



SOUPS AND SALADS

Soup of the Day 7

French Onion Soup 8

"Classic" Caesar Salad 9

*Romaine Hearts, Parmesan Cheese, Garlic Crouton, Caesar Dressing
Add your choice of Grilled Chicken, Salmon or Shrimp for \$6*

Szechuan Beef Salad 13

Marinated Angus Beef, Organic Greens, Water Chestnuts, Cashews, Mushrooms, Asian Vinaigrette

Tuna Niçoise Salad 12

*Pepper Seared Tuna, Fingerling Potatoes, Red Onion, Niçoise Olives, French Beans
Hard Boiled Egg, Whole Grain Mustard Vinaigrette*

Cobb Salad 13

*Chicken, Avocado, Pancetta, Tomato, Granny Smith Apple, Roquefort Cheese
Hard Boiled Egg, buttermilk ranch dressing*

Warm Goat Cheese Salad 12

Organic Bibb Lettuce, Roasted Beets, Spiced Pecans, Sherry Vinaigrette

Caprese Salad 12

Fresh Mozzarella, Organic Basil, Vine Ripe Tomato, Balsamic Syrup and Extra Virgin Olive Oil

Quiche Lorraine 13

Farm Fresh Eggs, Apple Wood Bacon, Baby Spinach, and Gruyere Cheese

SANDWICHES

Your choice of French Fries, Fresh Garden Salad, Chips or Selections of Seasonal Fruits

Chicken Salad Pita 12

Pineapple, Toasted Macadamia Nuts, Shredded Lettuce, Yogurt Dressing

Our Famous 14K Angus Beef Burger 13

Ten Ounces of Prime Angus Beef, Sliced Beefsteak Tomato, Red Onions, and Crisp Lettuce, Served on a Jalapeno-Cheddar Roll...Add your choice of White Cheddar, Yellow Cheddar, Gruyere, American, Manchego, Provolone, Swiss, Sautéed Wild Forest Mushrooms, Bacon or Avocado for an additional \$1 each

Smoked Turkey Griller 13

*Mesquite Smoked Turkey, Apple Wood Bacon, Tomato, Swiss cheese,
Cranberry Mayonnaise, on Grilled Cranberry-Walnut Bread*

Chesapeake Crab Cake Sandwich 15

Jumbo Lump Crab, Shredded lettuce, Spicy Remoulade, Brioche Bun

Roast Beef and Horseradish 13

Thinly Sliced Beef, Romaine and Thick Tomato on Toasted Ciabatta with Horseradish Sauce

Grilled Chicken Sandwich 13

*Choice of Blackened, Buffalo, or Plain. Chopped Lettuce, Fresh Tomato, Rosemary Mayonnaise on Focaccia
Add your choice of White Cheddar, Yellow Cheddar, Gruyere, American, Manchego, Provolone, Swiss
Sautéed Wild Forest Mushrooms, Bacon or Avocado for an additional \$1 each*

Flatbread Pizza 9

Chefs Daily Flatbread Served with Organic Mixed Greens

ENTREES

Shrimp Tagliatelle 17

Ribbon Pasta, Jumbo Shrimp, Sweet Corn, Pancetta, Tomato Cream

Four Cheese Ravioli 17

Sautéed Artichokes, Cherry Tomatoes, Fennel Cream Sauce

Steak + Frites 19

10oz Pepper Seared NY Strip, Garlic-Herb Fries, Shallot Butter

Oven Roasted Vegetable Lasagna 17

Herb Marinated Seasonal Vegetables Oven Roasted, with Marinara Sauce

Soy Glazed Atlantic Salmon 17

Seasonal Melon, Citrus Vinaigrette

SIDES

Garlic-Herb Fries, House Salad, Seasonal Fruit, Garlic Spinach or Roasted Vegetables \$6

The Hamilton's Famous Lunch Buffet 17

Washington's only fine dining, fixed price buffet menu, featuring a wide range of seasonal favorites as well as our renowned cuisine, from the freshest in fruits and salads to culinary delights cooked to order!

Served daily, Monday-Friday from 11 am until 2 pm

Executive Chef Spencer G. Wolff

We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. There is a split plate charge of \$2. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.