



Appetizers

SUNDRIED TOMATO BRUSCHETTA

Herbed Cream Cheese, Basil, Toasted Baguette | 12

SEARED AHI TUNA GF w/o Soy Reduction

Citrus Seared 8 oz Tuna, Peanut Asian Slaw, Sweet Soy Reduction, Sesame Seeds | 26

FRIED GOAT CHEESE

Balsamic Honey, Black Pepper | 14

BACON CHIP & DIP

Whipped Goat Cheese, Hot Honey Drizzle, Candied Bacon Bits, Basil, Toasted Baguette | 18

SPINACH ARTICHOKE DIP GF w/o bread

Four Cheese Blend, Toasted Baguette | 16

CRISPY TEXAS WONTONS

Smoked Brisket, Cream Cheese, Jalapeño, Pineapple BBQ Sauce | 12

1836 CRAB CAKES

Jumbo Lump Crab, Lemon Aioli | 32

FRIED CALAMARI

Marinated Tender, Jalapeño and Red Bell Peppers, Sweet Chili, Lemon Aioli | 16

Soups

GUMBO

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

FRENCH ONION

Caramelized Onions, Beef Stock, Baguette, Melted Provolone & Swiss Cheeses
cup 7 | bowl 9

TOMATO BASIL SOUP GF

cup 7 | bowl 9

Salads

Add Grilled or Blackened Chicken +9
Shrimp +15 | Sliced Sirloin* +19

HOUSE SALAD GF

Lettuce Blend, Dried Cranberries, Red Onion, Grape Tomato, Parmesan Crisp | 8

CAESAR GF by request

House-made Dressing, Romaine, Shaved Parmesan, Croutons sm 6 | lg 13

CLASSIC WEDGE GF

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

Dressings
BALSAMIC VINAIGRETTE
RANCH
CAESAR
ITALIAN
BLUE CHEESE

1836 BURGER* GF w/o Bun

Custom Blend House Ground Beef, Lettuce, Tomato, Onion, Pickle, Challah Bun | 14

Served with Steak Fries

Additions | +2

Shredded Cheddar Cheese
Smoked Cheddar Cheese
Bacon or Candied Bacon
Fried Onion Strings
Tomato Jam
Bacon Jam

Kids

12 & Under

Served with French Fries or Fresh Fruit
Mashed Potatoes or Regular Mac & Cheese | +2

MAC & CHEESE 8

KIDS CHEESEBURGER 9

CHICKEN STRIPS 11

Non-Alcoholic Drinks | 3

Coke	Dr. Pepper
Diet Coke	Root Beer
Coke Zero	Sweet Tea
Sprite	Unsweet Tea
Powerade	
Hot Black or Green Tea	

Added Flavors | +2

Strawberry	Mango	Peach
Grenadine	Coconut	Pomegranate
Blackberry	Raspberry	Hibiscus

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.

Menu By Chef Ronnie Connell



Steaks

Individual steak cuts include a choice of side

-  **REPUBLIC SIRLOIN*** Top cut, lean, well-flavored | HAPPY HOUR 20 | 26
- 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
-  **TERIYAKI RIBEYE*** Teriyaki glazed, three 2oz pork belly, stir-fried vegetables, sticky white rice | 10 oz 50
-  **RIBEYE*** Tender, juicy, full-flavored, generous marbling, boneless cut from the rib | 16 oz 52

SIZZLING STEAK GF by request

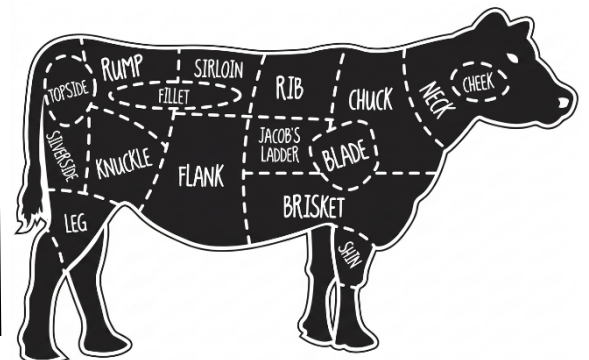
USDA Prime Sirloin or Tenderloin Filet, Cast Iron Platter, Sizzling Sauce, Red Peppers, Roasted Garlic, Grilled Mushrooms, Caramelized Onions
Choice of Side | Sirloin 32 Filet 40

Steak Additions

- STEAK BUTTER** Garlic, Fresh Herbs, Anchovy, Smoked Paprika | 2 GF
- BLUE CHEESE CRUSTED** Blue Cheese Sauce, Broiled Gorgonzola Topping | 6 GF
- PEPPER CRUSTED** Cracked Pepper Encrusted, Cognac Sauce | 4
- MUSHROOMS & ONIONS** Sautéed with Red Wine, Fresh Herbs | 6 GF
- SHRIMP** Three Sautéed Shrimp | 9 GF
- DIANE SAUCE** Creamy Mushroom | 6 GF
- PORK BELLY** Three 2oz Teriyaki Glaze | 12 GF
- OSCAR** Lemon Butter Crab, Bearnaise, Asparagus | 15 GF

BLACK AND BLUE +4
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



Entrees

- 2-BONE PORKCHOP** GF
Honey Chipotle Glazed, Roasted Tri-Color Carrots, Mashed Potatoes | 34
- PARMESAN-ENCRUSTED CHICKEN**
Pan-seared, Grape Tomato, Basil, Artichoke, Mushroom, Creamy Pesto, Angel Hair | 26
- SALMON*** GF
Grilled Atlantic Norwegian Salmon, Tarragon Beurre Blanc, Wilted Greens | 26
- BRAISED SHORT RIB**
English Cut, Smashed Potato, Asparagus | 28
- BLACKENED REDFISH** GF
Creamy Shrimp Étouffée, Rice Pilaf | 30
- CHICKEN FRIED STEAK**
Hand-breaded, Wagyu Beef Cutlet, House-Made Bacon Gravy, Mashed Potatoes | 28

Sides

A la cart 6

- LYONNAISE POTATOES | BACON MAC & GOUDA +2
STEAK FRIES GF | RISOTTO (Daily flavor) | RICE PILAF
MASHED POTATOES (Loaded +2) | 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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