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 / bleu cheese crumble / applewood-smoked bacon / tomatoes
red onion / bleu cheese dressing

MIXED GREENS 13
tomato / cucumber / croutons

CAESAR SALAD 16
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 65 12oz 85

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

18oz NEW YORK STRIP STEAK* *gf* 80
dry-aged

14oz NEW YORK STRIP STEAK* *gf* 66

21oz BONE-IN RIBEYE* *gf* 90

36oz TOMAHAWK RIBEYE* *gf* 145

20oz T-BONE STEAK* *gf* 85

14oz KUROBUTA PORK CHOP* *gf* 55

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* 46
maître d' butter

CHILEAN SEA BASS *gf* 46
spinach / grilled lemon / saffron aioli

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

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

SHRIMP ALFREDO 46
linguine / alfredo sauce / sautéed spinach / jumbo shrimp

• SAUCES •

HOUSE-MADE STEAK SAUCE *gf* 5

CHIMICHURRI 5

BÉARNAISE *gf* 5

HORSERADISH CREAM *gf* 5

• ENHANCEMENTS •

CARAMELIZED ONIONS 8

BROILED JUMBO SHRIMP *gf* 15

BLEU CHEESE CRUST *gf* 9

COLD WATER LOBSTER TAIL *gf* 35

CRAB CAKE 19

OSCAR *gf* 21
crab / asparagus / hollandaise

• SIDES •

ASPARAGUS *gf df* 12

FRIED BRUSSELS SPROUTS 12

SAUTÉED BABY SPINACH *gf df* 12

MASHED POTATOES *gf* 12

TRUFFLE & PARMESAN FRIES 12

SAUTÉED LOCAL MUSHROOMS *gf df* 12

LOBSTER MAC & CHEESE 24

• DESSERTS •

CARROT CAKE 15
cream cheese / orange zest / bourbon

LEMON HONEY CHEESECAKE 15
vanilla / bedford honey

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

SEASONAL COBBLER À LA MODE 15

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