

SOUPS

SOUP DU JOUR

CUP ~ 5

BOWL ~ 8

APPETIZERS

GOAT CHEESE TOWER

WARM GOAT CHEESE | WILTED SPINACH | PINE NUT
ROASTED RED PEPPER COULIS
FOURTEEN

SHRIMP OR JUMBO LUMP CRAB COCKTAIL

HOMEMADE COCKTAIL SAUCE | MUSTARD SAUCE.
EIGHTEEN

YELLOWTAIL SNAPPER CEVICHE

YUZU | TOMATO | MINCED JALAPENOS | CILANTRO,
BERMUDA ONIONS | CRISPY PLANTAINS.
TEN

FRIED OYSTERS

BLUE POINT OYSTERS | CHIPOTLE PEPPER
AIOLI | MUSTARD SAUCE
TWELVE

HOUSE MADE JUMBO LUMP CRAB CAKE

PAN SEARED | FIRE ROASTED | CORN SALAD |
LEMON BURRE BLANC.
FIFTEEN

TRUFFLE FLAT BREAD

FOREST MUSHROOMS | FONTINA CHEESE |
WHITE TRUFFLE OIL | SLICED CHIVES |
PARMESAN CHEESE.
ELEVEN

SEAFOOD PLATTER

GRILLED LOBSTER TAIL | JUMBO LUMP CRAB MEAT | CHILLED SHRIMP
SERVED WITH COCKTAIL | MUSTARD & LOUIS' SAUCE ON THE SIDE
MP

SALADS

1900 SALAD

BABY ICEBERG | SHREDDED CARROT | STILTON BLUE
CHEESE | APPLE WOOD BACON | CHERRY TOMATO
SWEET ITALIAN VINAIGRETTE
NINE

CLASSIC CAESAR SALAD

CRISPY HEARTS OF ROMAINE LETTUCE | FRESHLY
GRATED PARMESAN REGGIANO CHEESE | HOMEMADE
CROUTONS | CLASSIC CAESAR DRESSING
NINE

POACHED PEAR SALAD

BABY MIXED GREENS | STILTON BLUE CHEESE | CANDIED
PECAN | PORT WINE VINAIGRETTE
TEN

THE WEDGE SALAD

ICEBERG LETTUCE | RED ONION | BLUE CHEESE,
CHOPPED BACON | RANCH DRESSING
TEN

HEIRLOOM TOMATO SALAD

LOCALLY GROWN HEIRLOOM TOMATOES | MOZZARELLA
CHEESE | BASIL OIL
TWELVE

CHEF'S SPECIALTIES

CHEESE RAVIOLI

CHIPOTLE CREAM SAUCE | ROASTED MARKET VEGETABLE
TWENTY ONE

APRICOTS GLAZED AIRLINE CHICKEN BREAST

VEGETABLE FRIED RICE | SWEET SOY SAUCE
TWENTY FOUR

GRILLED SALMON

CHEF TAM'S NOUC CHAM GLAZED | CRAB FRIED RICE | ASIAN SLAW
TWENTY SIX

COCONUT CURRIED SNAPPER

SESAME SCENTED SPINACH | HOMEMADE BAMBOO RICE
TWENTY NINE

DOVER SOLE

BUTTERNUT SQUASH HERBS RISOTTO | PARMESAN CHEESE | LEMON BUTTER WHITE WINE SAUCE
FORTY NINE

SEASONAL VEGETABLE PLATTER

CHEF'S SELECTION OF SEASONAL VEGETABLES.
TWENTY FOUR

MEATLOAF

APPLE WOOD BACON | GROUND BEEF | DICED CELERY | CHOPPED CARROT | DICED ONION | WHIPPED POTATO
WILD MUSHROOM DEMI
TWENTY FOUR

STEAKS & CHOPS

***FILET MIGNON ~6OZ**
THIRTY TWO

***FILET MIGNON ~8OZ**
THIRTY EIGHT

***10 OZ BALSAMIC GLAZED LAMB CHOPS**
THIRTY FOUR

SURF AND TURF

***6 OZ FILET & 6 OZ MAINE LOBSTER TAIL**
FORTY NINE

***NY STRIP ~ 14OZ**
THIRTY SIX

*SAUCES

* BEARNAISE

*AU POIVRE & PEPPERCORN CRUST
FIVE

ADD ONS

OSCAR
LUMP CRAB, BERNAISE, ASPARAGUS
TWELVE

6OZ MAINE LOBSTER TAIL
ONE BROILED MAINE LOBSTER TAIL
NINETEEN

THE BLUES
STILTON BLUE CHEESE | SAUTÉED
MUSHROOMS & ONIONS
FIVE

INDIVIDUAL SIDES

VEGETABLE FRIED RICE | BAMBOO RICE | WHIPPED POTATOES | TRUFFLE FRIES | FRENCH FRIES | TRUFFLE MAC N'CHEESE
SAUTÉED SPINACH, BROCCOLI | VEGETABLE DU JOUR | SAUTÉED MUSHROOMS | SAUTÉED ONIONS
SIX

Prix Fix Menu

Choice of First Course

Twenty Nine

SOUP DU JOUR

OR

1900 SALAD

OR

CAESAR SALAD

CHICKEN MARSALA

BONELESS CHICKEN BREAST | BROWN BUTTER | FOREST MUSHROOMS
GREEN PEAS AND BOW TIE PASTA

SHRIMP FRANCAISE

U 15 SHRIMP | LEMON JUICE | WHITE WINE | CHOPPED PARSLEY | HERB RISOTTO

EGGPLANT PARMESAN

SEASONED PANKO | RICOTTA CHEESE | MARINARA SAUCE | FRESH MOZZARELLA
PENNE PASTA IN MARINARA SAUCE

Dessert

Chef's Daily Selection

WEDNESDAY NIGHT

BURGER BAR
EIGHTEEN NINETY FIVE

THURSDAY NIGHT

PASTA STATION NIGHT
NINETEEN NINETY NINE

FRIDAY NIGHT

PRIME RIB ~ 12OZ TWENTY NINE
PRIME RIB ~ 16OZ THIRTY EIGHT

SATURDAY NIGHT

TWIN MAIN LOBSTERS
THIRTY NINE

All Daily Specials include Complimentary Caesar Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.