



SIMPLY CHILLED

CHARCUTERIE BOARD \$25

Artisanal Selection of Cured Meats, Cheese, Wildflower Honey, Pickled Vegetables, Grain Mustard, Baguette Crostini

HAMACHI CRUDO \$24

Citrus Supremes, Shaved Fennel, Radish, Fennel Oil, Orange Gel, Citrus Dressing

1832 GRILLED SHRIMP COCKTAIL \$24

Chargrilled Colossal Shrimp, Garlic, Herbs, Seared Lemon, Smoked Cocktail Sauce

OYSTERS ON THE HALF SHELL \$20

Lemons, Horseradish, House Mignonette

1832 SEAFOOD TOWER

Serves 2-4 or 4-6 \$MP

King Crab Legs, Lobster Tails, Jumbo Shrimp, Oysters, Chef Crudo, Smoked Cocktail Sauce, Lemons, Apple Mignonette

APPETIZERS

PASTRAMI SMOKED RIB CAP \$24

Quick Caraway Kraut, Braised Mustard Seed Gastrique

CRISPY SOUTHERN CALAMARI \$20

Peppers, Carrots, Cauliflower, Rémoulade, Grilled Citrus

SOUP & SALAD

LOBSTER BISQUE \$14

Butter-Poached Lobster, Caviar, Tarragon Oil, Crème Fraîche

CAESAR SALAD \$14

Heirloom Romaine Lettuce, Hand-Cut Parmesan Croutons, White Anchovy, Shaved Parmesan, Lemon Caesar Dressing

1832 LOBSTER APPLE SALAD \$28

Poached Lobster, White Apple Purée, Frisée, Sorrel, Chives, Crumbled Walnuts, Green Apple Vinaigrette

BURRATA AND MELON SALAD \$18

Burrata Cheese, Compressed Melon, Heirloom Tomatoes, White Balsamic Vinaigrette, BLiS Elixir, Sea Salt, Olive Oil

WEDGE SALAD \$16

Baby Iceberg, Black Pepper Slab Bacon, Pickled Heirloom Tomatoes, Red Onion, Chives, Point Reyes Blue Cheese, Blue Cheese Dressing

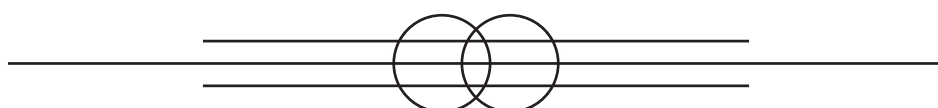
COLOSSAL LUMP CRAB CAKES \$32

Corn Relish, Rémoulade, Petite Arugula Salad

CHILE SHRIMP \$22

Sautéed Shrimp, Citrus Sambal Beurre Blanc, Four Seed Batard

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.





STEAKS

USDA PRIME

8oz FILET MIGNON \$65

16oz RIBEYE STEAK \$80

16oz NEW YORK STRIP STEAK \$70

28oz PORTERHOUSE \$95

12oz RIB CAP STEAK \$82

22oz DRY-AGED COWBOY RIBEYE \$120

42oz DRY-AGED TOMAHAWK RIBEYE \$195
Carved Tableside | Serves Two

STEAK ENHANCEMENTS

King Crab \$MP

King Crab Oscar Béarnaise \$MP

Point Reyes Blue Cheese \$6

Broiled Lobster Tail 7oz | 16oz \$MP

Bourbon Shallot Butter \$3

Wild Mushrooms \$4

SAUCES

Roasted Shallot Demi-Glace \$4

Béarnaise \$4

Gremolata \$4

Bacon Apricot Gastrique \$4

Smoked Stone Fruit Compote \$4

Peppercorn Sauce \$4

BEYOND STEAKS

PAN-SEARED

CHILEAN SEABASS \$52

*Sautéed Spinach, Beurre Noisette,
Crispy Capers, Chives*

Add King Crab or Lobster \$MP

PAN-SEARED

KING SALMON \$42

*Herb Pea Risotto, Sugar Snap Pea Slaw,
Pea Tendrils, Lemon Confit*

SHRIMP AND SCALLOPS \$48

*Smoked Gouda Grits, House Tasso Ham,
Creamy Creole Sauce*

SINGAPORE CHILE LOBSTER \$80

*Lobster Tail, Shrimp, Lobster Claws,
Citrus Sambal Beurre Blanc, Baby Bok Choy,
Four Seed Batard*

ANCHO-SMOKED BERKSHIRE
PORK RACK \$45

*Red Cabbage Kraut, Honey Habanero Apple,
Smoked Stone Fruit Compote, Apple Jicama Slaw*

JIDORI CHICKEN VENDEMMIA \$38

*Fennel Coriander Chicken, Israeli Couscous Pilaf,
Parsnip Purée, Sautéed Spinach, Oven-Roasted
Grapes, Rosemary Grape Jus Lié*

MOROCCAN RUBBED
LAMB RACK \$65

*Roasted Heirloom Carrots, Yellow Carrot Purée,
Bacon-Apricot Gastrique*

32oz LONG BONE BEEF RIB \$70

*24 Slow-Cooked Beef Short Ribs, Roasted Root
Vegetables, Frizzled Onions, Red Wine
Demi-Glace, Gremolata*

SIDES

Boursin Whipped Potatoes \$12

Wild Mushroom Risotto \$16

Loaded Baked Potato \$12

Lemon Parmesan Asparagus \$12

Creamed Spinach \$16

Fried Brussels Sprouts \$16

Lobster Corn Elote \$30

Wild Mushrooms \$16

Mac & Cheese \$14

Add Lobster \$22

