1894 EST
BAR & GRILL

JULY 15TH - JULY 28TH

FRESH SHEET

--APPETIZER SPECIAL--

1894 BOARD **18**
panko-breaded extra-small yearling oysters, pan-fried golden brown with lemon, cocktail & tartar sauce, combo with garlic mesquite prawns with drawn butter

--DINNER SPECIALS--

GRILLED PRAWN CAESAR **25**
mesquite-grilled hearts of romaine lettuce topped with caesar dressing, cherry tomatoes, croutons, parmesan-asiago cheeses & mesquite-grilled prawns

HALIBUT **36**
herb-crusted & mesquite-grilled fillet of halibut with arugula salad, kalamata olives, sweet cherry tomatoes, feta cheese & lemon vinaigrette

STEAK YAKISOBA **32**
tender marinated flat iron steak over stir-fried yakisoba noodles with vegetables in ginger soy-pan sauce

CERTIFIED ANGUS SLOW ROASTED PRIME RIB **34 / 47**
available thursdays, fridays, and sundays ONLY
available in 8oz or 12oz

--DU JARDIN--

SESAME-PEACH TOFU SKEWERS **18**
mesquite-grilled organic firm tofu basted with sesame-peach glaze, served with stir-fried vegetables & rice pilaf
VEGAN

--VEGETABLE--

summer patty pan squash with sun-dried tomato-herb butter

--STARCHES--

baked potatoes
scalloped potatoes
blistered tomato & herb rice pilaf

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