

Nineteen24

Drinks & Fare

STARTERS

20th Century Shrimp Cocktail 8

Chilled with cocktail sauce, celery, fresh lemon

Dungenous Crab Cakes 16

Mixed with capers, lemon and Dijon breaded and served with sweet peppers and classic tartar sauce

Chicken Korea Fritto Misto 12

Bite size chicken tossed in a Korean BBQ sauce over tempura vegetables

Pepercorn NY 15

10oz sliced NY Steak covered in a peppercorn sauce

GREENS

Wedge Half 7 Full 9

Chicken Half 10 Full 13

Ice berg lettuce, Bacon, Maytag Bleu Cheese, cherry tomatoes, cracked pepper and our Roquefort dressing

Teriyaki Ginger Chicken Salad Half 9 Full 13

Char-grilled breast of chicken rubbed with ginger teriyaki spices, on a bed of baby lettuce, tomatoes, mandarin oranges, toasted almonds, and gala apples. Served with sweet chili dressing.

Shrimp Louie Half 9 Full 13

Bay Shrimp topped over Harvest Greens, Egg, Tomatoes, Capers, Diced Celery with 1000 island Dressing **Vegan substitute available**

Lite Cilantro Lime Chicken Stir Fry 14

Pan seared chicken breast marinated in cilantro and lime served over seasonal stir fry vegetables topped with avocado

MAIN

1924 Burger 13

8oz Wagyu Beef, Hilmar Cheddar, Bacon garlic chutney, 5 Monkeys BBQ sauce

Chicken Lemon Pepper Alfredo 19

Sauteed chicken and fresh squeezed lemon, black pepper, and garlic Alfredo tossed linguine

Clubhouse Meatball Risotto 18

Homemade marinara sauce with Italian meatballs and fresh mozzarella oven baked over jalapeno risotto

Shrimp Penne 19

Sautéed lemon caper prawns over a penne pasta Pomodoro with cherry tomatoes, olives, garlic and pesto topped fresh mozzarella

Apricot Sweet Chili Prawns 19

Freshwater Gulf prawns battered and glazed over coconut jasmine rice

Chicken Marcella 17

Chicken breast sautéed with mushrooms & marcella wine. Served with butter linguini and seasonal vegetables

Parmesan Wild Salmon 19

Wild Sockeye salmon seared with fresh parmesan cheese topped with lemon beurre blanc over parmesan risotto

Local Dungeons Crab 24

1 pound of steamed crab served with drawn butter and pesto red potatoes.

Filet Mignon 31

Salt and pepper seasoned filet pan seared finished in garlic butter served almond brie risotto

12oz Ribeye Steak 26

Grilled with sautéed mushrooms and roasted garlic served with Alfredo penne and seasonal vegetables

Prime Rib 8 oz 18 12 oz 22

Our slow roasted Prime Rib roast served with a baked potato and seasonal vegetables

OUR MEALS ARE PROUDLY MADE WITH PRODUCTS FROM THESE LOCAL COMPANIES!

