



Century House

HOTEL • RESTAURANT • TAVERN

PO BOX 1100 • ROUTE 9, LATHAM, NY 12110
(518) 785-0931 • (888)-67HOUSE

Appelizers

Vegetable Vol au Vent- Marinated Grilled Portabello Mushrooms, Red Peppers, Eggplant, Zucchini and Squash, Diced and Placed Upon Puff Pastry, Topped with Melted Herb Goat Cheese and Roasted Tomato Coulis. \$5.95

Century House Filo Roll- Sautéed Chanterelle Mushrooms & Spinach, Wrapped in Filo Pastry and Topped with a Fresh Pesto Cream Sauce. \$5.95

Shrimp Brochette- Jumbo Shrimp Wrapped with Sundried Tomatoes, Horseradish and Applewood Smoked Bacon Laced with a Honey Stone Ground Mustard Sauce. \$9.95

New England Crab Profiteroles- Fresh Native New England Crab Perched atop Three Savory Buns of Choux Pastry. Complimented with a Lime Zest Cream Sauce. \$6.95

Shrimp Cocktail-Classic Tangy Horseradish Sauce Compliments Three Colossal Chilled Shrimp. \$9.95

Century House Pizza-Country Style Pizza with Pesto, Sundried Tomatoes and Asiago Cheese. \$8.95

Portabella Mushroom Crepe-Sliced Portabello Mushrooms Sautéed and Deglazed with a Rich Taylor Flagate Port Wine, Enclosed in a Light Wild Rice Crepe and Finished with a Fresh Chive Beurre Blanc. \$5.95

Soups

Martha's Vineyard Lobster Chowder- Tender Chunks of Lobster in a Hearty Chowder. \$8.95

French Onion Soup-Spanish Onions Sautéed in a Hearty Beef Stock with Sliced Baguette and Melted Swiss and Gruyere Cheese. \$4.95

Soup of the Day- Ask Your Server for Today's Offering.

Salads

Caesar Salad- Fresh Crisp Romaine Lettuce Tossed with our Special Caesar Dressing, Topped with Homemade Croutons and Romano Cheese. \$2.95

Field Greens- A Mixture of Fresh Garden and Peppery Field Greens Tossed with Your Choice of Roasted Shallot Vinaigrette, Sundried Cherry Vinaigrette or Bleu Cheese. \$2.95

Spinach Salad- Fresh Baby Spinach Tossed with Fresh Mushrooms, Carrots and Tomatoes in Buttermilk Horseradish Dressing. \$3.95

From the Cutting Board

Filet Mignon- Twin Tourmedos Grilled to Perfection and Topped with a Shittake Mushroom Demi-Glace. \$22.95

New York Strip Steak- 14 oz. Certified Black Angus Strip Loin Finished with a Roasted Garlic Butter. \$24.95

Prime Rib of Beef- Slow Roasted to Perfection and Served with a Rich au Jus & Creamy Horseradish Sauce. 14 oz. \$22.95 20oz. \$29.95

Veal Oscar- Hand-Cut Veal Medallions with Lobster and Crab Meat, Poached Asparagus and Hollandaise Sauce. Served atop Garlic Smashed Potatoes. \$20.95

Veal Osso Bucco- Braised Shanks of Veal, Simmered with Plum Tomatoes, Cabernet Sauvignon and Veal Demi-Glace. Served Over Risotto. \$21.95

Rack of Lamb Gourmet-14oz. New Zealand Rack Seared to Lock in the Juices. Brushed with Stone Ground Mustard and Seasoned Bread Crumbs, Finished with a Rosemary Demi-Glace. \$25.95

Oven Roasted Fresh Duck- Fresh Long Island Duckling, Slowly Roasted and Partially De-boned, Served with Coriander Wild Rice and a Zesty Apricot Glaze. \$21.95

Chicken Pot Pie-Chunks of Chicken and Seasoned Vegetables in a Creamy Sauce Topped with Golden Puff Pastry and Served with Our Own Corn Bread. \$16.95

Grilled Pork Tenderloin-Marinated with Our Own "Century House" Rub and Grilled. Sliced and Finished with a Fresh Sage and Sundried Cranberry Gastric. \$17.95

Chicken Marsala-Boneless Chicken Breasts Pan Seared with Olive Oil, Finished with Fresh Mushrooms in a Marsala Wine Sauce. \$17.95

From the Sea

Lighthouse Shore Dinner-A Combination of a Broiled Maine Lobster Tail with Drawn Butter, Three Oversized Shrimp Prepared Scampi Style and Grilled Marinated Scallops. \$28.95

Poached Atlantic Salmon Filet- Poached in a Champagne and Fresh Herb Fume. Finished with a Fresh Crabmeat and Vanilla Bean Beurre Blanc. \$18.95

Pan Seared Sea Bass-Filet of Sea Bass Seasoned with a Blend of Fresh Herbs and Spices. Pan Seared then Oven Roasted, Perched atop Smashed Potatoes. Topped with Leeks and Roasted Red Peppers in a Saffron Lime Cream Sauce. \$18.95

Baked Scrod- Simply Baked with White Wine, Butter and Lemon. \$16.95

Surf & Turf- Filet Mignon Grilled to Your Liking Served with a Succulent Lobster Tail. \$29.95

The Harbor Seafood Platter-Three Large Guinness Beer Battered Shrimp, Ocean Herb Breaded Scallops and Blue Point Corn Meal Breaded Oysters. \$23.95

Lobster Tails- Fresh Lobster Tail, Served with Drawn Butter and Fresh Lemons. Single \$21.95 Twin \$29.95

Grilled Shrimp-Marinated Jumbo Shrimp Grilled to Perfection, Served Over a Bed of Braised Spinach and Tomato Concasse. Topped with Fresh Lobster and Crabmeat. \$20.95

Pasta

Clams Oreganato-A "Bakers Dozen" of Fresh Little Neck Clams, Simmered with Plum Tomatoes, White Wine and Oregano. Served Over Linguine. \$19.95

Tortellini Maribou- Spinach Tortellini Tossed with Roasted Red Peppers, Artichoke Hearts and Black Olives in a Pesto Cream Sauce. \$16.95

Seafood Risotto- Jumbo Shrimp, Fresh Crabmeat and Lobster Sautéed with Extra-Virgin Olive Oil, Shallots and Roasted Garlic. De-glazed with Chardonnay and Simmered to Perfection. \$19.95

Tortellini Provençal-Vegetarian Spinach Tortellini Prepared in a Simple, but Tasty Red Sauce, Finished with Fresh Basil Pesto. \$15.95

Please ask your server for the shared entree plate charge. For your convenience, 18% gratuity will be added to all parties of ten guests or more.