



1884

SOUPS

CUP/BOWL

Chilled Gazpacho
Soup Du Jour

SALADS

Blueberry, Beet & Ricotta Salad
spinach, roasted beets, blueberries, pickled red onion
celery, ricotta cheese, blueberry 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

Caprese Salad
tomato, roasted red pepper, red onion, basil, balsamic glaze

STARTERS

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

Truffled Deviled Eggs
roasted garlic truffle aioli^{GF}

Lobster Salad Martini +5
cold-water lobster meat, celery, scallions, parsley, mayonnaise,
lemon juice, old bay seasoning



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MAIN EVENT

Coffee-Rubbed Lamb Chops

au gratin potatoes, asparagus, shallot demi-glace

Chalk Hill Red Blend CA ^{GF}

Sautéed Barramundi

jasmine rice, spinach, lemon beurre blanc

Sonoma Cutrer Chardonnay, CA ^{GF}

Maryland Crab Cakes

corn, tomato and red pepper salsa

Oyster Bay Sauvignon Blanc NZ ^{GF}

14 oz. Prime Strip Steak

baked potato, spinach, demi-glace

Francis Coppola Claret CA ^{GF}

Chicken Milanese

arugula, tomato, red onion, cucumber, shaved parmesan cheese

Lunardi Pinot Grigio, Italy ^{GF}

Fettucine & Shrimp

gluten-free fettucine, sun-dried tomato, radicchio, xvoo, herbs ^{GF}

The Crossings Sauvignon Blanc NZ

1884 Brisket Blend Burger

lettuce, tomato, pickles,

toasted sesame bun, choice of american, swiss or cheddar cheese, french fries

De Loach Pinot Noir CA

Kristine Rickwalder-General Manager

David Riley- Dining Room Manager

Frankie Montoya-Chef de Cuisine

Menu Created 05/04/2025