

# The 1836 Club Menu

## Soups + Salads

**Poblano Roasted Corn Chowder** 8 / 12  
**Rosemary Chicken + Purple Rice Soup** 8 / 12

**Dinner Side Salad\*** 6

Cucumber, edamame, red bell pepper, spinach, iceberg

**Dinner Wedge Salad\*** 8

Iceberg, tomato, bleu cheese crumbles, bacon, bleu cheese dressing

**Rojo Taco Salad\*** 15

Seasoned ground beef, spinach, iceberg, fire roasted corn, red bell pepper, tomato, lemon pepper tortilla strips, cheddar cheese, avocado, sour cream, rojo ranch

**Salmon Cobb Salad\*** 29

Grilled salmon, bacon, egg, avocado, tomato, roasted corn, spinach, iceberg, shredded cheese

**Southwestern Chicken Salad\*** 20

Blackened chicken, bacon, spinach, iceberg, lemon pepper tortilla strips, black beans, fire-roasted corn, red bell pepper, shredded cheddar, house-made lemon-basil pesto ranch

## Sandwiches

**1836 Ribeye Cheesesteak** 24

Shaved ribeye, sautéed onion + red bell pepper, melted gouda on a garlic butter hoagie roll

**Blackened Chicken Club Wrap** 14

Sliced grilled chicken, bacon, avocado, iceberg, tomato, Monterey Jack, ranch roja sauce in a spinach tortilla

**Buster's Spicy Chicken Tenders + Fries** 15

Fried chicken breast, Buster's seasoning, cayenne pepper, fries

**Reuben Sandwich** 20

Corned beef, sauerkraut, Swiss cheese, rye bread, pickle, Thousand Island dressing

**Smashed Burger** 16

2 beef patties, American cheese, onion, lettuce, tomato

## Sides

**Brussels Sprouts + Chopped Bacon** 8

**Dinner Rolls** 4

**French Fries** 5

**Lemon-Garlic Butter Rice** 6

**Loaded Baked Potato** 7

**Mac + Cheese** 8

**Mashed Potatoes** 6

**Roasted Garlic Crimini Mushrooms** 7

**Sautéed Spinach** 6

**Steamed Broccoli** 6

## Add-Ons

**Bacon** 2      **Fried Egg** 2

**Chicken** 7      **Salmon** 20

**Shrimp** 12

## Appetizers

**1836 Brisket Nachos** 26

**Brisket Egg Rolls** 16

**Brussels Sprouts Bites\*** 9

**Buffalo Chicken Potato Skins\*** 16

House-made queso

**Chips + House-Made Queso** 8

**Club Style Chicken Wings** 18

Carrots, celery, 1836 sauce

**Cucumber Shrimp Bites\*** 21

**Garden Flatbread Pizza** 19

Spinach, red bell pepper, mushroom, onion, garlic, parmesan + mozzarella cheese

**House-Made Italian Meatballs** 10

**Popcorn Shrimp** 16

Caribbean Jerk / Lemon Pepper dry rub, 1836 Sweet + Spicy BBQ / Buffalo sauce

**Roasted Jalapeño Hummus** 8

## Entrées

*Our steak temps: Medium Rare 126°F, Medium 134°F, Medium Well 150°F, Well Done 160°F*

**8 oz. Cognac Green Peppercorn Filet\*** 45

**12 oz. Truffle Zest Ribeye\*** 48

**Beef Pot Roast** 24

Brown gravy, mashed potatoes, steamed broccoli

**Blackened Redfish\*** 32

Gouda cheese grits, tomato-bacon gravy

**Brisket Chimichanga** 22

House-made queso, pico de gallo, spinach tortilla

**Chicken Marsala** 15

Grilled chicken, Marsala wine sauce, sliced mushroom, lemon-garlic butter rice / pasta

**Chicken Quesadilla** 20

House-made queso, salsa

**Chitarra Alfredo + Blackened Chicken** 28

Spaghetti chitarra, blackened chicken, garlic, parmesan

**Chitarra Alfredo + Blackened Shrimp** 29

Spaghetti chitarra, blackened shrimp, garlic, parmesan

**Country Fried Steak** 18

House-made country gravy, mashed potato, steamed broccoli

**Gnocchi Chicken Pot Pie** 15

Shredded chicken, gnocchi, carrots, peas, mushroom, garlic

**Honey Garlic Chicken** 16

Grilled chicken, lemon-garlic butter rice, steamed broccoli

**Pesto Atlantic Salmon\*** 29

Grilled salmon, house-made lemon-basil pesto cream sauce, lemon-garlic butter rice, steamed broccoli

**Steak Quesadilla** 21

House-made queso, salsa

# 1836

\* Gluten-Free. For parties of 8 or more, a 20% gratuity will be added to the check.