



1884

~Soups & Salads~

Three Cheese Onion Soup

topped with gruyere, mozzarella, parmesan in a savory beef broth ~ crispy parmesan crostini

Duel Color Roasted Beet

*roasted red & yellow beets, crumbled goat cheese, orange segments, red onion
nestled in a bed of baby arugula ~ with a cranberry vinaigrette
grilled chicken, salmon, shrimp, crab cake, steak optional*

Grilled Caesar

*grilled romaine hearts, chopped prosciutto, garlic croutons ~ garlic parmesan dressing
grilled chicken, salmon, shrimp, crab cake, steak optional*

Port Wine Poached Pear

*mixed greens, candied walnuts, crumbled bleu cheese, cranberries ~ port wine dressing
grilled chicken, salmon, shrimp, crab cake, steak optional*

Tuna Platter

albacore white tuna on a bed of boston bib lettuce, tomato, sliced onion, hard boiled egg, avocado ~ warm pita bread

~Sandwiches & Burgers~

all available with choice of housemade potato salad, side salad, fresh fruit or baked eggplant fries

1884 Texas Toast Jr. Club *(two pieces of bread)*

applewood smoked bacon, lettuce, tomato, mayonnaise ~ choice of ham, turkey or grilled chicken

Certified Angus Beef Burger

grilled 8 oz burger, caramelized onion, aged cheddar cheese on a toasted brioche bun ~ lettuce, tomato & pickles

Surf & Turf Burger

*grilled 8 oz burger topped with grilled garlic shrimp, shredded parmesan on a toasted brioche bun ~
lettuce, tomato, sliced onion, pickles*

Black Bean & Chipotle Burger

grilled burger, on a toasted brioche bun ~ mango salsa, lettuce, tomato, sliced onion

Smoked Salmon BLTO

*norwegian smoked salmon, applewood smoked bacon, lettuce, tomato, onion, horseradish cheddar cheese ~
served on toasted texas toast*

New England Lobster Roll

*chunks of cold-water lobster meat, celery, parsley, scallions, lemon juice, boston bib lettuce,
mayonnaise ~ on toasted new england roll, lemon half*

Certified Angus Ribeye Cheese Steak

10 oz ribeye, sautéed onions & mushrooms, garlic aioli, horseradish cheddar cheese, warm au-jus ~ ciabatta sub roll



Options available; ask your server

Thank You for Joining Us for Lunch

Gregory Kassar

Executive Chef

The Morristown Club

*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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~Club Favorites~

Customize Your Club Omelette

three egg omelette with choice of applewood smoked bacon, onions, tomatoes, spinach, mushrooms, cheddar, swiss or american cheese ~ housemade home fries, fruit garnish ~ choice of white, seven grain or rye toast

Cobb Salad

crisp romaine lettuce, applewood smoked bacon, hard-boiled egg, avocado, tomato, crumbled bleu cheese ~ choice of bleu cheese or balsamic dressing

Shrimp, Crabmeat & Avocado

gulf shrimp, jumbo lump blue crab meat, tomato, avocado served over mixed baby greens ~ lightly dressed with fresh parsley lemon vinaigrette

Sesame Seared Ahi Tuna

tuna seared rare, pickled ginger, siracha, wasabi, seaweed salad ~ ginger citrus ponzu sauce

Meatballs & Burrata

housemade italian meatballs, ricotta stuffed mozzarella ~ marinara sauce, dab of pinenut pesto

~From the Grill & Range~

(add house salad to any entrée)

Grilled Filet Mignon

5 oz filet, baked potato, sautéed julienne carrots, green & yellow squash

Grilled Norwegian Salmon

veggie risotto, sautéed garlic spinach

Certified Angus Sliced Flank Steak

8 oz steak, garlic toast points, mushroom demi glaze ~ baked potato, roasted parmesan brussel sprouts

Penne a la Vodka

*fresh basil, parmesan pink cream sauce
grilled chicken, salmon, shrimp, crab cake, steak optional*

Grilled Boneless Pork Chop

6 oz boneless chop, mango salsa ~ baked potato, sautéed garlic spinach

Maine Lobster Ravioli

lobster pillows ~ amaretto cream sauce

Grilled Chicken Parmigiana

sautéed garlic spinach ~ marinara sauce, goat cheese & mozzarella mix

Maryland Crab Cakes

jumbo lump crab, fennel slaw, pesto, chipotle aioli ~ rice pilaf

Chicken Marsala

sautéed chicken breast, mushrooms, marsala demi-glaze ~ rice pilaf, julienne carrots, green & yellow squash

Baked Sea Scallops

white wine, butter, lemon ~ rice pilaf, sautéed garlic spinach

Grilled Shrimp Parmigiana

jumbo shrimp (5), marinara sauce & melted mozzarella ~ over angel hair pasta