

# 1796

## • STARTERS •

JUMBO SHRIMP COCKTAIL *gf df* 22

CRISPY FRIED CALAMARI 19  
spicy truffle dip

ROASTED BONE MARROW 23  
panko-crusted beef bone / charred shishito peppers / black garlic aioli

TUNA CEVICHE\* 19  
ahi tuna / lime juice / jalapeño / chili oil / cilantro / tortilla chips

THREE-CHEESE ONION SOUP 15  
gruyère / provolone / parmesan

1796 WEDGE SALAD *gf* 14  
iceberg lettuce / blue cheese crumble / applewood-smoked bacon / tomatoes  
red onion / bleu cheese dressing

MIXED GREENS 12  
tomato / cucumber / croutons

CAESAR SALAD 14  
parmesan / croutons / caesar dressing

## • STEAKS & CHOPS •

All steaks are USDA Prime and seared to perfection at 1800 degrees in our Montague oven.

CENTER-CUT FILET MIGNON\* *gf*  
8oz 59 12oz 79

8oz WAGYU CENTER-CUT FILET MIGNON\* *gf* 90  
limited supply

18oz NEW YORK STRIP STEAK\* *gf* 75  
dry-aged

14oz NEW YORK STRIP STEAK\* *gf* 62

21oz BONE-IN RIBEYE\* *gf* 85

36oz TOMAHAWK RIBEYE\* *gf* 130

20oz T-BONE STEAK\* *gf* 79

14oz KUROBUTA PORK CHOP\* *gf* 49

RACK OF LAMB\* *gf* 65  
herb-rubbed

1796 TOFU STEAK *gf vg df* 39  
extra firm tofu / japanese marinade

Gluten-friendly bread available upon request

*gf* Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

\*Consuming raw or undercooked meats / poultry / seafood / shellfish  
or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.

## • SEA & SKY •

FAROE ISLANDS SALMON\* *gf* 42  
mâitre d' butter

ORANGE FIVE-SPICE ROASTED DUCKLING *gf* 49  
half bird / semi-boneless

CHILEAN SEA BASS *gf* 45  
spinach / grilled lemon / saffron aioli

TWIN COLD WATER LOBSTER TAILS *gf* 65  
truffled butter / scorched lemon

SHRIMP ALFREDO 45  
linguine / alfredo sauce / sautéed spinach / jumbo shrimp

## • SAUCES •

HOUSE-MADE STEAK SAUCE *gf* 5

BÉARNAISE *gf* 5

HOLLANDAISE *gf* 5

HORSERADISH CREAM *gf* 5

## • ENHANCEMENTS •

CARAMELIZED ONIONS 8

COLD WATER LOBSTER TAIL *gf* 35

BROILED JUMBO SHRIMP *gf* 15

CRAB CAKE 19

BLEU CHEESE CRUST *gf* 9

OSCAR *gf* 21  
crab / asparagus / hollandaise

## • SIDES •

ASPARAGUS *gf df* 12

MASHED POTATOES *gf* 8

FRIED BRUSSELS SPROUTS 12

TRUFFLE & PARMESAN FRIES 10

SAUTÉED BABY SPINACH *gf df* 12

SAUTÉED LOCAL MUSHROOMS *gf df* 12

LOBSTER MAC & CHEESE 24

## • DESSERTS •

AUTHENTIC BLACK FOREST TART 15  
morello cherries soaked in schladerer kirschwasser  
chantilly cream / cocoa sponge

CARROT CAKE 15  
cream cheese / orange zest / bourbon

VANILLA BEAN CHEESECAKE 15  
seasonal berry compote

CHOCOLATE & PEANUT BUTTER MOUSSE *n* 15  
peanut butter mousse / double-chocolate cookie

PEACH COBBLER À LA MODE 15  
spiced peach crisp / warm / à la mode

Gluten-friendly bread available upon request

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