



1884

SOUPS
CUP/BOWL

**Chunky Potato Leek
Soup Du Jour**

SALADS

Romaine & Artichoke
romaine lettuce, black olives, artichoke hearts
red onion, feta cheese, italian vinaigrette^{GF}V

Chilled Wedge
iceberg wedge, crumbled bleu cheese
smoked bacon, cherry tomato, bleu cheese dressing^{GF}

Chopped Caesar
crisp romaine, garlic croutons, pecorino reggiano cheese,
house-made caesar dressing

STARTERS

Jumbo Shrimp Cocktail
(5) cocktail sauce, lemon

Beef Short Rib Wontons
(5) deep fried, scallions, chili-lime sauce^{GF}

Sushi Grade Seared Ahi Tuna
seared rare, sliced, seaweed salad, wasabi
pickled ginger, thick soy sauce, rice crackers^{GF}

4-Cheese Arancini
(5) parmesan, fontinella, mozzarella & gouda, rice flour
house-made marinara sauce^{GF}



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MAIN EVENT

Shrimp Scampi

white wine, garlic, lemon, linguine
The Crossings Sauvignon Blanc NZ

Pork Osso Bucco Ravioli

spinach, veal cream sauce
De Loach Pinot Noir CA (GF)

8 oz. Grilled Filet Mignon

baked potato, creamed spinach, shallot demi-glace
Francis Coppola Claret CA (GF)

Roasted Sea Bass

mashed potato, prosciutto wrapped asparagus, saffron cream sauce
Sonoma Cutrer Chardonnay, CA (GF)

Sautéed Wild Sea Scallops

vegetable risotto, sauteed spinach, chive beurre blanc
Oyster Bay Sauvignon Blanc NZ (GF)

14 oz. Kona Coffee Rubbed Prime Strip Steak

baked potato, creamed spinach
Peppoli, Chianti Classico Italy

14 oz. Bone-In Grilled Prime Reserve Pork Chop

baked sweet potato, grilled asparagus, apple chutney
Elouan Pinot Noir OR (GF)

Organic Chicken Breast

frenched, vegetable risotto, asparagus, white wine lemon sauce
Lunardi Pinot Grigio, Italy

Kristine Rickwalder-General Manager

David Riley- Dining Room Manager

Frankie Montoya-Chef de Cuisine

Menu Created 02/04/2025