



## Appetizers

### SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Basil, Toasted Baguette | 12

### FRIED GREEN TOMATOES

Freshly Sliced, Panko Breaded, House-Made Jalapeño Ranch | 12

### FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 14

### BURRATA

Creamy Burrata Cheese, Roasted Tomato, Garlic, Basil, Extra Virgin Olive Oil, Toasted Baguette | 14

### CRISPY PORK WONTONS

Sweet Pineapple Dipping Sauce | 12

### 1836 CRAB CAKE

Colossal Lump Crab, Lemon Aioli, Micro Greens | 32

### BACON WRAPPED SCALLOPS

Lemon Aioli | 28

### SPINACH ARTICHOKE DIP GF w/o bread

Four Cheese Blend, Toasted Baguette | 16

### FRIED CALAMARI

Marinated Tender, Sweet Chili, Lemon Aioli | 16

## Soups

### GUMBO

Rich Broth Base, Chicken, Shrimp, Rice  
cup 8 | bowl 12

### FRENCH ONION GF by request

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

## Salads

Add Chicken +8 | Add Shrimp +10 | Add Sliced Sirloin\* +10

### HOUSE GF

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

### CAESAR GF by request

House-made Dressing, Romaine, Shaved Parmesan, Croutons sm 6 | lg 10

### CLASSIC WEDGE GF

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

## Dressings

All made in-house from our original recipes

### CREAMY BALSAMIC VINAIGRETTE

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

### RANCH

Classic recipe made with buttermilk

### CAESAR

Made the traditional way with egg yolks and anchovy

### BLUE CHEESE

Fresh gorgonzola and buttermilk highlight this classic



# Steaks

Individual steak cuts include choice of side



## REPUBLIC SIRLOIN\*

Top cut, lean, well-flavored | HAPPY HOUR \$18 | \$24

TENDERLOIN FILET\* Top cut, lean, well-flavored, very tender | 6 oz 32

NEW YORK STRIP\* Tender, lean but well-marbled, full-flavored, center-cut | 14 oz 38

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

PORTERHOUSE\* Back end of the short loin, tenderloin filet and NY strip on the bone | 22 oz 60

STEAK DIANE\* Sliced filet, Diane sauce, mushrooms, French green beans, potatoes Lyonnaise | 32

## Steak Additions

All GF

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

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

AU POIVRE Cracked Pepper Encrusted, Cognac Sauce | 4

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

SHRIMP Three Sautéed Jumbo Shrimp | 9

SCALLOPS pan-seared | 16

BLACK AND BLUE Charred outside, rare 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

### SHRIMP SCAMPI

Sautéed Jumbo Shrimp, Lemon Garlic White Wine Butter, Fresh Herbs, Cherry Tomato, Angel Hair Pasta | 28

### GRILLED SALMON GF

Grilled Atlantic Norwegian Salmon, Tarragon Buerre Blanc, Wilted Greens | 24

### BLACKENED REDFISH

Creamy Shrimp Etouffee, Rice Pilaf | 28

### SHRIMP & MUSHROOM

### RAGOUT RISOTTO

Sautéed Gulf Shrimp, Creamy Risotto | 20

### 1836 BURGER\*

Custom Blend House Ground Beef, Smoked Cheddar, Thick Cut Bacon, Jalapeño Ranch, Challah Bun, Fries | 16

### PARMESAN-ENCRUSTED CHICKEN

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

### BRAISED SHORT RIB

English Cut, Mashed Potatoes, Asparagus | 28

### CHICKEN FRIED STEAK

Hand-breaded, Wagyu Beef Cutlet, House-Made Bacon Gravy, Mashed Potatoes | 26

## Kids

Served with French Fries or Fresh Fruit

MAC & CHEESE 7

KIDS CHEESEBURGER 8

CHICKEN STRIPS 10

## Sides

A la cart 6

LYONNAISE POTATOES | BACON MAC & GOUDA

STEAK FRIES GF | RISOTTO (Daily flavor) | RICE PILAF

MASHED POTATOES | GREEN BEANS

GRILLED ASPARAGUS GF | BAKED POTATO +2

Split plate surcharge +2 | A gratuity surcharge of 20% will be applied to all parties of 8 people or more

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.