

Appetizers

Pork Dumplings

Ground pork and cabbage dumplings, steamed and served with asian slaw and ponzu glaze, \$11.50

Tempura Shrimp

Black tiger shrimp coated in a light crisp batter and fried, then topped with your choice of Firecracker, Teriyaki or Thai Chili Glaze, \$12.50

Tomato Caprese

Sliced vine ripened tomatoes, layered with fresh mozzarella cheese, topped with basil, fresh cracked pepper, balsamic reduction and olive oil, \$10

Beer Cheese Dip

A creamy mixture of local craft beer & NYS sharp cheddar cheese, served with soft pretzels, \$11

Vegetable Dumplings

Asian vegetable stuffed dumplings, steamed and served with honey sriracha glaze, \$12



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Soup + Salad

House Salad Dressings: Balsamic Vinaigrette, Italian, Ranch, Parmesan Peppercorn, Blueberry Vinaigrette, Red Wine Vinaigrette, Creamy Blue Cheese, Raspberry Vinaigrette, Thousand Island

House Soup du Jour

\$4 cup + \$5 bowl

Classic Iceberg Wedge

Crisp iceberg lettuce topped with applewood smoked bacon, grape tomatoes and crumbled blue cheese, finished with creamy blue cheese dressing, \$10

Caesar Salad

Romaine hearts tossed with house croutons, asiago cheese and creamy Caesar dressing, \$7

Blueberry Spinach Salad

Baby spinach topped with fresh blueberries and strawberries, feta cheese and candied pecans, served with blueberry vinaigrette, \$9

Bunker Cobb

Chopped iceberg lettuce topped with grilled chicken breast, crisp bacon, grape tomatoes, hard boiled egg, fresh avocado and crumbled blue cheese, served with Red Wine Vinaigrette, \$12.50

Club Classics

Veal Medallions

Veal tenderloin pounded thin, and sautéed piccata or marsala style, \$28

Chicken Breast

6oz chicken breast blackened, grilled, francaise, piccata, or marsala style, \$16 | \$20

Cheese Ravioli

Ricotta, parmesan, mozzarella and asiago cheese stuffed raviolis, tossed in our house red sauce, \$15

Sesame Ahi Tuna

Ahi Tuna filet coated in sesame seeds and seared rare, over basmati rice and fresh broccoli, all finished with a honey sriracha glaze, \$23

Almond Crusted Sole

Filet of sole crusted with crushed almonds and seared; finished with a lemon butter sauce, \$16



Surf + Turf

Enhance your entrée with Milanese, Lemon Garlic, Teriyaki or Balsamic, \$3

- **Black Tiger Shrimp**, \$22
 - **Jail Island Salmon**, \$26
 - **Jumbo Sea Scallops**, \$29
 - **Ahi Tuna Steak**, \$26

 - **8oz Black Angus Filet**, \$38
 - **14oz Hand Cut Delmonico**, \$37
- Smother your steak, \$3*

All entrees served with your choice of

Whipped Potatoes, Baked Potato, Twice Baked Potato, Macaroni & Cheese, Basmati Rice, or French Fries

Green Beans, Broccoli, Asparagus, Carrots, or Mixed Medley