



SMALL ~

- Filet & Lobster Carpaccio** ~ truffle aioli, sun dried tomato toast points ~ 10
- Fried Green Tomato** ~ petit herb salad, Cajun Remoulade ~ 7
- Shrimp Cocktail Martini** ~ crisp cucumber, carrot, citron fused cocktail sauce ~ 10
- Cajun Calamari** ~ jalapeno onion picks, cornmeal dusted, rich tomato sauce ~ 9
- Chicken & Waffles** ~ rosemary maple glazed syrup ~ 8
- Crabby Patty** ~ jumbo lump claw meat, fire roasted red pepper puree ~ 12
- Spinach & Artichoke Dip** ~ artesian breads, toasted pita chips ~ 9
- Coconut Shrimp** ~ spicy chili dipping sauce, mango chutney ~ 9

CRISP ~

- Wedge** ~ smoked bacon, bleu cheese, teardrop tomato, Bermuda onion ~ 6
- Tomato Tower** ~ heirloom & yellow tomatoes, mozzarella, basil leaf ~ 9
- Classic Caesar** ~ romaine lettuce, parmesan cheese crisp, garlic crostini ~ 7
- Spring Spinach** ~ chevre cheese, toasted walnut, tobacco onions, smoky bacon ~ 7
- House** ~ seasonal greens, chopped iceberg, vine ripe tomato, crisp cucumber ~ 6

SOUP ~

- Tomato Basil** ~ mini white cheddar grilled cheese points ~ 5
- Lobster Bisque** ~ 1832 signature soup ~ 7
- Du Jour** ~ varied cooking techniques combined, fresh seasonal ingredients ~ 5

SURF ~

- Alaskan Halibut** ~ oven roasted, miso-glaze, baby carrots, wasabi mash ~ 22
- Atlantic Salmon** ~ pan seared, heirloom tomato coulis, asparagus, lobster mash ~ 19
- Day Boat Scallops** ~ sautéed, smoked bacon, cream reduction, lobster mash ~ 24
- Pacific Prawns** ~ sautéed scampi style, roma tomato, wilted baby basil, linguini ~ 18
- Australian Lobster Tail** ~ 6 oz or 10 oz ~ 39/56
- Alaskan King Crab Legs** ~ 16 oz, citrus butter ~ 54

Prime Rib *Limited Availability*

~ king, queen, ACE, renowned for its flavor ~ 20/17/26

TURF ~

- Filet Mignon** ~ 6 oz or 10 oz, the most tender ~ 22/26
- NY Strip** ~ 12 oz, a classic cut ~ 20
- Bone-in Rib eye** ~ 16oz the most flavorful ~ 24
- Colorado Lamb Chops** ~ double cut, mint demi glace ~ 25
- Short Ribs** ~ braised, mango spiked bbq sauce ~ 17
- Bone-in Chicken Breast** ~ grilled, wild mushroom, parmesan risotto ~ 14
- Pork Chop** ~ double cut ~ 17
- Chopped Sirloin** ~ very tender, demi mushroom sauce ~ 14

Any Turf can Surf with Lobster, King Crab Legs or Prawns ~ mktof)



SIDE~4

Fingerling Potato ~ oven roasted garlic, red, Peruvian, Yukon ~

Mashed Potato Trio ~ lobster, wasabi, rosemary-parmesan ~

Risotto ~ choice of ~ lobster, wild mushroom, parmesan-herbed ~

Sautéed Spinach ~ applewood-smoked bacon ~

Green Asparagus ~ butter poached, béarnaise ~

1832 Mac 'N' Cheese ~ four cheese, triple cream, bread toasted top ~

Grilled Corn ~ roasted peppers, cilantro ~

Fresh Cut Sweet Potato Fry ~ churro style ~

Fresh Cut Steak Fry ~ garlic parmesan ~

ENHANCMENT~1

**Béarnaise, Horseradish Cream, Wild Mushroom Demi, Miso-Glaze, Peppercorn,
Mint Demi Glace, Heirloom Tomato Coulis**