

# The 1850 House

## THE STARTERS

<b>Deep Fried Burrata Caprese</b>	<b>\$15</b>
<i>Deep Fried Fresh Buratta, Tomato, &amp; Balsamic Drizzle. Served on a Bed of Arugula</i>	
<b>Garlic Parmesan Calamari*</b>	<b>\$16</b>
<i>Cherry Peppers, Banana Peppers, Marinara &amp; Cajun Remoulade</i>	
<b>Bang Bang Shrimp*</b>	<b>\$12</b>
<i>Fried Shrimp, Tossed in Sweet Chili/Sriracha Aioli</i>	
<b>Crab Cakes</b>	<b>\$17</b>
<i>Two House-made Crab Cakes. Served with Ginger Remoulade, on a bed of Cole Slaw</i>	
<b>Roasted Brussel Sprouts</b>	<b>\$16</b>
<i>Brussel Sprouts, Bacon, &amp; Cajun Seasoning. Served with House-made Black Pepper Truffle Honey</i>	
<b>Peach &amp; Fig Crostini</b>	<b>\$15</b>
<i>Fig Jam, Goat Cheese, Poached Peaches, &amp; Pistachio. Served on a Toasted Crostini</i>	
4 per order	
<b>Marinated Grilled Lamb Chops</b>	<b>\$17</b>
<i>4 Grilled Lamb Chops served on a bed of Arugula &amp; Mint drizzled with aged Balsamic</i>	

## FROM THE GARDEN

<b>1850 House Salad</b>	<b>\$14</b>
<i>Mixed Greens, Tomatoes, Cucumber, Carrots, Black Olives, Red Onion, Crostini, Balsamic</i>	
<b>Caesar Salad</b>	<b>\$14</b>
<i>Romaine, Crostini, Parmesan, Caesar Dressing</i>	
<b>Cobb Salad</b>	<b>\$16</b>
<i>Mixed Greens, Romaine, Egg, Bacon, Tomatoes, Red Onion, Bleu Cheese, Avocado, Ranch</i>	
<b>Watermelon Feta</b>	<b>\$16</b>
<i>Arugula, Feta Cheese, &amp; Cherry Tomatoes. Tossed in Honey Lemon Dressing &amp; topped with Balsamic Drizzle</i>	

## ADD TO ANY SALAD

<b>Chicken</b> \$6	<b>Steak</b> \$14
<b>Salmon</b> \$12	<b>Shrimp</b> \$10

## FROM THE SEA

<b>Fish &amp; Chips</b>	<b>\$22</b>
<i>Beer Battered Haddock Served with Fries and Coleslaw and a side of Tartar Sauce</i>	
<b>Shrimp Francese</b>	<b>\$30</b>
<i>Pan Fried Breaded Shrimp served with Roasted Vegetables &amp; Lemon Butter Sauce on a bed of Red Beet Mashed Potatoes.</i>	
<b>Pan-Seared Salmon</b>	<b>\$29</b>
<i>Salmon Seared to your liking, served on a bed of Shaved Sauteed Brussels with White Wine Sauce</i>	
<b>Shrimp &amp; Scallop Scampi</b>	<b>\$32</b>
<i>Pan Seared Shrimp &amp; Scallops served with Sauteed Kale &amp; Creamy Polenta tossed over a Lemon White Wine Sauce.</i>	

## FROM THE BUTCHER

<b>Korean Marinated Skirt Steak</b>	<b>\$36</b>
<i>Gochujang Marinated Skirt Steak served with Roasted Fingerlings and Mixed, Roasted Vegetables</i>	
<b>14oz. New-York Strip Steak</b>	<b>\$35</b>
<i>Served with Roasted Fingerling Potatoes, &amp; Mixed-Roasted Vegetables. Topped with Herb butter &amp; Red Wine Demi-Glaze</i>	
<b>Skillet Seared Steak Tips</b>	<b>\$28</b>
<i>Topped with Caramelized Red Onions and Gorgonzola, Served with Garlic Mashed Potatoes and Mixed Roasted Vegetables</i>	
<b>Chicken Milanese</b>	<b>\$26</b>
<i>Panko Crusted Chicken Cutlet, Arugula, Capers, Red Onion, Lemon Herb Dressing</i>	
<b>Lamb Chops</b>	<b>\$34</b>
<i>Pan Seared Rack of Lamb served with Roasted Fingerling Potatoes, topped with Red Wine Demi-Glaze &amp; Dry-Aged Balsamic Drizzle</i>	
<b>Grilled Pork Chop</b>	<b>\$32</b>
<i>Served with Spinach Risotto &amp; Roasted Vegetables topped with Red Wine Demi-Glaze</i>	

<b>1850 BURGER</b>	<b>\$20</b>
<i>8oz. Cajun Seasoned Beef Patty with Mushrooms, Caramelized Onions, Gouda Cheese, Bacon, &amp; Chef's Sauce served with Cajun Fries</i>	

<b>Build Your Own Burger</b>	<b>\$14</b>
<i>Choice of 8 oz. Beef Burger*, 6oz. Grilled Chicken, or Veggie Burger served on a Brioche Bun with Lettuce and Tomato</i>	
Add Cheese (Cheddar, American, Swiss, Provolone) - 1.50	
Add Bacon - 1.50	
Add Raw or Sauteed onions - 0.50	
Add Mushrooms - 0.50	

\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food-borne illnesses.