



1884

~Soups & Salads~

Six Onion Soup Gratinée

bermuda & spanish onions, garlic, shallots, scallions, sherry & vegetable broth topped with crisp parmesan crostini

Soup Du Jour

*chef's selection of housemade soup
cup bowl*

Roasted Beet Tartare

*roasted red beets, crumbled goat cheese & candied walnuts
nestled in a bed of baby arugula dressed in a sweet balsamic glaze*

Spinach Salad

tender baby spinach, hard-boiled egg, red onion, sliced mushrooms & grape tomatoes served with warm bacon dressing

Caesar Salad

*crisp romaine, housemade croutons, reggiano cheese & parmesan crisp
tossed in a housemade caesar dressing*

~First Plates~

Crab Cake

*maryland style jumbo lump blue crab, pan fried & served on
crisp romaine leaves with a lemon wedge & a sweet pickle tartar sauce*

Spinach Artichoke Crudit 

served hot with grilled flatbread, carrots, celery, tomatoes & broccoli

Vegetable Spring Rolls

*crispy spring rolls filled with cabbage, carrots, green onions &
bean sprouts served with a sweet thai chili sauce*

Broiled Oysters on Half Shell

*broiled oysters topped with a simple mixture of bread crumbs,
butter & parmesan served with lemon wedge & tabasco sauce*

Empanadas Portenas

*crispy corn masa filled with chicken, onion, red & green peppers,
hard-cooked egg, olives & smoked paprika served with chimichurri dipping sauce*

*All of The Morristown Club's menu offerings are prepared to order. Please feel free to customize your selection,
or request an item that you do not see listed. We will do our best to fulfill your request.*



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~Main Course~

Champagne Scallops

pan seared wild caught U-10 sea scallops set atop silver dollar potato pancakes & wilted spinach with a caviar champagne sauce

Chicken Francaise

tender chicken breast egg battered & sautéed with a lemon beurre blanc served over angel hair pasta

Cedar Plank Salmon

fresh jail island salmon fillet baked on cedar with butter, white wine, lemon zest & cracked black pepper served with honey roasted baby carrots

Eggplant Parmigiana

crispy breaded eggplant cutlet topped with our housemade marinara sauce & mozzarella cheese over angel hair pasta

Filet Mignon

grass fed 8 oz. D'Artagnan tenderloin filet grilled to perfection & topped with truffle butter served with boiled baby potatoes & steamed broccoli

Porchetta Gremolata

gremolata rubbed pork tenderloin wrapped in an italian style pork belly, tied, roasted & sliced served with boiled baby potatoes & port demi-glace

Tikka Masala White Fish

flaky orange roughy simmered in a mild spicy coconut curry sauce served over jasmine rice with charred okra



Options available; ask your server

Thank You for Joining Us for Dinner

Christopher Polan

Executive Chef

The Morristown Club