



1884

*~Soups & Salads~*

***Mushroom Soup***

*sautéed mushrooms*

*cup      bowl*

***Soup Du Jour***

*chef's selection of house-made soup*

*cup      bowl*

***Roasted Sweet Potato Salad***

*mixed greens, roasted sweet potatoes, dried cranberries, almonds,  
red onions, white balsamic vinaigrette*

***Spinach & Avocado Salad***

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

***Mango Salad***

*spinach, mangoes, red onions, almonds,  
dried cranberries, feta cheese, white balsamic vinaigrette*

***Caesar Salad***

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

***Caprese Salad***

*baby arugula, fresh mozzarella, roasted red peppers, tomato,  
black olives, balsamic vinaigrette*

*~First Plates~*

***Deviled Eggs***

*arugula, tomato, truffle oil, smoked paprika*

***Pork & Napa Cabbage Dumplings***

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

***Meatballs & Baratta***

*House-made marinara sauce, shaved parmesan*

***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,*

***Short Rib Wontons***

*(5) chili-lime 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 beurre blanc  
The Crossings Sauvignon Blanc NZ, by Glass or Bottle*

***Chicken Francaise***

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

***Roasted Rack of Lamb***

*asparagus, fingerling potatoes, mushroom demi-glace  
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*

***Portuguese Chorizo & Clams***

*roasted garlic, fennel, tomatoes,  
white 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*

***Short Rib Ravioli***

*hearty tomato sauce, parmesan cheese  
Caymus Conundrum, CA, by Glass or Bottle*

***Rigatoni Bolognese***

*ground beef, house-made tomato sauce, romano cheese  
Antinori, Chianti Classico, Italy*



*Options available; ask your server*

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

***Frankie Montoya-Chef***

***The Morristown Club***