



Appetizers

SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Toasted Baguette | 12

FRIED GOAT CHEESE

Truffled Balsamic Honey, Black Pepper | 14

LOBSTER CARGOT

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

FRIED CALAMARI

Roasted Jalapeño Lemon Aioli | 16

FRIED GREEN TOMATOES

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

CRISPY PORK WONTONS

Sweet Pineapple Dipping Sauce | 12

SPINACH ARTICHOKE DIP GF w/o bread

Four Cheese Blend, Toasted Baguette | 16

1836 CRAB CAKE

Lump Crab, House Remoulade, Micro Greens | 28

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

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

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

FRENCH COUNTRY GF

Spring Mix, Asparagus, Red Peppers, Candied
Almonds, Mandarin Orange, Marinated Grilled
Chicken, Orange Shallot Vinaigrette | 16

Soup

FRENCH ONION GF by request

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

TOMATO BASIL cup 5 | bowl 7

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

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

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, 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

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

GRILLED SALMON GF

Grilled Atlantic Norwegian Salmon, Tarragon Buerre Blanc, Wilted 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

CHICKEN FRIED STEAK

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

BLACKENED REDFISH

Creamy Shrimp Etouffee, Rice Pilaf | 28

PARMESAN-ENCRUSTED CHICKEN

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

CHICKEN CORDON BLEU

Capocollo Ham, White Cheddar, & Swiss Cheese Stuffed Chicken Breast. Green Beans, Mashed Potatoes, French Supreme Sauce | 26

STUFFED PORK TENDERLOIN

Feta, Parmesan, Sundried Tomato, & Spinach Stuffed Loin. Diane Sauce, Mashed Potatoes | 26

Sides

Served with French Fries or Fresh Fruit

MAC & CHEESE 7

KIDS CHEESEBURGER 8

CHICKEN STRIPS 10

Sides

A la cart 6

- LYONNAISE POTATOES | MASHED POTATOES
- STEAK FRIES GF | RISOTTO (Daily flavor) | RICE PILAF
- BACON MAC & GOUDA | 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

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