



Appetizers

SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Toasted Baguette | 12

FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 14

SEARED AHI TUNA ^{GF}

Asian Slaw, Sweet Soy, Sesame, Micro Greens | 14

1836 CRAB CAKE

Petite Lump Crab, House Remoulade, Micro Greens | Ask for availability | Market Price

CHIMICHURRI FLATBREAD

Chimichurri, Pickled Red Onion, Dressed Arugula, Roasted Garlic Aioli, Blue Cheese Crumbles, Grilled Flatbread | 15

SPINACH ARTICHOKE DIP

Rich & Creamy, Toasted Baguette | 16

RANCH SAMPLER

Fried Green Tomatoes, Chicken Fried Portobello Mushroom Strips, Fried Pickle Flats, Fried Jalapeño Strips, Spicy Ranch & Buttermilk Ranch | 16

Charcuterie & Cheese Board

Slate of cold cured meats, cheeses, bacon jam, fig jam, tapenade, candied pecans, & assorted fruit.
Served with butter-brushed crostini | 35

Meats

SMOKED CAPICOLA Thinly sliced, dry-cured and smoked, Italian ham

PROSCIUTTO Thinly sliced, dry-cured, brined, Italian ham

SEASONAL Ask your server about our seasoning offering

Cheeses

GORGONZOLA House smoked, Italian blue cheese from unskimmed cow's milk

MIDNIGHT MOON Goat's milk, nutty & brown buttery, dense & smooth

GRANA PADANO Hard Italian cheese similar to Parmesan but a more delicate flavor

PRAIRIE BREEZE Aged white cheddar, sweeter, crumbly yet creamy

Soups & Salads

Add Chicken +8 | Add Shrimp +10

FRENCH ONION

Caramelized Onions, Beef Stock, Baguette, Melted Provolone & Swiss
cup 5 | bowl 7

SOUP DU JOUR

Please ask your server about today's soup special

HOUSE SALAD ^{GF}

Lettuce Blend, Dried Cranberries, 5 Grain Blend, Red Onion, Grape Tomato, Parmesan Crisps
sm 5 | lg 10

CAESAR

House-made Dressing, Romaine, Shaved Parmesan, Croutons sm 5 | lg 10

CLASSIC WEDGE

Iceburg, Bacon, Blue Cheese, Red Onion, Tomato
sm 6 | lg 10

Dressings

All made in-house from our original recipes

HOUSE BALSAMIC VINAIGRETTE

Honey, garlic, and shallot add to the traditional balsamic dressing

RANCH

Classic recipe made with real buttermilk

CAESAR

Made the traditional way with egg yolks and anchovy

BLUE CHEESE

Fresh gorgonzola and buttermilk highlight this classic

^{GF} | Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.
* Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Steaks

Includes choice of side

CHEF'S CUT Ask your server about Chef's current top graded cut | Market Price

PETITE FILET* Most tender cut, lean, subtle flavor | 6 oz 36

TENDERLOIN FILET* Top cut, lean, well-flavored, moderately tender | 8 oz 48

SIRLOIN* Top cut, lean, well-flavored, moderately tender | 8 oz 24

NEW YORK STRIP* Tender, lean but well marbled, full-flavored, from the short loin | 14 oz 36

RIBEYE* Tender, juicy, full-flavored, generous marbling, boneless cut from the rib | 16 oz 48

Steak Toppings

COMPOUND BUTTER Garlic, Fresh Herbs, Anchovy, Smoke Paprika | 2

BLUE CHEESE CRUSTED Blue Cheese Sauce, Broiled Gorgonzola Topping | 6

OSCAR Lump Crab, Asparagus, Bearnaise Sauce (ask for availability) | 10

SHRIMP Three Grilled Jumbo Shrimp | 6

AU POIVRE Cracked Pepper Encrusted, Cognac Sauce | 4

ARGENTINIAN Chimichurri Sauce, Pickled Onion, Garlic-Blue Cheese Cream | 4

MUSHROOMS & ONIONS Sautéed with Red Wine, Fresh Herbs | 4

BLACK AND BLUE Charred crust on the outside, rare on the inside
RARE Cool Red Center
MEDIUM RARE Warm Red Center
MEDIUM Hot Pink Center
MEDIUM WELL Hot Slight Pink Center
WELL DONE Hot Center, No Pink

Entrées

GRILLED PINEAPPLE SHRIMP ^{GF}

9 Marinated Grilled Jumbo Shrimp, Citrus Butter Brushed, Tropical Cole Slaw | 25

GRILLED SNAPPER ^{GF}

Gulf Red Snapper, Roasted Red Pepper Sauce Grilled Vegetables | 24

GRILLED SALMON ^{GF}

Pan-seared Atlantic Norwegian Salmon, Tarragon Buerre Blanc, Greens | 26

1836 BURGER*

Custom Blend House Ground Beef, LTOP, Steakhouse Mayo, Toasted Challah Bun, Steak Fries | 13

PARMESAN-ENCRUSTED CHICKEN

Pan-seared, Grape Tomato, Basil, Artichoke, Mushroom, Creamy Pesto, Angel Hair | 24

CHICKEN JERUSALEM

Artichoke Hearts, Mushrooms, Lemon Caper Cream Sauce, Angel Hair | 22

CHICKEN FRIED STEAK

Hand-breaded, tenderized Akaushi Beef Cutlet, House-Made Bacon Gravy, Mashed Potatoes | 22

2-BONE PORK CHOP ^{GF}

Bone-in, Thick-cut, Chipotle Honey Glazed, Onion Strings | 14 oz 30

Kids

Served with French Fries or Fresh Fruit.

MAC & CHEESE 7

KIDS BURGER 8

CHICKEN STRIPS 10

Sides

A la cart 6

MASHED POTATOES
FRIED ONION STRINGS

STEAK FRIES ^{GF}

RATATOUILLE

RISOTTO

BACON MAC & GOUDA

GRILLED VEGETABLES ^{GF}

Split plate surcharge +2 | A gratuity surcharge of 18% will be applied to all parties of 8 people or more

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