



1889 PUB & GRILLE

STARTERS

SNAPPER SOUP 7

creamy sherry, turtle, served with a poached egg

LOADED NACHOS 12

house made tortilla chips, black beans, cheese sauce, shredded romaine, queso fresco, pico de gallo, sour cream and guacamole

CHICKEN WINGS 8

fresh jumbo wings tossed in house made sauce: mild, bbq or honey-habanero

MARGHERITA FLATBREAD 12

house-made flatbread, mozzarella cheese, marinara sauce, sliced tomato, basil, balsamic reduction

BURRATA 10

fresh burrata cheese, heirloom tomatoes with basil, prosciutto di Parma, balsamic reduction and sourdough baguette crostini

PARMESAN TRUFFLE FRIES 6

served with garlic aioli

MEDITERRANEAN TRIO 11

garlic hummus, baba ganoush, tzatziki sauce, grilled pita, marinated olives with feta and cherry tomatoes

PAN SEARED BRUSSELS SPROUTS 8

bacon, toasted walnuts, sage vinaigrette

MOZZARELLA STUFFED MEATBALLS 8

house-made marinara sauce, pecorino cheese and micro basil

FRIED CALAMARI 10

served with our house-made marinara and cherry pepper aioli

DUCK CONFIT QUESADILLA 11

hoisen & BBQ duck, caramelized onions, apricot chutney, pepperjack cheese, served with chipotle-lime aioli and pico de gallo

SALADS

CAESAR SALAD 6/10

romaine lettuce, butter brioche croutons, parmesan cheese and house made caesar dressing

SOUTHWEST CHICKEN SALAD 12

grilled chicken, romaine, spinach, black bean and corn salsa, avocado, tortilla strips and cumin lime vinaigrette

AVOCADO AND CRAB SALAD 16

grilled asparagus, tomato salsa, arugula, mustard seed dressing, roasted red pepper coulis

ADD A PROTEIN TO ANY SALAD

grilled chicken 5 steak 6 salmon 7

SIDES

SAUTÉED SPINACH 5

BRUSSELS SPROUTS 5

STEAMED BROCCOLI 5

GRILLED ASPARAGUS 5

MIXED GREENS SALAD 5

FRENCH FRIES 5

POTATO WEDGES 5

CHIPS & PECO DE GALLO 5

ENTREES

1889 BURGER 13

8oz angus beef patty, vermont cheddar cheese, apple smoked bacon caramelized onions on a brioche bun, served with french fries or a side salad

SPICED BLACK BEAN BURGER 12

lettuce, tomato, red onion, american cheese, avocado, cucumber ranch sauce on brioche bun, served with french fries or a side salad

FISH AND CHIPS 15

battered and fried cod with potato wedges, tartar sauce, coleslaw, malt vinegar aioli

PULLED PORK SANDWICH 14

slow cooked pork, house-made BBQ sauce, coleslaw, served with potato wedges

SHRIMP TACOS 14

sautéed shrimp, pineapple salsa, cilantro kohlrabi slaw, ponzu sauce, served with our house-made tortilla chips and peco de gallo

8 OZ FILET MIGNON 35

potatoes au gratin, steamed broccoli, buttermilk fried onions, peppercorn and red wine sauce

ROASTED CEDAR PLANK SALMON 18

pistachio pesto glaze, grilled vegetables, warm israeli couscous salad and citrus vinaigrette

CHICKEN TIKKA MASALA 17

chicken thighs marinated in yogurt and stewed in a spicy sauce, served over jasmine rice served with garlic naan

FAJITAS Chicken 16 Beef 18 Shrimp 19

peppers, onions, mushrooms, white rice and pico de gallo served with warm tortillas

GRILLED CHICKEN 16

served with brown rice and steamed vegetables

PASTA

PENNE ALLA VODKA 17

spicy italian sausage and peas served with vodka sauce and topped with parmesan cheese

CHITARRA SCAMPI 14

house made chitarra pasta tossed in a garlic and white wine sauce served with sourdough baguette

add: chicken 16, shrimp 18

PULLED PORK MAC AND CHEESE 16

elbow noodles in a sharp cheddar cheese sauce, smoked gouda and swiss cheese topped with bread crumbs and baked until golden brown

UPCOMING EVENTS

First Friday Date Night
Discounted overnight room or parking first Friday of each month

Young Member Committee Second Fridays
7pm - 9pm on the second Friday of each month

Family Friday Happy Hour
5:30pm - 8:30pm on the third Friday of each month