

1886 Dining Room Dinner Menu

Appetizers

- COCONUT SHRIMP
Served with Sweet Thai Chili Sauce 16
- BRUSSELS SPROUTS
Crispy Brussels Sprouts
Chili Crisp, Bacon, Toasted Sesame
Local Honey 13
- FRIED SESAME CALAMARI
Sesame Seed Battered Calamari
Sweet Thai Chili Sauce, Jalapeno Tartar
Asian Slaw 15
- PORK POT STICKERS
Crispy Pork and Green Onion Pot Stickers
with Ponzu Sauce 14
- SHRIMP COCKTAIL *GF*
Poached Shrimp, Cocktail Sauce, Lemon 14
- MEZZE PLATTER *V*
Hummus, Baba Ghanoush, Tzatziki, Feta
Mixed Olives, Cucumbers, Spring Radishes
Za'atar, Warm Pita Bread 18

Soups

- CLAM CHOWDER CUP 7 BOWL 9
- 1886 CHILI CUP 7 BOWL 9
- TOMATO SOUP CUP 5 BOWL 7
- SOUP OF THE DAY CUP 6 BOWL 8

Salads

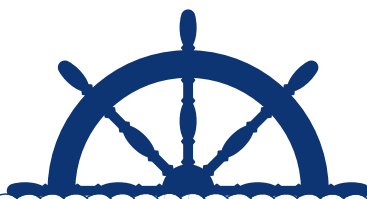
- SEARED TUNA NICOISE SALAD *GF*
Seared Albacore, Spring Mix, Fingerling Potatoes
Olives, Cherry Tomatoes, Hardboiled Egg
Snap Peas, Champagne Vinaigrette 21
**please note: salmon is seared rare*
- CAESAR SALAD
Romaine Lettuce, Parmesan, Garlic Croutons
Creamy Caesar Dressing 10
- CRAB AND SHRIMP LOUIE *GF*
Crab Salad and Adobo Shrimp, Chopped Romaine
and Iceberg Lettuce, Tomatoes, Hardboiled Egg
Cucumbers, Kalamata Olives, Avocado
Louie Dressing 22
- SUMMER SEASONAL SALAD *V*
Arugula, Heirloom Tomatoes, Fresh Mozzarella
Levain Crisp, Basil Oil, Sea Salt, EVOO
Balsamic Reduction 15
- KOREAN RICE BOWL *V*
Sticky Rice with Cucumbers, Pickled Daikon
Spinach, Marinated Poached Egg
Grilled Marinated Mushrooms, Carrots
Dynamite Sauce 12
Grilled Kalbi Flat Iron Steak +12
- COBB SALAD *GF*
Chopped Romaine and Iceberg Lettuce, Turkey
Tomato, Avocado, Bacon, Hardboiled Egg
Blue Cheese Crumbles
Champagne Vinaigrette 15

Add Protein ↘

- Grilled Chicken Breast 6
- Grilled or Blackened Salmon 11
- Grilled & Chilled Adobo Shrimp 9
- Grilled Portobello 4

Entrees

- | | | |
|---|---|---|
| <p>CHEF'S CUT
Chef's Choice Cut of Meat
Seasonal Vegetables
Ask Your Server for Details
Market Price</p> | <p>RED WINE BRAISED SHORT RIBS <i>GF</i>
Red Wine Braised Short Ribs
Tomato Ragù, Creamy Polenta
Swiss Chard, Meyer Lemon Gremolata 32</p> | <p>FRESH CATCH
Fresh Catch of the Day
Seasonal Vegetables
Ask Your Server for Details
Market Price</p> |
| <p>SUMMER RATATOUILLE
Seasonal Squash, Eggplant, Shallots
Tomato Sugo, Herbed Goat Cheese
Maitake Mushroom, Grilled Levain 21</p> | <p>THE BRIE BURGER
8oz Patty, Balsamic Onions
Arugula, Tomato Bacon Jam
Melted Brie, Chipotle Aioli
with your Choice of Side 17</p> | <p>SHRIMP SCAMPI
Linguini, Shallots, Fennel, Arugula
Garlic White Wine Butter Sauce 26</p> |
| <p>BEEF TENDERLOIN <i>GF</i>
6oz Grilled Beef Tenderloin
Roasted Garlic Mashed Potatoes
Seasonal Vegetables
Bordelaise Sauce 37</p> | <p>SUMMER THAI CURRY <i>VG/GF</i>
Baby Squash, Kale, Summer Sweet Onion
Mushrooms, Grilled Corn, Cherry Tomatoes
Rice Noodles, Peanuts, Cilantro, Lime 18</p> | <p>PAN-SEARED SALMON <i>GF</i>
Citrus Roasted Beets
Pistachio Butter, Summer Greens
King Trumpet Mushrooms
Grilled Stone Fruit, Herb Salad 28</p> |
| <p>BRICK CHICKEN
Roasted Garlic Mashed Potatoes
Grilled Broccolini, Chimichurri
Chicken Jus, Grilled Lemon 25</p> | <p>HARRISA ROASTED
CAULIFLOWER STEAK <i>V/GF</i>
Meyer Lemon + Herb Yogurt
Blistered Cherry Tomatoes, Arugula
Crispy Vadouvan Chickpeas, Currants 22</p> | <p>SEARED TUNA
Lemon Grass and Ginger Miso Broth
Tea Steamed Jade Rice, Spring Peas
Shaved Fennel, Bok Choy
Watermelon Radish, Eel Sauce 28</p> |



