

Appetizers

SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Toasted Baguette | 11

FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 11

SHRIMP COCKTAIL ^{GF}

Six Colossal Shrimp, Cocktail Sauce | 19

FRIED CALAMARI

Lemon Aioli, Parmesan, Fresh Parsley | 14

FRIED GREEN TOMATOES

Freshly Sliced, Panko Bread Crumbs, House-Made Spicy Ranch | 10

SOFT SHELL CRAB

Tempura Soft Shell Crab, House Remoulade | 15

SEARED AHI TUNA ^{GF}

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

CHEF ERIC'S MEAT & CHEESE BOARD

BUILD YOUR BOARD Select 3 meats or cheeses + Fig Jam + Candied Pecans + Antipasti + Grapes 22

Cheese

PRAIRIE BREEZE Aged white cheddar, sweeter, crumbly yet creamy 6

GORGONZOLA House smoked, Italian blue cheese from unskimmed cow's milk 6

MIDNIGHT MOON Goat's milk, nutty & brown buttery, dense & smooth 6

GRANA PADANO Hard Italian cheese similar to Parmesan but a more delicate flavor 6

Meat

SMOKED CAPICOLA Thinly sliced, dry-cured Italian ham 6

SOPRESATTA Thinly sliced Italian salami made of dry-cured pressed pork 6

PROSCUITTO Thinly sliced, dry-cured, brined, Italian ham 6

Extras

HOUSE MADE FIG JAM | ANTIPASTI
GRAPES | CANDIED PECANS | a la cart 4

Soups & Salads

Add Chicken \$6 | Add Shrimp \$7

FRENCH ONION

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

HOUSE SALAD ^{GF}

Parmesan, Red Onion, Grape Tomato
sm 4.50 | lg 8

CAPRESE ^{GF}

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Sweet Balsamic Reduction
12

WHITE CHEDDAR POBLANO

Rich & Creamy, Roasted Poblano Pepper, Green Onion
cup 6 | bowl 8.5

CAESAR

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

CLASSIC WEDGE

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

Dressings

All made in-house from our original recipes

HONEY-WINE VINAIGRETTE

Our signature house-made dressing

RANCH

Classic recipe made with real buttermilk

THOUSAND ISLAND

Our own scratch-made recipe of the creamy classic

CAESAR

Made the traditional way with egg yolks and anchovy

BLUE CHEESE

Fresh gorgonzola and buttermilk highlight this classic

BALSAMIC VINAIGRETTE

Honey, garlic, and shallot add to the traditional dressing

HONEY MUSTARD

Dijon mustard adds a kick to this sweet-n-spicy recipe

FRENCH

Our take on the sweet, tomato-based vinaigrette

Burgers

Includes choice of side

1836 BURGER*

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

BACON & BLUE*

House Ground Beef, Blue Cheese, BBQ Sauce, Bacon, Whiskey-Battered Onion Rings, Toasted Challah Bun | 15

MEDITERRANEAN*

Custom Blend House Ground Beef, Baby Arugula, Roasted Peppers, Tzatziki Sauce, Feta Cheese | 15

GF | Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

V | Vegetarian Dishes

* 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.

ERIC MCCLANAHAN EXECUTIVE CHEF

Steaks Includes choice of side

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

TENDERLOIN FILET* Most tender cut, lean, subtle flavor | 6 oz 34

PEPPER-CRUSTED FILET* Most tender beef cut, 5-Pepper Encrusted, Cognac Pepper Sauce | 6 oz 39

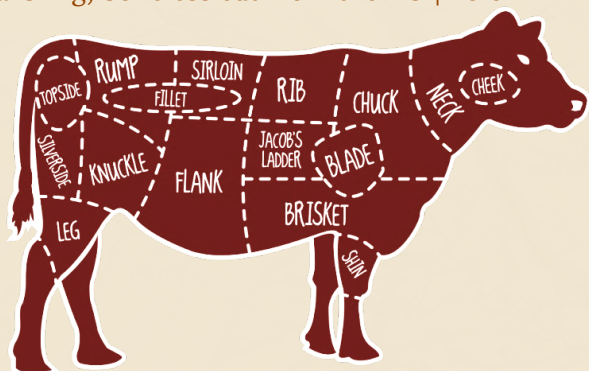
FILET CAJUN OSCAR* Most tender beef cut, Crawfish Tails, Asparagus, Andouille Sausage, Béarnaise Sauce | 6 oz 42

