

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
add grilled chicken, shrimp, salmon or flank steak

CLUB FEATURES

Vegan Taco Salad romaine, quinoa, red onion, tomato, bell pepper taco shell, chipotle dressing

Chef "Pinwheel" Salad

mixed greens, tomato, carrots, red onion, cucumber turkey, ham, roast beef, swiss cheese, hard cooked egg, balsamic vinaigrette

> Open Faced Hot Turkey Sandwich thinly sliced house-baked turkey, turkey gravy french fries, sour dough bread

Half Turkey Sandwich and Cup of Soup



Vegetable Mélange Ravioli sun-dried tomato sauce, parmesan cheese (V)

Stuffed Lemon Sole spinach & crabmeat stuffing, basmati rice, lemon beurre blanc

Smoked Salmon Plate arugula, chopped egg, capers, red onion, pumpernickel toast points, chive cream cheese

HAND HELDS

1884 Brisket Blend Burger

lettuce, tomato, pickles, toasted sesame bun, choice of american, swiss or cheddar cheese

Sliced Flank Steak Sandwich salsa verde, asiago cheese, ciabatta roll

House-Made Chicken Salad Croissant *sandwiches served with chips, fresh fruit, eggplant fries or french fries*

Customize Your 3-Egg Omelette

tomatoes applewood smoked bacon mushrooms spinach sautéed onions virginia ham american, swiss or cheddar cheese crispy potato pancakes, white, 7 grain or marble rye toast

Kristine Rickwalder-General Manager
-Dining Room Manager
Frankie Montoya-Chef de Cuisine

Menu Created 08/2025