



1884

SOUPS

CUP/BOWL-

Pumpkin Bisque
toasted pumpkin seeds
Soup Du Jour

SALADS

Harvest Ceasar Salad
romaine, roasted butternut squash, parmesan crisps
house-made ceasar dressing

Roasted Cauliflower Salad
spinach, cauliflower, roasted shallots, tomato
avocado dressing

Pear Salad
mixed greens, roasted pears, blue cheese crumbles
honey-apple cider dressing

STARTERS

Cauliflower Bites
arugula, buffalo sauce^{GF}

Shrimp Cocktail
(4) cocktail sauce, lemon

Crab Stuffed Mushroom Caps
(4) crabmeat, panko bread crumbs, parmesan cheese



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MAIN EVENT

Coffee-Rubbed Lamb Chops

crispy cottage fries, broccoli, shallot demi-glace

Chalk Hill Red Blend CA (GF)

Stuffed Lemon Sole

spinach & crabmeat stuffing, mashed potato, lemon beurre blanc

Sonoma Cutrer Chardonnay, CA (GF)

Grilled 14 oz. Veal Chop

mashed sweet potato, broccoli, veal demi-glace

DeLoach Pinot Noir CA (GF)

16 oz. Cowboy Steak

crispy cottage fries, spinach, house-made steak sauce

Coppala Claret CA

Lemon Chicken

frenched breast, asparagus, vegetable risotto, white wine-lemon sauce

Lunardi Pinot Grigio, Italy

Vegetable Mélange Ravioli

sun-dried tomato sauce, parmesan cheese

The Crossings Sauvignon Blanc NZ

Kristine Rickwalder-General Manager

-Dining Room Manager

Frankie Montoya-Chef de Cuisine

Menu Created 08/2025