



1884

## **SOUPS**

### **CUP/BOWL**

**Lobster Bisque**

**Soup Du Jour**

## **SALADS**

### **Harvest Caesar Salad**

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

### **Arugula Salad**

**Baby arugula, sliced strawberry, caramelized peaches, red onion, goat cheese,  
white balsamic vinaigrette**

### **Tri Color Pasta Salad**

**Rotini tossed with cherry tomato, cucumber, feta cheese, red onion, white  
balsamic vinaigrette**

## **STARTERS**

### **House Made Guacamole**

**Tortilla chips, carrots, celery**

### **Shrimp Cocktail**

**(4) cocktail sauce, lemon (GF)**

### **Short Rib Arancini (GF)**

**Spicy chili sauce**

### **Peach & Ricotta Flatbread**

**Whipped ricotta, shredded mozzarella, caramelized peaches,  
hot honey, balsamic glaze, fresh basil**



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## MAIN EVENT

**Pasta of The Week**  
Chef selection

**House Made Crab Cakes**  
Chilled mango salad, citrus vinaigrette

**Seared Halibut**  
Sweet pea puree, asparagus,  
lemon beurre blanc (GF)

**Grilled 14 oz. Reserve Pork Chop**  
Broccoli, whipped sweet potatoes,  
blueberry red wine sauce (GF)

**Grilled Ribeye**  
14oz. boneless cut, Irish Champ potatoes, (GF)

**Honey Lime Chicken**  
Honey and lime glazed chicken, sliced avocado, rice (GF)

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

*\*All dressings and sauces are gluten free\**  
*Kristine Rickwalder-General Manager*  
*Brian Engler- Dining Room Manager*  
*Frankie Montoya-Chef de Cuisine*

*Menu Created 01/2026*