

nineteen 86

steakhouse

COLD APPETIZERS

SPRING MIX SALAD \$13
SEASONAL BABY GREENS, CUCUMBER,
STRAWBERRIES, CANDIED WALNUTS,
MEYER LEMON & OLIVE OIL VINAIGRETTE

WEDGE SALAD \$14
BACON, GRAPE TOMATOES, EGG,
CARAMELIZED SHALLOTS, BLUE CHEESE

**HEIRLOOM TOMATO &
MOZZARELLA SALAD \$15**

BEEF CARPACCIO* \$16
ARUGULA, BABY KALE, CAPERS,
PARMESAN CHEESE

SHRIMP COCKTAIL \$20
HORSERADISH, COCKTAIL SAUCE

**CHARCUTERIE &
CHEESE BOARD \$24**

HOT APPETIZERS

FRENCH ONION SOUP \$14

ESCARGOT \$15
GARLIC BUTTER, FRESH BAKED BRIOCHE

BACON STEAK \$16
MAPLE BROWN SUGAR GLAZE,
MICRO GREENS

LOBSTER BISQUE \$16
EN CROÛTE

CRAB CAKE \$18
JUMBO LUMP CRAB, REMOULADE

SAUTÉED SHRIMP \$18
LEMON, GARLIC, BUTTER

OYSTERS ROCKEFELLER \$18
SPINACH, PERNOD, BACON

CLASSIC CAESAR
SALAD MADE
TO ORDER
TABLESIDE

\$14 PER PERSON

CHILLED SEAFOOD AND RAW BAR*

OYSTERS \$3 • SHOOTERS \$3 • COLOSSAL SHRIMP \$6 • SNOW CRAB CLAWS \$7
DUNGENESS CRAB \$19 • LOBSTER COCKTAIL \$25 • ALASKAN KING CRAB LEGS MARKET PRICE
KING CRAB CLAWS MARKET PRICE

PRIME STEAKS AND CHOPS

AGED

8 oz FILET* \$46
16 oz NEW YORK* \$54
12 oz BONE-IN FILET* \$56
18 oz RIBEYE* \$57
33 oz TOMAHAWK CHOP* \$120

DRY AGED

20 oz BONE-IN NY* \$64
22 oz BONE-IN RIBEYE* \$67
32 oz PORTERHOUSE* \$95

CHOPS & CHICKEN

10 oz ORGANIC
CHICKEN BREAST \$33
BONE-IN PORK CHOP* \$35
RACK OF LAMB* \$55

EXTRAS

OSCAR STYLE \$19
KING CRAB LEGS, BÉARNAISE
PAN-SEARED FOIE GRAS \$19
BLACK FIG, BALSAMIC
SAUTÉED LOBSTER \$27
1.25LB MAINE LOBSTER, BUTTER

