



## Appetizers

### SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Toasted Baguette | 12

### RANCH SAMPLER

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

### 1836 CRAB CAKE

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

### FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 14

### SEARED AHI TUNA <sup>GF</sup>

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

### SPINACH ARTICHOKE DIP

Rich & Creamy, Toasted Baguette | 16

### CROQUE MADAME FLATBREAD

Mornay Sauce, French Ham, White Cheddar, Fried Egg, Chive, Grilled Flatbread | 15

## 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

### HOUSE SALAD <sup>GF</sup>

Lettuce Blend, Dried Cranberries, Red Onion, Grape Tomato, Parmesan Crisps | 6

### CAESAR

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

### SOUP DU JOUR

Please ask your server about today's soup special

### FRENCH COUNTRY SALAD

Spring Mix, Asparagus, Red Peppers, Candied Almonds, Mandarin Orange, Marinated Grilled Chicken, Orange Shallot Vinaigrette | 13

### CLASSIC WEDGE

Iceberg, Bacon, Blue Cheese, Red Onion, Tomato | 8

## 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

<sup>GF</sup> | 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.

ADAM McMONAGLE EXECUTIVE CHEF  
ARINA OUK GENERAL MANAGER

# Steaks

Individual steak cuts include choice of side

- SIRLOIN\*** Top cut, lean, well-flavored, moderately tender | 8 oz 24  
**TENDERLOIN FILET\*** Top cut, lean, well-flavored, moderately tender | 6 oz 36  
**NEW YORK STRIP\*** Tender, lean but well-marbled, full-flavored, from the short loin | 14 oz 38  
**RIBEYE\*** Tender, juicy, full-flavored, generous marbling, boneless cut from the rib | 16 oz 48  
**PORTERHOUSE\*** Cut from the back end of the short loin, tender filet and full-flavored strip on the bone | 22 oz 52  
**STEAK DIANE\*** Tender sliced filet medallions, Diane sauce, mushrooms, French green beans, potatoes Lyonnaise | 32

## Steak Toppings

- COMPOUND BUTTER** Garlic, Fresh Herbs, Anchovy, Smoked Paprika | 2  
**BLUE CHEESE CRUSTED** Blue Cheese Sauce, Broiled Gorgonzola Topping | 6  
**OSCAR** Lump Crab, Asparagus, Hollandaise Sauce (ask for availability) | 10  
**SHRIMP** Three Grilled Jumbo Shrimp | 6  
**AU POIVRE** Cracked Pepper Encrusted, Cognac Sauce | 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 | 26
- GRILLED SALMON** GF  
Pan-seared Atlantic Norwegian Salmon, Tarragon Buerre Blanc, Greens | 24
- 1836 BURGER\***  
Custom Blend House Ground Beef, LTOP, Steakhouse Mayo, Toasted Challah Bun, Steak Fries | 14
- PARMESAN-ENCRUSTED CHICKEN**  
Pan-seared, Grape Tomato, Basil, Artichoke, Mushroom, Creamy Pesto, Angel Hair | 24
- CHICKEN CORDON BLEU**  
French Ham, White Cheddar, & Swiss Cheese stuffed Chicken Breast. Green Beans, Mashed Potatoes, French Supreme Sauce | 26
- 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 CHEESEBURGER 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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