

STARTERS

 LOBSTER CROSTINI Chilled Maine Lobster, Crostini	12	 OYSTERS ON THE HALF-SHELL Oysters, Mignonette & Cocktail Sauce	MRKT
CALAMARI Corn Flake Almond Coated, Banana Peppers, Tomato Cumin, Basil Aioli	12	LITTLENECK STEAMERS White Wine, Garlic, Butter	14
 SHRIMP COCKTAIL (3) Traditional Cocktail Sauce, Lemon	14	 TAVERN CHIPS Saratoga Style Crispy Potato Chips, Bleu Cheese Mornay Sauce	9
		Buffalo Chicken Style (add \$3)	
		WINGS 10 pcs., Celery, Carrot, Bleu Cheese (Choose One: Sweet Thai Chili, Buffalo, Parmesan Garlic)	12




SOUPS & SALADS

 LOBSTER CHOWDER Bacon, Sherry, Cream	12
 THREE ONION SOUP Caramelized Onions, Shallots, Croutons, Swiss, Provolone Cheese	9
SOUP OF THE DAY Chef's Selection of Choice Ingredients to Complement the Season	8
 WINTER GREENS Kale, Roasted Root Vegetables, Dried Cranberries, Fried Goat Cheese, Toasted Pecans, Herb Olive Oil	11
THE WEDGE Iceberg Lettuce, Tomato, Red Onion, Bleu Cheese Crumbles, Bacon Lardons, House Made Bleu Cheese Dressing	9
FARMER'S SALAD Roasted Asparagus, Edamame, Sous Vide Beets, Pumpkin Seeds, Burrata, Balsamic Vinaigrette	13
CENTURY CAESAR Romaine Hearts, Polenta Croutons, Asiago Cheese, House Made Caesar Dressing	10

ENHANCE ANY SALAD

Marinated Chicken (5), Three Shrimp (10), Buffalo Chicken (5), Sliced Hanger (16)
Splitting Fee 3.50 per Salad, 10 per Entree

TAVERN FAVORITES

LAHB-STAH ROLL 6 oz. Tail, Wine, Butter, Lemon, Toasted Brioche Roll, Saratoga Chips	21
TAVERN BURGER Grilled Onion, Bacon, Smoked Gouda, House Steak Sauce, French Fries 	15
 FRITES OF THE DAY Hanger, House Made Parmesan Frites 	23
SURF & TURF 6 oz. Cold Water Tail, 8 oz. Beef Filet, Drawn Butter, Century sauce, Century Potatoes	39
HOUSE MADE GNOCCHI Four Cheese, Wild Mushrooms, Asparagus	18
 LOBSTER MAC & CHEESE Lobster, Cream, Sherry, Buttered Panko Bread Crumbs	22

FROM THE LAND

 CONCRETE CHICKEN Airline Chicken Cooked Under a Brick, Crispy Marble Potatoes, Caper Pan Jus	26
 PRIME RIB Chef Potato, Popover, Au Jus, Horseradish Cream	29 (14 oz.) 38 (20 oz.)
 8 OZ. FILET MIGNON Chef Potato, Century Sauce	34
 NEW YORK STRIP STEAK Chef Potato, Century Sauce	31

FROM THE SEA

 POTATO-WRAPPED ATLANTIC COD Tomato, Sherry, Corn Cream	25
 GRILLED SHRIMP (5) Spinach, Tomatoes, Crabmeat, Parmesan Polenta, Lobster Claw, Sherry Butter	34
LOBSTER TAILS (2) 6 oz. Cold Water Caught, Lemon, White Wine, Drawn Butter, Chef Potato	33
FLASH SEARED DIVER SCALLOPS Seasonal Succotash, Bacon, Saffron Rouille	25

CENTURY ADDITIONS (ADD TO ANY ENTREE)

SEARED SCALLOPS (3)	15	SAUTEED MUSHROOMS	6
GARLIC LEMON SHRIMP (3)	12	LOBSTER MAC & CHEESE	15
LOBSTER TAIL	15	MAC & CHEESE (Bacon)	8
GORGONZOLA CRUST	4	SPINACH, SAUTEED	5
POPOVER	3		

ALLERGEN NOTE:

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

20 % Gratuity added to groups of 6 or more

 Guest Favorite