



1884

SOUPS
CUP/BOWL

New England Clam Chowder

Soup Du Jour

SALADS

Harvest Caesar Salad

romaine, roasted butternut squash, parmesan crisps
house-made Caesar dressing

Spinach Salad

spinach, toasted pecans, dried cranberries, bacon bits, goat cheese,
white balsamic vinaigrette

Endive & Quinoa

Red quinoa, radish, orange, shaved pistachio, citrus vinaigrette
add grilled chicken, tofu, grilled shrimp, salmon or steak

STARTERS

Lobster Ravioli

Cognac cream sauce

Shrimp Cocktail

(4) cocktail sauce, lemon

Chicken Potstickers

Mustard soy sauce, scallions

Four Cheese Arancini

Marinara, shaved pecorino

Calamari

Fried with marinara & lemon

or

Tossed with capers, cherry peppers, balsamic vinegar



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MAIN EVENT

Pasta of The Week
Chef Frankie's selection

TMC Homestyle Meatloaf
Creamy mashed potato, succotash

Seared Halibut
Saffron risotto, vegetable medley, lemon beurre blanc

Grilled 14 oz. Veal Chop
Porcini mushroom sauce, haricot verts, potato au gratin

Grilled Ribeye
14oz. boneless cut, creamed spinach, potato au gratin crispy onions,
bourbon sauce

Chicken Caprese
frenched breast, fresh mozzarella, tomato,
roasted red pepper, Cous-Cous

Vegetable Mélange Ravioli
sun-dried tomato sauce, parmesan cheese

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

Menu Created 01/2026