



1889 PUB & GRILLE DINNER MENU

STARTERS

SNAPPER SOUP	\$7	CHICKEN WINGS	\$8
A timeless Racquet Club specialty. Our chefs break down the whole turtle shell to make this decadent soup		Our fresh jumbo wings tossed in your choice of sauce: mild buffalo, or barbecue, or honey habanero	
ARTICHOKEES	\$9	PICKLED GARDEN	\$10
Breaded and fried artichokes, served with a lemon garlic sauce and horseradish aioli		Assortment of seasonal pickled vegetables, honey whipped ricotta, served with a sourdough baguette	
LOADED NACHOS	\$12	CHEESE & CHARCUTERIE PLATE	\$19
Housemade tortilla chips, black beans, cheese sauce, shredded romaine, queso fresco, pico de gallo, sour cream, guacamole		Chef's selection of cheeses and cured meats accompanied by housemade mustard, fig spread, orange blossom honey, and sourdough baguette toast points	
FRIED CALAMARI	\$12		
Served with spicy cherry pepper aioli and housemade marinara			

SALADS

CAESAR SALAD	\$6 / \$10	GRILLED ROMAINE SALAD	\$8
Romaine, cherry tomatoes, brioche croutons, parmesano-reggiano, housemade caesar dressing		Half a head of romaine, bacon, roasted cherry tomatoes, avocado buttermilk green goddess dressing	
CLUBHOUSE SALAD	\$9	ADD PROTEIN TO ANY SALAD	
Baby spinach, pecans, goat cheese, sliced strawberries, poppy seed dressing		Grilled Chicken \$5 Steak \$6 Salmon \$7	

SANDWICHES

ACE BURGER	\$14	SKIRT STEAK TACOS	\$14
8 oz. Angus beef patty, blue cheese, cherry pepper aioli, topped with onion rings, served on a brioche bun		Grilled scallions, cilantro lime chimichurri, shredded romaine, pico de gallo, served on corn tortillas	
FIESTA BURGER	\$13	HUMMUS & VEGGIE SANDWICH	\$11
8 oz. Angus beef patty, pepper jack cheese, pickled jalapeños, pickled red onions, served on a brioche bun		Housemade hummus, cucumber, red onions, tomatoes, feta cheese, served on pita bread	
1889 BURGER	\$13	CAPRESE SANDWICH	\$12
8 oz. Angus beef patty, topped with Vermont cheddar, apple smoked bacon, caramelized onions, served on a brioche bun		Heirloom tomatoes, fresh mozzarella, basil pesto, balsamic reduction, served on ciabatta bread	

PASTAS

CACIO E PEPE	\$11 / \$19	SPINACH RAVIOLI	\$13 / \$20
Black pepper chittara with 6 month aged pecorino crotonese cheese		Housemade ravioli stuffed with ricotta, mozzarella, sautéed spinach, tossed in lemon cream with toasted pine nuts	
LOBSTER MAC N CHEESE	\$21	FETTUCCINI PRIMAVERA	\$12 / \$18
Rotini noodles in a sauce made with Vermont sharp cheddar, gruyere, and parmesano-reggiano, topped with breadcrumbs and baked		Housemade fettuccini, asparagus, red peppers, and zucchini, tossed in a light butter sauce, topped with grana padano cheese	

ENTREES

ROASTED HALF CHICKEN	\$16	STEAK FRITES	\$25
Served with garlic mashed potatoes, steamed vegetables, chicken demi-glace		8 oz. grilled skirt steak topped with beef gravy and béarnaise sauce, served with french fries	
CENTER CUT PORK CHOP	\$18	GRILLED SALMON	\$17
Served with marble potatoes, herbed poached fennel, pork demi-glace, micro arugula		Served with roasted fingerling potatoes and grilled asparagus in a tarragon glaze	
SEARED DUCK BREAST	\$28	GRILLED CHICKEN BREAST	\$15.5
Served with grilled ramps and crispy yucca drizzled with a fig and red wine reduction		Served with brown rice and steamed vegetables	

SIDES \$5 EACH

SIDE SALAD	GARLIC MASHED POTATOES	FRENCH FRIES
GRILLED ASPARAGUS	ROASTED FINGERLING POTATOES	MAC AND CHEESE
	MIXED VEGETABLES	

DESSERT

PEANUT BUTTER MOUSSE BOMB	\$7	GELATO	\$7
Light and creamy peanut butter mousse and chocolate cake covered with a chocolate ganache shell		Chocolate or Vanilla	