

Nineteen24

Drinks & Fare

STARTERS & SMALL PLATES

20th Century Shrimp Cocktail 8
Chilled with cocktail sauce, celery, fresh lemon.

Fomage En Croute 12
Chefs blend of soft cheeses baked in a buttery, flaky puff pastry dough. Served with a homemade preserve and crostini.

Gourmet Cheese Plate 14
Featuring Hilmar Fiscalini and Cowgirl Creamery Artesian cheeses along with dried fruits, nuts, and playful additions served with a variety of crostini and crackers.

Spanakopita 8
Buttery flaky phyllo dough with spinach & Feta cheese. Served with marinara sauce.

(2)Mini Beef Pot Pies 12
A tender, flaky crust in individual pie tins, then filled with delicious beef pot pie filling made with chunks of prime rib, carrots, peas, and potatoes in a thick and flavorful gravy.

8 oz New York Steak & Beer Cheese 16
8 oz of New York Steak grilled medium rare with vintage Hilmar cheese and local beer.

GREENS

Club House Wedge Salad Half 9 Full 11
With Chicken Half 12 Full 15
Classic Wedge of iceberg elegantly decorated with bacon lardons, cherry tomatoes, fresh bleu cheese and avocado. Served with bleu cheese dressing.

Green Goddess Chop Salad Half 9 Full 12
With Chicken Half 12 Full 16
Tossed salad of cabbage spinach and seasonal greens with diced cucumber, tomatoes, and toasted almonds finished with egg, avocado and a homemade green goddess dressing

Shrimp Louie Half 9 Full 13
Bay Shrimp topped over harvest greens, egg, tomatoes, capers, diced celery with 1000 island dressing.

Beet Salad 14
Beets topped with candied walnuts and feta topped with your choice of dressing.

Starch Options

Baked Potato, Scalloped Potatoes, Mashed Potatoes, White Rice.

Vegetable Options

Sauteed Vegetables, Sauteed Spinach, Steamed Medley.

MAINS

1924 Burger 13
Classic burger with 8 oz of Wagyu beef topped with, lettuce, tomato, and onion and your choice of cheese. Served with fries.

Chefs Seafood Linguine 19
A classic herb butter linguine tossed with white wine butter clam sauce and a side of 8 butterflied shrimp scampi

Sage Butter Basted Pork Chop 22
Lightly seasoned bone in pork chop with salt and pepper seared in and braised with fresh sage butter and served with house made apple chutney. Served with your choice of vegetable and starch.

Country Club Mac & Cheese 16
Multiple gourmet cheeses come into play to create this delicious rich cheese sauce tossed with penne pasta and topped with herbed bread crumbs **Add Chicken 18**

Golden Coconut Prawns 19
5 jumbo prawns coated with coconut and accompanied with peanut sauce and sweet chili sauce. Served with your choice of vegetable atop white rice

Salmon Steak 19
Hand sliced 7 oz salmon steak lightly seasoned, grilled to perfection accompanied by light pan sauce of tomatoes, fresh lemon cappers, garlic, and white wine finished with butter. Served with your choice of vegetable and starch.

Chicken Marsala 18
Lightly dusted chicken breast pan-seared with garlic and mushroom finished with sweet Marsala wine and butter. Served with your choice of vegetable and starch.

Bacon Wrapped Filet Mignon 31
Two 4 oz petite filets wrapped in bacon and seared to order finished in chimichurri compound butter. Served with your choice of vegetable and starch.

12oz Ribeye Steak 25
Grilled and finished with peppercorn whiskey demi glace. Served with your choice of vegetable and starch.

Prime Rib 8 oz 19 12 oz 23
Our slow roasted Prime Rib with your choice of vegetable and starch.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES
OUR MEALS ARE PROUDLY MADE WITH PRODUCTS FROM THESE LOCAL COMPANIES!