REPUBLIC SIRLOIN* Top cut, lean, well-flavored, moderately tender | 8 oz 22

STEAK CHURRASCO* Sirloin, Chimichurri Sauce, Pickled Red Onion, Béarnaise Sauce | 8 oz 28

NEW YORK STRIP* Tender, lean but well marbled, full-flavored, from the short loin 14 oz 34

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



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

SUNDAY PRIME RIB GF

Herb-crusted and slow-roasted. Ask your server for availability | 26

Steak Toppings

BLUE CHEESE CRUSTED

Blue Cheese Sauce, Broiled Gorgonzola Toppings | 6

CAJUN OSCAR Crawfish Tail, Andouille Sausage, Asparagus, Béarnaise | 8

SHRIMP Three Jumbo Shrimp prepared your way | 6

PEPPER SAUCE Cognac & Cracked Pepper Encrusted | 4

MUSHROOMS & ONIONS GF

Sautéed with Red Wine & Fresh Herbs | 4

Sides

A la cart 5.50

WHISKEY ONION RINGS | MASHED POTATOES

FRENCH FRIES GF | GERMAN FRIES GF | SAUTEED

BROCCOLI GF | HOUSE SALAD GF | CAESAR SALAD

Premium Sides +2

ASPARAGUS RISOTTO | BACON MAC & GOUDA

LOADED MASHED POTATO GF | BAKED POTATO GF

GRILLED ASPARAGUS GF

Seafood Includes choice of side

FRIED SHRIMP DINNER

Hand-Battered Southern-Fried Jumbo Shrimp, Cocktail Sauce, Tartar Sauce | 22

SHRIMP SCAMPI

Sautéed Jumbo Shrimp, Onion, Mushroom, Scampi Cream Sauce, Linguini Pasta | 23

COCONUT SHRIMP

12 Coconut Battered Fried Shrimp, Sriracha Sweet Chili Sauce | 22

TEQUILA-LIME GRILLED SHRIMP GF

12 Marinated Grilled Jumbo Shrimp, Tequila-Lime Butter Brushed, Grilled Lime | 22

SHRIMP DUO Choose two

Fried Shrimp, Coconut Shrimp, Tequila-Lime Grilled Shrimp | 22

SHRIMP TRIO

Fried Shrimp, Coconut Shrimp, Tequila-Lime Grilled Shrimp | 24

GRILLED SNAPPER GF

Gulf Red Snapper, Lightly Seasoned, Tarragon Buerre Blanc | 24

SNAPPER PONCHARTRAIN GF

Green Bell Pepper, Mushrooms, White Wine Butter Sauce | 26

GRILLED SALMON GF

Atlantic Norwegian, Tarragon Buerre Blanc | 26

Favorites

Includes choice of side

PASTA PRIMAVERA V

Linguine Noodles, Olive Oil, Garlic, Mixed Vegetables | 16

PARMESAN-ENCRUSTED CHICKEN

Pan-seared, Grape Tomato, Basil, Artichoke, Mushroom, Creamy Pesto, Angel Hair | 22

CHICKEN JERUSALEM

Artichoke Hearts, Mushrooms, Lemon Caper Cream Sauce, Linguini Pasta | 22

CHICKEN FRIED CHICKEN

Hand-Breaded Chicken Breast, House-made Cream Gravy | 17

CHICKEN FRIED STEAK

Hand-breaded, tenderized Beef Cutlet, House-Made Bacon Gravy | 18

2-BONE PORK CHOP GF

Bone-in, Thick-cut, Caramelized Apples | 14 oz 26

Kids

Served with French Fries or Fresh Fruit.

MAC & CHEESE 7 | KIDS BURGER 8 |

CHICKEN STRIPS 9 | FREE ON SUNDAYS*

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

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