



1884

The Morristown Club

SOUPS

CUP/BOWL 6 / 8

Minestrone
Soup Du Jour

SALADS 14

Roasted Beet Salad
baby arugula, roasted red & yellow beets, dried apricot, candied walnuts,
goat's cheese, cranberry vinaigrette^{GF}V

Fall Chopped Salad
chopped mixed field greens, crumbled bleu cheese,
dried cranberries, candied pecans, raspberry vinaigrette^{GF}V

Caesar Salad
crisp romaine, garlic croutons, pecorino reggiano cheese,
house-made caesar dressing

STARTERS 16

Kale & Vegetable Dumplings
(6) kale, spinach, corn, tofu, cabbage, carrots,
edamame, onions, sesame oil^{GF}V

Pork & Napa Cabbage Dumplings
(6) deep fried, pickled ginger, sesame mustard, thick soy^{GF}

Frankie's Club-Made Meatballs and Sauce
garlic bread^{GF}

Lobster Salad Martini +4
cold-water lobster meat, celery, scallions, parsley, mayonnaise,
lemon juice, old bay seasoning



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MAIN EVENT

Jumbo Lump Maryland Crab Cakes 34

sautéed, roasted garlic tartar sauce, vegetable couscous, spinach
The Crossings Sauvignon Blanc NZ

Butternut Squash Ravioli 24

tomato, toasted walnuts, saffron cream, pecorino reggiano
De Loach Pinot Noir CA (GF)

8 oz. Grilled Filet Mignon 44

fingerling potatoes, creamed spinach, mushroom demi-glace
Francis Coppola Claret CA (GF)

Maple Ginger Roasted Salmon Filet 32

pure vermont maple syrup, fresh ginger, soy, saffron rice, haricot vert
Sonoma Cutrer Chardonnay, CA (GF)

Sautéed Wild Sea Scallops 42

new england succotash (lima beans, corn, tomato,
applewood smoked bacon, dried cranberries)
sautéed spinach, potato pancakes, lemon beurre blanc
Oyster Bay Sauvignon Blanc NZ (GF)

Club-Made Rigatoni Bolognese 28

fresh basil, tomato sauce, pecorino romano (V)
Peppoli, Chianti Classico Italy

12oz. Grilled Prime Reserve Pork Chop 34

mashed sweet potatoes, grilled asparagus, red wine-blueberry sauce
Elouan Pinot Noir OR (GF)

Organic Chicken Francaise 30

sautéed chicken breast, egg battered, lemon beurre blanc, angel hair pasta
Lunardi Pinot Grigio, Italy

Kristine Rickwalder-General Manager

David Riley- Dining Room Manager

Frankie Montoya-Chef de Cuisine