



SOUP & SALADS

WEDGED CAESAR | 12

romaine hearts, garlic confit, parmesan, croutons, caesar dressing

HOUSE | 12

artisan blend, marinated tomatoes, purple onions, cucumbers, cheese blend, croutons, choice of dressing

WEDGE | 12

baby iceberg, pork belly, marinated tomatoes, blue cheese, house dressing

ADD A PROTEIN | 14

chicken, salmon, shrimp

SOUP DE JOUR | 9

STARTERS

DIABLO SHRIMP | 24

tomato chili sauce, chives, cowboy candy

HICKORY SMOKED RIBS | 18

brown sugar & spice rubbed ribs, choice of sweet chili or house bourbon bbq glaze

1853 STEAKHOUSE DIP | 16

prime cuts of beef, garlic cream cheese sauce, white cheddar, pepper & onion mix, bourbon bbq glazed cowboy candy, served with crostinis

CRAB CAKES | 24

lump crab, red & green peppers, asian slaw, citrus vinaigrette, dill & lemon remoulade, topped with lemon pepper pearls

BEEF STUFFED ONION RING | 18

ground prime rib, cheddar cheese, bacon wrapped, bourbon bbq dipping sauce

PASTA

BUCATINI MARGHERITA | 24

pomodoro sauce, tomatoes, basil, garlic, olive oil egg & grana podano

ADD CHCKEN, SALMON OR SHRIMP | +14

SHORT RIB BEEF STROGANOFF | 36

mushroom blend, cavatappi, guinness & beef demi, garlic cream sauce

CRAB & LOBSTER BUCATINI | 36

vodka sauce, spinach, herbed butter, red pepper

ENTRÉES

PECAN SALMON (GF) | 42

mushroom risotto, pecan crumble, creamy spinach, brown butter pumpkin puree

PAN FRIED CHICKEN (GF) | 34

honey butter pan sauce, house mashed potatoes, beef tallow green beans

PORK RIB CHOPS* (GF) | 36

mashed sweet potato, dark cherry & port chutney, red pepper balsamic, confit leeks

COWBOY RIBEYE* (GF) | 72

house whipped potatoes, beef tallow green beans, pecan butter crumble

BONE-IN SHORT RIB (GF) | 38

bourbon honey carrots, pecan crumble, house demi, fried leeks

PRIME STEAKS & CHOPS*

16 OZ RIBEYE | 59

14 OZ NY STRIP | 49

8 OZ IMPERIAL WAGYU FILET | 59

TWO 8 OZ PORK RIB CHOPS | 29

12 OZ PRIME RIB | 44

16 OZ PRIME RIB | 54

STEAK ENHANCEMENTS

BLUE CHEESE | 6

BLACK & BLUE BUTTER | 6

PORT & THYME BUTTER | 6

OSCAR STYLE* | 18

BÉARNAISE SAUCE* | 8

ACCOMPANIMENTS

LOBSTER TAIL | MKT

SHRIMP | 16

CRAB CAKE | 12

MUSHROOM RISOTTO | 14

MARGHERITA PASTA (½ PORTION) | 14

SIDES | 9

MUSHROOM MEDLEY (GF)

shiitake, oyster & cremini mushrooms, french onion broth, herb butter

BRUSSELS SPROUTS (GF)

honey-balsamic glaze

MAC & CHEESE | +3

4-cheese mornay, chives, buttered bread crumbs

GRILLED ASPARAGUS (GF)

herbed garlic butter

SAUTÉED SEASONAL VEGETABLES (GF)

herbed garlic butter

SALT-CRUSTED BAKED RUSSET (GF)

whipped butter

LOADED | +4

white cheddar, applewood bacon lardons, sour cream, chives

GARLIC MASHED YUKON GOLD POTATOES

confit garlic purée, white pepper

*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.