1894 EST
BAR & GRILL

APRIL 22ND - APRIL 28TH

FRESH SHEET

--APPETIZER SPECIAL--

1894 BOARD — **15**
mesquite grilled jalapeno poppers filled with a mixture of cheddar, cream & pepperjack cheeses, green onion, seasonings, wrapped in applewood smoked bacon & ranch dipping sauce

--DINNER SPECIALS--

LING COD PICCATA — **29**
pan roasted pacific fillet of ling cod in olive oil, garlic, shallots, capers, white wine, fines herbes, lemon juice & touch of butter

HALIBUT — **34**
mesquite grilled alaskan fillet of halibut with arugula salad, pomegranate vinaigrette, blood red oranges, pink grapefruit, blackberries & feta cheese

BULGOGI HOAGIE — **26**
seared korean style marinated bulgogi flat iron steak & onions, served in a warm hoagie roll with coleslaw & kimchi

CERTIFIED ANGUS SLOW ROASTED PRIME RIB — **34 / 47**
Available Thursdays, Fridays, and Sundays ONLY
Available in 8oz or 12oz

--DU JARDIN--

PORTOBELLO STACK — **20**
mesquite grilled portobello mushrooms, red bell pepper, zucchini, red onion & imported truffle gouda cheese, oven baked with marinara sauce
can be made vegan

--VEGETABLE--
steamed asparagus

--STARCHES--
baked potatoes
roasted fingerling potatoes
baked bacon mac & cheese

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