



1884

*~Soups & Salads~*

***Split Pea Soup***

*garlic croutons  
cup      bowl*

***Soup Du Jour***

*chef's selection of house-made soup  
cup      bowl*

***Roasted Beet Salad***

*baby arugula, roasted red & yellow beets, dried apricot, candied walnuts,  
goat's cheese, cranberry vinaigrette*

***Spinach & Avocado Salad***

*spinach, dried cranberries, applewood smoked bacon, red onions,  
cucumber, avocado, goat's cheese, white balsamic vinaigrette, balsamic glaze*

***Fall Chopped Salad***

*chopped mixed field greens, crumbled bleu cheese,  
dried cranberries, candied pecans, raspberry vinaigrette*

***Caesar Salad***

*crisp romaine, garlic croutons, reggiano cheese,  
house-made caesar dressing*

***Autumn Salad***

*baby spinach, granny smith apples, dried cranberries, pumpkin seeds,  
celery, scallions, cheddar cheese, apple cider vinaigrette*

*~First Plates~*

***"Pumpkin" Deviled Eggs***

*arugula, tomato, truffle oil, smoked paprika*

***Pork & Napa Cabbage Dumplings***

*(6) deep fried, pickled ginger, sesame mustard, thick soy*

***Brie & Raspberry Phyllo Cups***

*(6) toasted pumpkin seeds*

***Jumbo Lump Maryland Crab Cake***

*(available as dinner entrée)*

*new england succotash (lima beans, corn, tomato, applewood smoked bacon, dried cranberries),  
roasted garlic tartar sauce,*

***Serrano Ham & Manchego Cheese Croquettes***

*(5) blue cheese dipping sauce*

*All 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~*

**Wild Sea Scallops**

*new england succotash (lima beans, corn, tomato, applewood smoked bacon, dried cranberries,  
sautéed spinach, potato pancakes, lemon buerre blanc  
The Crossings Sauvignon Blanc NZ, by Glass or Bottle*

**Chicken Piccata**

*sautéed chicken breast, egg battered, capers, angel hair pasta  
Oyster Bay Sauvignon Blanc NZ, by Glass or Bottle*

**12oz. Grilled Strip Steak**

*truffle mashed potatoes, broccoli, mushroom demi-glace, fried onion rings  
Francis Coppola Claret CA, by Glass or Bottle*

**14oz. Grilled Pork Chop**

*mashed sweet potatoes, broccoli, red wine-blueberry sauce  
De Loach Pinot Noir CA, by Glass or Bottle*

**Shrimp Scampi**

*garlic-wine sauce, linguini  
Lunardi Pinot Grigio Italy, by Glass or Bottle*

**Oven-Roasted Atlantic Salmon**

*oven roasted, sautéed spinach, saffron rice, lemon beurre blanc  
Sonoma Cutrer, Russian River, Chardonnay CA, by Glass or Bottle*

**Vegetable Ravioli**

*house-made tomato sauce, parmesan cheese  
Pacific Rim Dry Reisling WA, by Glass or Bottle*

**Rigatoni a la Vodka**

*sweet italian sausage, spinach, shaved parmesan, vodka sauce*



*Options available; ask your server*

***Thank You for Joining Us for Dinner***

***Frankie Montoya-Chef***

***The Morristown Club***