SAUCES

BÉARNAISE \$2
BORDELAISE SAUCE \$4
RED WINE, SHALLOT, BUTTER
HOLLANDAISE \$2
PEPPERCORN SAUCE \$4
COGNAC, CREAM

FISH AND SEAFOOD

KING SALMON* \$40
PAN-SEARED OR GRILLED

CHILEAN SEA BASS* \$50
SEL DE GUERANDE, CRACKED PEPPER

ALASKAN KING CRAB LEGS
LEMON, BUTTER
MARKET PRICE

2-3 LB MAINE LOBSTER
STEAMED, LEMON, BUTTER
MARKET PRICE

TAGLIATELLE SCAMPI \$33
JUMBO SHRIMP, OVEN
ROASTED TOMATOES,
GARLIC BUTTER SCAMPI SAUCE

TWIN LOBSTER TAILS \$62
BROILED, BUTTER, PAPRIKA

THURSDAY FILET & LOBSTER \$55

GRILLED ATLANTIC LOBSTER TAIL & 6OZ FILET
TENDERLOIN, POTATOES AU GRATIN,
& FRESH SEASONAL VEGETABLES

SUNDAY PRIME RIB \$55

SLOW ROASTED 14OZ PRIME RIB*
MASHED POTATOES, YORKSHIRE PUDDING,
& FRESH SEASONAL VEGETABLES

ACCOMPANIMENTS \$10

MASHED POTATOES
BUTTER, SWEET CREAM

BAKED & LOADED POTATO
BUTTER, SOUR CREAM, CHEDDAR
CHEESE, BACON, CHIVES

FRENCH GREEN BEANS
ALMONDS, BUTTER

TRUFFLE FRIES
PARMESAN, SEA SALT

SAUTÉED MUSHROOMS
FRESH THYME

SWEET CORN
CREAMED OR SAUTÉED

ASPARAGUS
STEAMED OR SAUTÉED

DAILY CHEF SPECIALS
PLEASE ASK YOUR SERVER

BABY CARROTS
HEIRLOOM, MAPLE-GLAZED

BRUSSELS SPROUTS
OVEN-ROASTED, SMOKED BACON,
OLIVE OIL, SALT AND PEPPER

MACARONI AND CHEESE
GORGONZOLA CREAM,
BREADCRUMBS

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◆ DESSERTS \$10 ◆

BUTTER CAKE
TRADITIONAL SERVED, VANILLA ICE CREAM,
RASPBERRY COULIS

DUET OF CHEESECAKE & CRÈME BRÛLÉE
GUAVA SAUCE, SEASONAL BERRIES

APPLE BERRY COBBLER
BERRY MASCARPONE CREAM

CHOCOLATE DECADENCE
DECADENCE CAKE, GANACHE, VANILLA ICE CREAM AND
WARM CHOCOLATE SAUCE

TABLESIDE FLAMBÉ \$19

FOR TWO

BAKED ALASKA

LADY FINGERS, BLACK CURRANT ICE CREAM,
RASPBERRY COULIS, MERINGUE

BANANAS FOSTER

CARAMEL SAUCE, VANILLA ICE CREAM,
TORN BANANA BREAD

◆ COFFEE AND TEA ◆

SMALL FRENCH PRESS \$4

LARGE FRENCH PRESS \$10

ESPRESSO \$3

CAPPUCCINO \$4

LATTE \$4

HOT TEA \$4

◆ DESSERT WINE ◆

SUSANA BALBO "LATE HARVEST" TORRONTES \$10
MENDOZA (2016)

DOLCE BY FAR NIENTE \$15
NAPA VALLEY (2013)

INNISKILLIN CABERNET FRANC "ICE WINE" \$16
NIAGARA (2019)

RAMOS PINTO TAWNY PORT 10 YR \$8

RAMOS PINTO TAWNY PORT 20 YR \$10

RAMOS PINTO TAWNY PORT 30 YR \$15

◆ CRAFT COCKTAIL MENU ◆ \$12

THE LUXARDO MANHATTAN

LARCENY BOURBON FOR THAT SWEET
CARAMEL FINISH, BROWN SUGAR CUBE,
BITTERS, SPLASH OF WATER

OLD FASHIONED

BULLEIT BOURBON, CANE SUGAR,
ANGOSTURA BITTERS, ORANGE PEEL

COSMOPOLITAN

HANGAR ONE CITRON VODKA,
COINTREAU, LIME JUICE, SIMPLE SYRUP,
UNSWEETENED CRANBERRY JUICE

FRENCH 75

EMPRESS GIN, FRESH LEMON JUICE,
SIMPLE SYRUP FINISHED WITH
CHAMPAGNE

CUCUMBER MARTINI

CROP ORGANIC CUCUMBER VODKA, ST.
GERMAIN, LEMON JUICE, SIMPLE SYRUP,
OLIVE BITTERS, ENGLISH CUCUMBER

TABLESIDE \$18

DARK RUM NEGRONI

RON ZACAPA EDICION NEGRA
RUM, CARPANO ANTICA, APEROL
APERTIVO, FLAMING ORANGE

SMOKED MANHATTAN

WHISTLE PIG 10 YEAR RYE,
CARPANO ANTICA, ANGOSTURA
BITTERS, MESQUITE SMOKE

BLUEBERRY LEMONTINI

THREE OLIVE BLUEBERRY VODKA,
LIMONCELLO, TRIPLE SEC, LEMON
JUICE, BLUEBERRIES

MOSCOW MULE

KETEL ONE VODKA, FRESH LIME JUICE,
CLUB SODA, CRUSHED ICE, GINGER
BEER, MINT

CADILLAC MARGARITA

CASADORES BLANCO TEQUILA, FRESH
LIME JUICE, SIMPLE SYRUP, GRAND
MARNIER, ORANGE SLICE

RASPBERRY BERET

HANGAR ONE CITRON VODKA,
FRESH LEMON, CYNAR AMARO,
RASPBERRY PUREE

DEATH & TAXES

WOODFORD RESERVE BOURBON, FERNET
BLANCA, PEACH SYRUP, LEMON JUICE

ULTIMATE MOJITO

BACARDI RUM, HOMEMADE SIMPLE
SYRUP, MINT LEAVES, LIME, CLUB SODA