

## STARTERS

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

## SOUPS & SALADS

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

### ENHANCE ANY SALAD

Marinated Chicken (5), Three Shrimp (10), Buffalo Chicken (5), Crab Cakes (7), Sliced Hanger (16)  
Splitting Fee 3.50 per Salad, 10 per Entree

## TAVERN FAVORITES

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

## FROM THE LAND

<b>CONCRETE CHICKEN</b> Airline Chicken Cooked Under a Brick, Crispy Marble Potatoes, Caper Pan Jus	26
<b>PRIME RIB</b> Chef Potato, Popover, Au Jus, Horseradish Cream	29 (14oz) 38 (20oz)
<b>LAMB RACK</b> Fingering Potato Confit, Shitake, Honey Orange Pan Sauce	39
<b>8 OZ. FILET MIGNON</b> Chef Potato, Century Sauce	34
<b>NEW YORK STRIP STEAK</b> Chef Potato, Century Sauce	31

## FROM THE SEA

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

## CENTURY ADDITIONS (ADD TO ANY ENTREE)

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