



SMALL PLATES

Smoked Salmon Carpaccio (CF) caper shallot vinaigrette / cucumber / dressed arugula / crème fraiche / charred sourdough **12**

Boudin Egg Rolls smokey remoulade **13**

***Oysters Rockefeller** creamed spinach / bacon / bearnaise / butter cracker crumbs **18**

Jumbo Prawn Cocktail atomic horseradish cocktail / chow chow / lemon **16**

Calamari Fritti jalapeno / sliced pepperoncini / parmesan / smokey remoulade **18**

Crispy Brussels (V) (GF) lemon / parmesan / balsamic glaze **9**

Firecracker Shrimp sweet and spicy chili sauce / scallion / balsamic glaze / peri peri **13**

Fried Green Tomatoes (V) sliced green tomato / Sriracha honey / fresh mozzarella / pesto / smokey remoulade / balsamic glaze **12**

1852 Truffle Fries crispy fries / parmesan / parsley / truffle zest / smokey aioli **12**

Spinach and Artichoke Dip swiss / crispy bowtie pasta / buttery cracker crumbs **14**

SOUPS AND SALADS

Lobster Bisque cream sherry / lobster / chives **13**

French Onion caramelized onion / grilled sourdough crouton / swiss **10**

1852 House mixed greens / romaine / marinated tomato / cucumber / red onion / honey bourbon goat cheese / candied pecans / red wine-tarragon vinaigrette **14**

Caesar crisp chopped romaine / house made anchovy dressing / shaved parmesan / garlic crouton / lemon / fresh cracked black pepper **13**

The "Mickey" Salad (CF) romaine / iceberg / red onion / kalamata olives / blue cheese crumbles / lemon vinaigrette / grilled shrimp skewer **16**

The Wedge iceberg wedge / buttermilk herb dressing / marinated tomato / bacon / blue cheese crumbles / red onion / fresh cracked black pepper / balsamic glaze **14**

Salad Enhancements: Grilled chicken 8 / Grilled shrimp skewer 8 / Grilled steak 12

Dressings: Buttermilk herb / Bleu cheese / Red wine-tarragon vinaigrette / House Caesar / Lemon vinaigrette / Balsamic vinaigrette

ENTREE FEATURES

Bucatini Pesto Primavera (V) fresh bucatini pasta / basil pesto / marinated tomato / squash / zucchini / red onion / mushrooms / asparagus / baby spinach / grated parmesan **21**

add grilled chicken +8 / grilled shrimp skewer +8

Braised Short Rib (CF) (GF) rosemary and tomato jus / garlic mashed red potato / crispy onions / chimichurri / chives **28**

Lobster Ravioli lobster cream / fine herbs / grated parmesan / lobster / fresh crack black pepper / grilled garlic butter shrimp **41**

***Citrus Seared Scottish Salmon** (GF) peri peri seasoned / garlic mashed red potato / crispy brussels / lemon dill hollandaise / lobster / charred lemon **36**

Airline Chicken Marsala herb marinated airline chicken breast / mushroom asparagus risotto / mushroom marsala sauce **25**

***Steak Frites** (CF) (GF) sliced prime sirloin / bearnaise / 1852 truffle fries / lemon and black pepper aioli **28**

***Blackened Sea Bass** (GF) sweet creamed corn maque choux / red pepper coulis / "New Orleans BBQ" sauce / lump crab / lemon / micro celery **45**

Center Cut Pork Ribeye (GF) charred broccolini / sweet potato hash / peach bourbon glaze **26**

1852 CLASSIC CUTS | MP

We recommend that our steaks be prepared at a temperature of no greater than medium. As temperatures of medium well and well done tend to lessen the rich flavor, quality, and consistency that we take a such great pride in serving. As such, we cannot guarantee steaks or chops ordered well done, and we will not be responsible for the cost of these items.

Temperature Guideline

Rare red cool center | **Medium Rare** red warm center | **Medium** warm pink center |
Medium Well slightly pink center | **Well** cooked throughout

Choice of one Signature Side

***8 oz. Prime Coulotte (Top Sirloin)**

***8 oz. Center Cut Filet**

***14 oz. NY Strip (CF)**

***14 oz. Ribeye**

***20 oz. Bone-in Ribeye**

Steak Enhancements

Sauce Trio bearnaise (GF) / horseradish cream (GF) / mushroom demi(GF) **+6**

Grilled Sugar Cane Shrimp Skewer (GF) **+8**

Oscar Style (GF) 2 oz. lump crab and bearnaise sauce **+12**

"1852" Style (GF) 2 oz. lobster meat and truffle bearnaise sauce **+15**

SIGNATURE SIDES | 8

Grilled Asparagus with Caper Shallot Vinaigrette / Charred Broccolini / Garlic Mashed Red Potatoes / Pan Roasted Gold Potatoes / Crispy Brussels / Sweet Potato Hash / 1852 Truffle Fries / Side Garden Salad / Side Caesar Salad

(GF) Gluten Free (CF) Chef's Favorite (V) Vegetarian *These items are prepared cook to order and can contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. 25% gratuity added for parties of six or more