



## 1853 DINNER SPOTLIGHT MENU

### ENTRÉES

8oz MAHI MAHI (GF) | 42

blood orange remoulade, safron risotto, asian slaw, sesame dressing

CAJUN CRUSTED PORK LOIN SPAGHETTI | 28 

mild italian sausage, pomodoro sauce, grape tomatoes, spinach, ricotta

### SMALL PLATES & SHAREABLES

BOURSIN & ARUGALA STUFFED MUSHROOMS (GF OPTION) (VEG) | 16

parsley oil, pita, carrots, celery, red pepper

CARBONARA DEVEILED EGGS | 14

pancetta, fried basil

### TALENT TO TABLE BY NATHAN

LOBSTER ROLL CROSTINI WITH CAVIAR | 18

capers, chives, lobster, snow crab

NATHAN RECENTLY TRANSFERRED TO 1853 BISTRO & BAR FROM ANOTHER AMERISTAR RESTAURANT. HE IS EXCITED AND READY TO EXPAND HIS CULINARY SKILLS. HIS FIRST DISH IS FULL OF FLAVOR AND IS SURE TO SATISFY YOUR TASTE BUDS.

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.