



Executive Chef Michael England

## Lunch Menu

### *Soups and Starters*

#### **CRAB AND CORN CHOWDER | 10**

maryland crab | sweet corn | smoked bacon |  
bbq potato chips

#### **LOBSTER BISQUE | 11**

sweet cold-water lobster | cognac creme fraiche

#### **GOAT CHEESE CURDS | 11**

beer battered laclare farms goat cheese curds |  
hot pepper jelly | miso ranch

#### **ONION RINGS | 8**

beer battered | tangy horseradish sauce

#### **FRIED PICKLES | 10**

beer battered pickle spears | voodoo sauce

#### **AVOCADO TOAST | 10**

housemade honey wheat | smashed avocado |  
pico de gallo | goat cheese

#### **FLASH-FRIED SHISHITO PEPPERS | 9**

sea salt | lemon | sriracha aioli

#### **THAI CHILI BRUSSEL SPROUTS | 8**

flash-fried burssel sprouts | thai chili sauce | sesame  
seeds | cilantro

#### **KENNEBEC TRUFFLE FRIES | 7**

kennebec potato | parmesan reggiano | parsley

#### **HOUSEMADE CHIPS | 6**

krinkle cut chips | beer cheese

### *Entree Salads*

#### **1903 CHICKEN CAESAR | 16**

grilled chicken | romaine hearts | anchovy aioli |  
parmesan-reggiano

#### **STEAKHOUSE CHOP - CHOP | 16**

ny strip | feta cheese | greens | onion | tomato | cucum-  
ber | carrots | hearts of palm | horseradish vinaigrette

#### **SESAME SEARED AHI-TUNA | 16**

greens | avocado | mandarin oranges | carrots | cucumber |  
watermelon radish | sesame ginger vinaigrette | fried wontons

#### **GREEN JACKET COBB | 14**

grilled chicken | bacon | eggs | avocado | tomatoes |  
blue cheese | balsamic vinaigrette

#### **JUMBO CRAB & GRILLED ROMAINE | 16**

jumbo lump crabmeat | roasted red peppers | goat  
cheese | caramelized walnuts | charred lemon vinaigrette

### *Sandwiches & Burgers*

All sandwiches & burgers served with choice of hand-cut french fries | house made chips | small salad | \$2.00 soup

#### **BURGER | 12**

dry-aged & chuck blend | cheddar | lettuce |  
tomato | onion | housemade roll

#### **THE "OCC" BURGER | 15**

dry-aged & chuck blend | bacon | avocado |  
cheddar | fried egg

#### **"WISKY" BURGER | 15**

dry-aged & chuck blend | johnsonville brat |  
mac & cheese | beer cheese

#### **CHICAGO ITALIAN BEEF | 14**

hot roast beef | au jus | sports peppers |  
giardiniera | crusty italian roll

#### **NASHVILLE HOT CHICKEN | 14**

breaded chicken | pickles | coleslaw | nashville  
comeback sauce | housemade bun

#### **LOBSTER BLT ROLL | 18**

chilled lobster | herb mayo | bacon | avocado |  
cherry tomatoes | shredded lettuce

#### **CHICAGO DOG | 10**

1/4 lb. hot dog | sweet relish | onion | tomato |  
pickle | sports pickle | mustard | celery salt

#### **JOHNSONVILLE BRAT | 9**

beer marinated | stone ground mustard |  
sauerkraut | onions

#### **"PHILLY" CHEESESTEAK | 14**

shaved dry aged ny strip |  
caramelized onions | sharp provolone

#### **COUNTRY CLUB "TRIPLE BOGEY" | 12**

roast beef | ham | turkey | bacon | lettuce | tomato  
| honey wheat bread | herbed mayo

#### **CALIFORNIA TUNA WRAP | 12**

albacore tuna | kalamata olives | onions | smash  
avocado | carrots | tomato | lettuce

#### **"BIG DON" CRAB CAKE SANDWICH | 16**

maryland jumbo lump crabcake | watermelon -  
radish slaw | chipotle tarter | house made bun

\* Consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk of food borne illness \*

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