



Appetizers

SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Toasted Baguette | 12

FRIED GREEN TOMATOES

Freshly Sliced, Panko Breaded, House-Made Jalapeño Ranch | 10

LOBSTER CARGOT

Broiled with Garlic Butter, Melted Cheese, Tuscan Bread | 18

1836 CRAB CAKE

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

FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 14

SHRIMP COCKTAIL GF

Six Colossal Shrimp, Cocktail Sauce | 18

SPINACH ARTICHOKE DIP GF w/o bread

Rich & Creamy, Toasted Baguette | 16

CROQUE MADAME FLATBREAD

Mornay Sauce, French Ham, White Cheddar, Fried Egg, Chive, Grilled Flatbread | 16

FRIED CALAMARI

Roasted Jalapeño Aioli | 14

CHARCUTURIE & CHEESE

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

FRENCH ONION GF by request

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

BROCCOLI & CHEDDAR SOUP cup 5 | bowl 7

HOUSE SALAD GF

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

CAESAR GF by request

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

CLASSIC WEDGE GF

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

FRENCH COUNTRY SALAD GF

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

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

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 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.

ADAM McMONAGLE EXECUTIVE CHEF



Steaks

Individual steak cuts include choice of side | Add lobster tail 12

- 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, 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 52
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

OSCAR Lump Crab, Asparagus, Hollandaise Sauce (ask for availability) | 12

SHRIMP Three Sautéed Jumbo Shrimp | 9

LOBSTER 4 oz Cold Water Lobster tail | 12

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 White Wine Butter
Fresh Herbs, Heirloom Tomato, Angel Hair Pasta | 28

TEMPURA SEABASS

Chili Sauce, Stir Fried Vegetables, Steamed Rice | 32

BLACKENED REDFISH

Creamy Shrimp Etouffee, Steamed Rice | 28

GRILLED SALMON GF

Pan-seared Atlantic Norwegian Salmon, Tarragon
Buerre Blanc, Greens | 24

1836 BURGER*

Custom Blend House Ground Beef, Smoked Cheddar,
Thick Cut Bacon, Creamy Orange Vinaigrette Slaw,
Roasted Jalapeño Aioli, Challah Bun, Steak Fries | 18

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, Akaushi (Texas Kobe) Beef Cutlet,
House-Made Bacon Gravy, Mashed Potatoes | 22

2-BONE PORK CHOP

Bone-in, Thick-cut, Chipotle Glazed Peach Topping,
Fried 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 | LYONNAISE POTATOES
 FRIED ONION STRINGS | STEAK FRIES GF | RISOTTO
 BACON MAC & GOUDA | GREEN BEANS
 GRILLED ASPARAGUS GF | BAKED POTATO +2

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

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