



DINNER MENU

SOUP / SALAD

FEATURED SOUP OF THE DAY

Kindly see your server

ROASTED BABY BEET SALAD

Tossed with dilled goat cheese cream and truffled greens

BABY KALE LEAVES

Tossed with radicchio, roasted red peppers, Cambozola cheese, pine nuts and sweet balsamic vinaigrette

CAPRESE SALAD

Tossed with buffalo mozzarella, heirloom tomatoes, balsamic reduction and extra virgin olive oil

“NATIONAL CLUB” CAESAR SALAD

Romaine leaves with herbed croutons, shaved Parmigiano-Reggiano and traditional Caesar dressing

APPETIZERS

SEARED DAY BOAT SCALLOP

Served with corn velouté, oven-cured cherry tomatoes and crisp pancetta

SMOKED RAINBOW TROUT FILLET

Served with an English cucumber and asparagus salad with citrus supremes

HOUSE-CURED DUCK PROSCIUTTO

Served with parsnip puree, griotte cherry gel, garlic chips and micro-ress

PASTA

ATLANTIC LOBSTER AGNOLOTTI

Tossed with lobster bisque sauce and lemon champagne foam

CARROT PAPPARDELLE

Tossed with lamb ragout and Pecorino cheese



GLUTEN FREE



VEGETARIAN

ENTRÉES

SEARED BLACK COD PAVÉ ^{GF}

Served with forest mushroom asparagus ragout, pickled ramps and crème fraîche

ROASTED AUSTRALIAN RACK OF LAMB ^{GF}

With minted crushed peas, sweet potato tian, sautéed heirloom carrots and natural pan juice reduction

ROASTED CHICKEN SUPREME ^{GF}

Stuffed with ricotta cheese and black mission figs and wrapped with prosciutto ham, served with ratatouille, fingerling potatoes and rosemary red wine reduction

“1874 SIGNATURE DISH OF THE EVENING”

Kindly see your server

“FROM THE GRILL”

ALL STEAKS ARE CERTIFIED USDA PRIME

RIB EYE STEAK

10oz / 12oz / 14oz

STRIPLOIN STEAK

8oz / 10oz / 12oz / 14oz

BEEF TENDERLOIN

6oz / 8oz

CHOICE OF SIDE

ATLANTIC LOBSTER
'MAC-N-CHEESE'

TRUFFLED FINGERLING
POTATOES

MASHED YUKON
GOLD POTATOES

CHOICE OF VEGETABLE

GLAZED HEIRLOOM
CARROTS

CREAMED
SPINACH

ASPARAGUS
SPEARS

FOREST
MUSHROOMS

CHOICE OF BUTTER

SMOKED WHISKY

ENGLISH STILTON

HERB & GARLIC

CHOICE OF SAUCE

MADAGASCAR PEPPERCORN
BRANDY CREAM SAUCE

SAUCE
BÉARNAISE

RED WINE
GLACÉ

DESSERTS

PASTRY CHEF'S DESSERT OF THE WEEK *Kindly see your server*

BELGIAN CARAMEL CHOCOLATE CHARLOTTE TORTE

with brandy crème de lucie Anglaise

WILD HONEY GOLDEN RAISIN APPLE PIE ^{GF}

Served with vanilla bean ice cream and mixed berries

MARSALA MASCARPONE ESPRESSO BAVARIAN TERRINE

with Morello cherry confit and Chantilly cream

MARBLÉD AMARETTO CRÈME BRULÉ

with roasted almond brown sugar shortbread cookie