



1889 PUB & GRILLE DINNER MENU

STARTERS

SNAPPER SOUP	\$7
<i>A timeless Racquet Club specialty. Our chefs break down the whole turtle shell to make this decadent soup</i>	
ARTICHOKES	\$9
<i>Breaded and fried artichokes, served with a lemon garlic sauce and horseradish aioli</i>	
LOADED NACHOS	\$12
<i>Housemade tortilla chips, black beans, cheese sauce, shredded romaine, queso fresco, pico de gallo, sour cream, guacamole</i>	
FRIED CALAMARI	\$12
<i>Served with spicy cherry pepper aioli and housemade marinara</i>	

CHICKEN WINGS	\$8
<i>Our fresh jumbo wings tossed in your choice of sauce: mild buffalo, or barbecue, or honey habanero</i>	
PICKLED GARDEN	\$10
<i>Assortment of seasonal pickled vegetables, honey whipped ricotta, served with a sourdough baguette</i>	
CHEESE & CHARCUTERIE PLATE	\$19
<i>Chef's selection of cheeses and cured meats accompanied by housemade mustard, fig spread, orange blossom honey, and sourdough baguette toast points</i>	

SALADS

CAESAR SALAD	\$6/\$10
<i>Romaine, cherry tomatoes, brioche croutons, parmigiano-reggiano, housemade caesar dressing</i>	
CLUBHOUSE SALAD	\$9
<i>Baby spinach, pecans, goat cheese, sliced strawberries, poppy seed dressing</i>	

GRILLED ROMAINE SALAD	\$8
<i>Half a head of romaine, bacon, roasted cherry tomatoes, avocado buttermilk green goddess dressing</i>	
ADD PROTEIN TO ANY SALAD	
Grilled Chicken	\$5
Steak	\$6
Salmon	\$7

SANDWICHES Served with fries or a side salad. A chicken breast can be substituted for any burger.

ACE BURGER	\$14
<i>8 oz. Angus beef patty, blue cheese, cherry pepper aioli, topped with onion rings, served on a brioche bun</i>	
FIESTA BURGER	\$13
<i>8 oz. Angus beef patty, pepper jack cheese, pickled jalapeños, pickled red onions, served on a brioche bun</i>	
1889 BURGER	\$13
<i>8 oz. Angus beef patty, topped with Vermont cheddar, apple smoked bacon, caramelized onions, served on a brioche bun</i>	

SKIRT STEAK TACOS	\$14
<i>Grilled scallions, cilantro lime chimichurri, shredded romaine, pico de gallo, served on corn tortillas</i>	
HUMMUS & VEGGIE SANDWICH	\$11
<i>Housemade hummus, cucumber, red onions, tomatoes, feta cheese, served on pita bread</i>	
CAPRESE SANDWICH	\$12
<i>Heirloom tomatoes, fresh mozzarella, basil pesto, balsamic reduction, served on ciabatta bread</i>	

PASTAS

CACIO E PEPE	\$11/\$19
<i>Black pepper chitarra with 6 month aged pecorino crotonese cheese</i>	
LOBSTER MAC N CHEESE	\$21
<i>Rotini noodles in a sauce made with Vermont sharp cheddar, gruyere, and parmigiano-reggiano, topped with breadcrumbs and baked</i>	

SPINACH RAVIOLI	\$13/\$20
<i>Housemade ravioli stuffed with ricotta, mozzarella, sautéed spinach, tossed in lemon cream with toasted pine nuts</i>	
FETTUCCINI PRIMAVERA	\$12/\$18
<i>Housemade fettuccini, asparagus, red peppers, and zucchini, tossed in a light butter sauce, topped with grana padano cheese</i>	

ENTREES

ROASTED HALF CHICKEN	\$16
<i>Served with garlic mashed potatoes, steamed vegetables, chicken demi-glace</i>	
CENTER CUT PORK CHOP	\$18
<i>Served with marble potatoes, herbed poached fennel, pork demi-glace, micro arugula</i>	
SEARED DUCK BREAST	\$28
<i>Served with grilled ramps and crispy yucca drizzled with a fig and red wine reduction</i>	

STEAK FRITES	\$25
<i>8 oz. grilled skirt steak topped with beef gravy and béarnaise sauce, served with french fries</i>	
GRILLED SALMON	\$17
<i>Served with roasted fingerling potatoes and grilled asparagus in a tarragon glaze</i>	
GRILLED CHICKEN BREAST	\$15.5
<i>Served with brown rice and steamed vegetables</i>	

SIDES \$5 EACH

SIDE SALAD
GRILLED ASPARAGUS

GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
MIXED VEGETABLES

FRENCH FRIES
MAC AND CHEESE

DESSERT

PEANUT BUTTER MOUSSE BOMB	\$7
<i>Light and creamy peanut butter mousse and chocolate cake covered with a chocolate ganache shell</i>	

GELATO	\$7
<i>Chocolate or Vanilla</i>	