, balsamic drizzle

Chicken Francaise - 26

Egg & parsley batter, lemon sherry butter, angel hair, broccoli florets

Salmon Picatta - 31

Artichokes, sun-dried tomatoes, broccoli, lemon-caper butter

Lamb Chops - 31

Wild rice, broccolini, honey mustard vinaigrette

Pork Milanese - 28

Pork cutlet, lemon arugula salad, tomato & basil relish, balsamic vinegar, fresh mozzarella

VEGAN & VEGETARIAN

Starters:

Chickpea Fritters - 13

Soft brioche roll, parsley-walnut pesto (Vegan)

Vegetable Empanadas - 16

Mushrooms, black beans, charred corn, poblano peppers, cheese, smoky red salsa

Soup & Salad:

Roasted Broccoli Chowder - 13

Potato, red bell pepper, a touch of cream, garlic, Romano

Herb-Crusted Goat Cheese Salad - 18

Spinach, arugula, red onion, pecans, strawberries, torn basil, white balsamic & lemon vinaigrette

Chickpea Salad - 18 (Vegan)

Fried chickpeas, basil, tomato, cucumber, red onion, roasted beets, romaine, pickled cauliflower, tortilla strips, maple-chipotle ranch



Entrees:

Coconut Red Lentils - 20 (Vegan)

Fresh ginger, cilantro, green chiles, jasmine rice

Tagliatelle - 24

Confit zucchini, caramelized onion, white wine, chile flakes, toasted crumbs

Eggplant Bolognese - 22 (Vegan)

Crushed tomato, soffrito, roasted eggplant, penne, extra virgin olive oil, torn basil

Spice-roasted Tofu Bowl - 24

Kale, sweet potatoes, jalapeños, quinoa, avocado, roasted onion broth

