



Appetizers

Fried Coldwater Lobster \$37

Lightly Fried, Banana Pepper, Siracha Mayonnaise

Thai Inspired Jumbo Shrimp \$20

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayonnaise

Goat Cheese Stuffed Mushroom \$13

Portobello Mushrooms, Roasted Garlic, Goat Cheese, Spinach, Asparagus, Roasted Red Pepper, Mozzarella

Ahi Tuna Tartare \$24

Raw Ahi Tuna, Eel Sauce, Sesame oil, Microgreens, Balsamic Blood Orange Glaze, Wonton Chips

Himalayan Salt Block Jumbo Shrimp Cocktail \$20

House made Bloody Mary Cocktail Sauce, Lemon

Maine Lobster Bisque \$10

Crostini, Lemon Cream

Soup Du Jour \$7

Salads

Roasted Yellow & Red Beet Salad \$16

House Blend Artesian Lettuce, Red & Golden Beets, Marcona Almonds, Mandarin Oranges, Parmesan Crisp & Goat Cheese

Burrata Cherry Heirloom Salad \$18

Baby Greens, Burrata Buffalo Milk Cheese, Heirloom Tomato, Avocado, Basil, Shallots, Balsamic glaze

Golden Caesar Salad \$16

Romaine Heart, Parmigiano Crisp, Roasted Pine Nuts, Herb Croutons, House-Made Caesar

Raspberry Salad \$16

Romaine & Iceberg Lettuce, Heirloom Tomatoes, Praline Pecan, Lardon Bacon, Croutons, Passion Fruit Vinaigrette

Chef Rick’s Dessert Specials \$12

Strawberry Shortcake, Vanilla Bean Ice Cream

White Chocolate Raspberry Cheesecake, Raspberry Coulis

Hazelnut Mousse Cake, Crème Anglaise, Fresh Berries

Fried Churros, Chocolate Sauce, Caramel

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness, especially if you have certain medical conditions. *Contains raw or undercooked food products | GF Gluten Free. It is my intention to provide you with food prepared in a manner that is completely acceptable to you, our friends. I will be happy to accommodate any special needs you may have in regards to lowering your cholesterol, sodium, caloric content, or simply providing a sauce on the side. I am happy to have you with us, Rick Alabaugh, Executive Chef



Entrees

- 1855 Black Angus Filet Mignon \$59

Dauphinoise, Mushrooms, Asparagus, Veal Demi, Bearnaise
- Pistachio Dusted Chilean Seabass \$49

Napa Cabbage, Saffron, Peas & Carrots, Cous Cous, Orange Soy Sauce
- Fennel Pollen Crusted Faroe Island Salmon \$42

Asiago Gnocchi, Haricot Verts, Honey Balsamic Glaze
- Roasted Joyce Farm Chicken Breast \$34

Sun Dried Tomato, Mushroom, Scallion, Haricot, Vert, Artichoke Hearts Ravioli, Parmesan Velouté Cream
- Jumbo Shrimp & Grits \$29

White Grits, Scallion, Andouille Sausage, Mushrooms, Heirloom Tomatoes, Zucchini
- Pasta Orleans \$45

Jumbo Shrimp, Scallops, Crabmeat, Mushrooms, Shallots, Tasso Ham, Sun Dried Tomato, Spinach, all in a Creamy Parmesan Sauce over Bucatini Pasta. A club favorite!
- 1855 Black Angus Ribeye \$59

14oz Boneless Ribeye, Cheddar Bacon Mashed Potatoes, Roasted Mushrooms, Garlic Butter

Specials for April 3rd – 13th

- Maine Lobster & Jumbo Shrimp Alfredo \$55

with Lobster Raviolis, Grilled Asparagus, Garlic Bread
- Pan Seared 1855 New York Strip Steak \$59

Black Garlic Butter, Mashed Yukon Gold Potatoes, Broccolini
- Maryland Lump Crab Cakes \$45

Saffron Rice, Grilled Zucchini, Roasted Red Pepper Coulis

Upcoming Club Events

- Prime Rib Night in Griffin’s Wednesday, April 17th

Wine Social on the Griffin’s Patio Thursday, April 18th

Summer Kickoff Pool Party Sunday, May 25th

Live Music Poolside May 25th, June 2nd, 15th, 23rd

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R RASPBERRY'S

Drink #1 \$15

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