

◆ COLD ◆
APPETIZERS

SPRING MIX SALAD \$13
SEASONAL BABY GREENS, CUCUMBER,
STRAWBERRIES, CANDIED WALNUTS,
MEYER LEMON & OLIVE OIL VINAIGRETTE

WEDGE SALAD \$14
BACON, GRAPE TOMATOES, EGG,
CRISPY SHALLOTS, BLUE CHEESE

HEIRLOOM TOMATO &
MOZZARELLA SALAD \$15

SHRIMP COCKTAIL \$20
CITRUS GARLIC AIOLI, CREAMY
HORSERADISH COCKTAIL SAUCE

CHARCUTERIE &
CHEESE BOARD \$25
ASK YOUR SERVER FOR DETAILS

BUTTERNUT SQUASH SALAD \$15
BUTTERNUT SQUASH, POMEGRANITE, GOAT
CHEESE, PEPITAS, CHAMPAIGNE VINAIGRETTE

nineteen 86
s t e a k h o u s e

POUTINE (SERVED HOT) \$25
CHOICE OF LOBSTER OR PRIME RIB

CLASSIC
CAESAR SALAD
MADE TO ORDER
TABLESIDE
\$15 PER PERSON

◆ HOT ◆
APPETIZERS

FRENCH ONION SOUP \$15

PORK BELLY \$17
ROCKET ARUGULA, MESQUITE FIG GLAZE,
PARMESAN, BAGUETTE

LOBSTER BISQUE \$17
EN CROÛTE

COCONUT CURRY MUSSELS \$17
SPANISH CHORIZO, ARUGULA, PICKLED ONIONS

OYSTERS ROCKEFELLER \$18
SPINACH, PERNOD, BACON

SAUTÉED SHRIMP \$20
LEMON, GARLIC, BUTTER

CRAB CAKE \$21
JUMBO LUMP CRAB, REMOULADE

SHRIMP &
OCTUPUS RIOJA \$25
PORT, CHIPOTLE, BUTTER

CHILLED SEAFOOD & RAW BAR*

OYSTERS \$3 • SMOKED SALMON \$7 • COLOSSAL SHRIMP \$7
SNOW CRAB CLAWS \$7 • FREMENT OCTOPUS \$7 • SCALLOP CEVICHE \$12
ALASKAN KING CRAB LEGS MARKET PRICE • KING CRAB CLAWS MARKET PRICE

PRIME STEAKS & CHOPS*

AGED

8 oz FILET \$49
16 oz NEW YORK \$65
12 oz BONE-IN FILET \$65
18 oz RIBEYE \$69
33 oz TOMAHAWK CHOP \$147

DRY AGED

10 oz DRY AGED BURGER \$40
ASK YOUR SERVER FOR DETAILS
20 oz BONE-IN NY \$69
22 oz BONE-IN RIBEYE \$70
32 oz PORTERHOUSE \$135

CHOPS & CHICKEN

10 oz ORGANIC
CHICKEN BREAST \$33
BONE-IN PORK CHOP \$35
8 oz COLORADO
LAMB T-BONE \$59

EXTRAS

OSCAR STYLE \$21
JUMBO LUMP CRAB, BÉARNAISE
8OZ LOBSTER TAIL \$31

SAUCES

AIOLI \$2
ROMESCO \$3
BORDELAISE SAUCE \$4
RED WINE, SHALLOT, BUTTER

BEURRE BLANC \$4
BÉARNAISE \$4
PEPPERCORN SAUCE \$4
COGNAC, CREAM

FISH & SEAFOOD*

KING SALMON \$40
PAN-SEARED OR GRILLED WITH
SAFFRON BEURRE BLANC

CHILEAN SEA BASS \$50
SEL DE GUERANDE, CRACKED PEPPER
WITH SAFFRON BEURRE BLANC

PAN SEARED SCALLOPS \$55
IBERICO CHORIZO RISOTTO, CHERMULA

ALASKAN KING CRAB LEGS
LEMON, BUTTER
MARKET PRICE

2-3 LB MAINE LOBSTER
STEAMED, LEMON, BUTTER
MARKET PRICE

PORTOBELLO MUSHROOM
RAVIOLI, SCAMPI \$49
WHITE WINE BUTTER SAUCE

TWIN LOBSTER TAILS \$62
BROILED, BUTTER, PAPRIKA

THURSDAY
FILET* & LOBSTER \$65

GRILLED ATLANTIC LOBSTER TAIL & 6OZ
FILET TENDERLOIN, POTATOES AU GRATIN,
& FRESH SEASONAL VEGETABLES

SUNDAY
PRIME RIB* \$60

SLOW ROASTED 14OZ PRIME RIB
MASHED POTATOES, YORKSHIRE PUDDING,
& FRESH SEASONAL VEGETABLES

MASHED POTATOES
BUTTER, SWEET CREAM

TWICE BAKED &
LOADED POTATO
BUTTER, SOUR CREAM, CHEDDAR
CHEESE, BACON, CHIVES

TRUFFLE FRIES
PARMESAN, SEA SALT, CITRUS
GARLIC AIOLI

FRY DUO
ROSEMARY SWEET POTATO FRIES,
GARLIC KETTLE CHIPS

ACCOMPANIMENTS \$11

SWEET CORN
SAUTÉED

ASPARAGUS
STEAMED OR SAUTÉED

GET IN THE GAME BROCOLLINI
CRISPY BROCOLLINI, ROMESCO SAUCE,
MARCONA ALMONDS, PARMESAN CHEESE

CHEF LAURA - SEASON 30, EPISODE 1
FOOD NETWORK'S BEAT BOBBY FLAY

SAUTÉED MUSHROOMS
FRESH THYME

BABY CARROTS
HEIRLOOM, MAPLE-GLAZED

BRUSSELS SPROUTS
OVEN-ROASTED, SMOKED BACON,
OLIVE OIL, SALT AND PEPPER, BROWN
SUGAR GLAZED

MACARONI & CHEESE
SMOKED CHEDDAR &
BREADCRUMBS