

Club 1923

DINNER

Appetizers

Sweet & Spicy Shrimp \$9.95

Beer Battered Shrimp Tossed In Our Special Sweet Thai Chili & Sriracha Sauce

Goat Cheese Croquettes \$9.95

Local Raw Honey & Toasted Walnuts

Garlic Steamed Clams \$9.95

Top Necks Clams, Baked with Garlic Herb Butter & Lemon

Crispy Fried Brussel Sprouts \$8.95

tossed with bacon & honey sriracha, served with roasted garlic & chive aioli

Fried Calamari \$13.95

Crispy Fried Rings & Tentacles, Served with Cajun Remoulade & Marinara

Soup & Salads

Crab Bisque Cup \$3.95 Bowl \$5.95

Crock of French Onion \$8

Classic Caesar Salad \$6.95 Add Grilled Chicken \$4

Romaine Hearts, Grated Parmesan, Herb Croutons, with a Creamy Caesar Dressing

The Wedge Salad \$7.95

Romaine Lettuce Topped with Tomato, Bacon & Red Onion Served with Bleu Cheese Dressing

Entrées

All Entrees Served With Field Green Salad

8oz Center Cut Filet Mignon \$34.95 Add a single Crab Cake \$10

Served With A Cabernet Demi, Choice Of Potato & Vegetable

Raisin & Apple Stuffed Pork Chop \$23.95

Bone-in Pork Chop, Stuffed with Apple, Raisin & Herb Stuffing, Cranberry Demi, Choice of Potato & Vegetable

Veal Marsala \$24.95

Pan Seared Veal Scallopini, Marsala Pan Sauce, Sautéed Spinach, Truffled Linguini

Seared Mahi Mahi \$29.95

Topped with Pumpkin Seed Pesto, Choice Of Potato & Vegetable

Jumbo Lump Crab Cakes \$29.95

House Made No Filler Jumbo Lump Crab Cakes, Cajun Remoulade Served On Side, Choice Of Potato & Vegetable

Apple Cider Glazed Scallops \$31.95

Sweet Potato Puree, Bacon Jam, Sautéed Broccoli Rabe

Emily's Seafood Sauté \$27.95

A Sautéed Combination of Shrimp, Scallops & Crabmeat, In A Light Garlic Butter Sauce or Fresh Tomato Pomodoro, over Pappardelle Pasta

Pan Seared Salmon \$25.95

Served With A Spinach & Artichoke Cream or Topped with Bruschetta & Sweet Balsamic Glaze, Choice Of Potato & Vegetable

Stuffed Chicken Florentine \$19.95

French Style Chicken Breast Stuffed With Sautéed Spinach, Garlic, Roasted Red Peppers, Mozzarella Cheese, Topped With Sundried Tomato Cream, Choice Of Potato & Vegetable

Mushroom Ravioli \$18.95

Sage Cream, Sautéed Spinach & Dried Cranberries

~Sides~

Charred Broccoli or Asparagus

Roasted Garlic & Boursin Cheese Mashed Potato or Baked Potato