

## • SEA & SKY •

Faroe Islands Salmon 42  
Maitre d'butter

Orange Five Spice Roasted Duckling 49  
half bird / semi boneless

Jumbo Shrimp 52  
garlic & herb butter spaghetti / au gratin

Twin Cold-Water Lobster Tails 65  
truffled butter sauce / scorched lemon

Crab Cakes 38  
jumbo lump / mustard aioli

## • SAUCES •

House-Made Steak Sauce 5  
Hollandaise 5

Béarnaise 5  
Horseradish Cream 5

## • ENHANCEMENTS •

Caramelized Onions 8  
Broiled Jumbo Shrimp 15  
garlic butter

Blue Cheese Crust 9  
Oscar 21  
crab / asparagus / hollandaise

Cold Water Lobster Tail 35

## • SIDES •

Asparagus 12  
Baby Carrots 12  
Wilted Baby Spinach 12

Mashed Potatoes 12  
Truffle & Parmesan Fries 12  
Sautéed Local Mushrooms 12

Lobster Mac & Cheese 24

## • DESSERTS •

Death by Chocolate 16  
decadent chocolate cake / layered chocolate ganache

Classic Carrot Cake 16  
cream cheese frosting

New York Cheesecake 16  
seasonal berry sauce

Bread Pudding 14  
bourbon sauce

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*

# 1796

## • STARTERS •

Jumbo Shrimp Cocktail 22

Crispy Fried Calamari 19  
spicy truffle dip

Carpaccio 25  
mustard dressing / fried capers / grissini  
Parmigiano-Reggiano

Seared Octopus 21  
saffron lemon aioli

Three-Cheese Onion Soup 15  
Gruyère / provolone / parmesan

1796 Chopped Salad 14  
Clover Creek blue cheese / Leidy's bacon / candied pecans  
blue cheese dressing

Mixed Greens 12  
tomato / cucumber / croutons

Caesar Salad 14  
parmesan / croutons / Caesar dressing

## • STEAKS & CHOPS •

Center Cut Filet Mignon  
8oz 59 12oz 79

8oz Wagyu Center Cut Filet Mignon 90  
limited supply

18 oz New York Strip Steak 75  
dry-aged

14oz New York Strip Steak 62

21oz Bone-In Ribeye 85

36oz Tomahawk Ribeye 130

20oz Veal Porterhouse 59

14oz Kurobuta Pork Chop 49

Rack of Lamb 65  
herb rubbed