



THE 1912 CLUB MENU

STARTERS

CHEESESTEAK EGGROLLS

Tangy remoulade sauce

\$12.00

HUMMUS BOARD (Available GF)

Roasted red pepper hummus, chopped tomato, black olives, and sweet onion were roasted. Served with carrots, celery sticks, cucumber & grilled pita

\$16.00

VEGETARIAN QUESADILLA

Wild mushroom, baby spinach, asparagus, roasted red pepper, & vegan mozzarella

\$12.00

CHICKEN QUESADILLA

Chopped chicken, plum tomato, jalapeño, and cheddar cheese. House salsa verde & sour cream

\$14.00

CRISPY WINGS (boneless available)

Sauce choice: ranch dry rub, buffalo, Nashville hot, honey BBQ.

\$15.00

JUMBO SHRIMP COCKTAIL (Available GF)

House-made cocktail sauce

\$17.00

BAVARIAN SOFT PRETZEL

House-made honey mustard and queso blanco cheese sauce

\$12.00

BUFFALO CAULIFLOWER BITES

House-made blue cheese dressing

\$10.00

FRENCH ONION

\$7.00

SOUP DU JOUR

\$6.00

HANDHELDS

Served with house made potato chips. Can substitute flour tortilla wrap or gluten & dairy free bun

THE "12" BURGER (Available GF)

8oz. Hand-formed special blend. Charbroiled and topped to your liking. *can substitute impossible burger

\$14.00

HANDHELDS

Served with house made potato chips. Can substitute flour tortilla wrap or gluten & dairy free bun

OVEN ROASTED TURKEY CLUB

Traditional triple-decker with crisp bacon, lettuce, tomato. Mayo upon request

\$14.00

ROAST BEEF AU JUS

Slow-roasted top round served on a kaiser roll with house Jus. Provolone, horseradish, and long hots upon request

\$14.00

PHILADELPHIA CHEESESTEAK (Available GF)

Choice of chopped sirloin or chicken with American or provolone. Mushrooms, onions, or peppers available upon request

\$14.00

GRILLED SALMON CHEESESTEAK (Available GF)

Baby spinach, peppadews, provolone cheese, and secret sauce

\$16.00

CRAB CAKE MELT

Broiled and topped with plum tomato, swiss cheese, avocado, and remoulade sauce

\$20.00

PASTRAMI REUBEN (Available GF)

Smoked and thinly sliced pastrami on grilled rye with thousand island, swiss cheese, and sauerkraut. House-made chips

\$16.00

NASHVILLE CHICKEN SANDWICH (Available GF)

Lightly dredged and golden fried, garlic pickles, & Nashville hot sauce

\$12.00

KIDS 10 & UNDER \$12

Includes soft drink and ice cream

LINGUINE MARINARA (Available GF)

Can substitute butter

GRILLED CHEESE & FRIES

KIDS 10 & UNDER \$12

Includes soft drink and ice cream

MAC & CHEESE

CHICKEN FINGERS & FRIES

ENTREE SALADS

Can be substituted as a wrap

CLASSIC WEDGE (Available GF) \$12.00

Crisp iceberg, crumbled smoked bacon, plum tomato, house-made blue cheese dressing

LUMP CRAB & ASPARAGUS (Available GF) \$20.00

Baby spinach, asparagus, plum tomato, cucumber, roasted red peppers & lemon olive oil

MANDARIN STEAK SALAD (Available GF) \$20.00

Romaine lettuce, mandarin oranges, sweet onion, plum tomato, and caramelized walnuts. Served with an orange ginger dressing

SPINACH COBB (Available GF) \$16.00

Baby spinach, crumbled bleu cheese, bacon, plum tomato, chopped egg, avocado, & grilled chicken

SOUTHWEST CHICKEN (Available GF) \$16.00

Romaine lettuce, plum tomato, sweet onion, avocado, queso fresco, and crispy tortilla strips. Served with chipotle ranch dressing.

CLASSIC CAESAR Classic \$10.00

Crisp romaine lettuce, shaved parmesan cheese, house-made garlic dressing & croutons

add grilled chicken \$16.00

add grilled shrimp \$18.00

add grilled salmon \$20.00

add petite filet \$20.00

PASTA

WILD MUSHROOM RAVIOLI \$22.00

Served with sauteed spinach, plum tomato, sherry cream sauce

SEAFOOD LINGUINE (Available GF) \$32.00

Sauteed shrimp, crab, calamari, & clams over homemade linguine in a white wine & roasted garlic fresh herb butter

BRAISED BEEF & VEAL TORTELLACHI \$25.00

Caramelized onion and shitake mushroom in a red wine gravy, finished with shaved parmesan

BLACKENED CHICKEN PAPPARDELLE (Available GF) \$25.00

Char blackened chicken breast over pappardelle pasta in sauteed spinach, oven-roasted tomato Cajun cream sauce

MAIN COURSES

SAUTEED CHICKEN MARSALA \$25.00

Wild mushroom, marsala wine demi-glace

PAN ROASTED SALMON (Available GF) \$28.00

Roasted tomato lemon caper butter

JUMBO LUMP CRAB CAKES \$40.00

Citrus burre blanc

12oz. NEW YORK STRIP STEAK (Available GF) \$42.00

Roasted garlic fresh herb butter

8oz. FILET MIGNON (Available GF) \$38.00

Char grilled with house-made steak sauce

CHOICE OF SIDES

BAKED POTATO. WHIPPED POTATO. FRENCH FRIES. SWEET POTATO FRIES. SAUTEED SPINACH. SWEET CORN. GRILLED ASPARAGUS. STEAMED BROCCOLI. BROWN RICE