The Galley Menu

CRISPY BUFFALO CAULIFLOWER V
Lightly Fried Cauliflower, Frank's Red Hot Buffalo Sauce
Carrots & Celery, Blue Cheese Dressing 11

CHICKEN WINGS
Choice of Buffalo, Lemon Pepper Rub or
Garlic Parmesan Sauce
Celery, Carrots, Blue Cheese Dressing 14

ZUNI-CHANGA
Fried Turkey Roll, Chopped Bacon, Pepper Jack
Cheese, Flour Tortilla, Raspberry Chipotle Sauce 15

SEASONAL FLATBREAD V
Heirloom Tomatoes, Fresh Mozzarella, Pesto
Smoked Sea Salt, Fresh Basil 13

ITALIAN FLATBREAD
Tomato Sugo, Pepperoni, Italian Sausage
Bell Peppers, Onions, Mozzarella 14

BAJA FISH TACOS
Fried or Grilled Cod, Pico de Gallo, Cabbage
Jalapeño Tartar Sauce, Lime, Queso, Salsa 14

ROASTED TUSCAN VEGGIE WRAP V
Portobello, Red Peppers, Grilled Zucchini
Red Onion, Sun-Dried Tomato Pesto Aioli
Goat Cheese, Spring Mix, Balsamic Reduction
Wrapped in Lavash, Choice of Side 14

BEER BATTERED FISH AND CHIPS
Icelandic Cod, Jalapeño Tartar, Asian Slaw
Choice of Fries, Sweet Potato Fries or Steak Fries 16

BAJA FLATBREAD
Pollo Asado, Lime Crema, Avocado, Queso Fresco
Cotija Cheese, Refried Black Beans
Crispy Tortilla Strips 14

BUTCHER BOY BURGER
Half-Pound Angus Beef Burger, LTOP, Secret Sauce, Choice of Side 14
*Sub Impossible™ Burger +3 *Sub Chicken Breast +1

Add Cheese +.75 Add Avocado +3 Add Bacon +2 Add Fried Egg +3 Add Sautéed Onions +.50 Add Sautéed Mushrooms +1

TURTLE PIE
Vanilla Ice Cream, Pecans, Caramel
Chocolate Cookie Crust, Chocolate Sauce 10

CHOCOLATE LAVA CAKE
Vanilla Ice Cream
Whipped Cream 11

BAILEY'S CHEESECAKE
Chocolate Ganache, Mocha Whipped
Cream, Chocolate Pearls 11



ICE CREAM
Choice of: Vanilla, Chocolate
Salted Caramel or Mango Sorbet 5

MANGO MOUSSE CAKE
Vanilla Wafer Crust
Passion Fruit Curd, Blackberries 10

BANANA BREAD PUDDING
Fried Plantain, Pepita Brittle
Vanilla Ice Cream, Lechera 10

Wines By The Glass

BUBBLES

Toso Brut, Argentina 7
LaLuca Prosecco, Italy 9
Telmont, France 18

ROSÉ

2022 Portal da Calçada, Portugal 8 12
2021 Louis Jadot, Burgundy, France 10 15
2023 Whispering Angel, France 11 16.5
2023 Roseblood d'Estoublon, France 12 18

CHARDONNAY

2021 Ironstone, Lodi, CA 8 12
2020 La Crema, Sonoma Coast, CA 10 15
2020 Raeburn, Russian River Valley, CA 12 18
2021 ZD, CA 16 24

SAUVIGNON BLANC

2022 Ranga Ranga, New Zealand 8 12
2021 Duckhorn Vineyards, Napa, CA 14 21
2021 La Chapelle du Berry Sancerre, France 16 24

OTHER WHITES

2021 San Angelo Pinot Grigio, Italy 9 13.5
2021 Laird Pinot Grigio, Napa Valley, CA 11 16.5
2021 Pazo das Bruxas Albariño, Spain 11 16.5
2023 Tablas Creek White Blend 14 21

PINOT NOIR

2019 Mignanelli, Santa Cruz, CA 8 12
2021 Rebellious, Santa Rosa, CA 11 16.5
2019 Louis Jadot, Burgundy, France 13 19.5
2019 ZD Wines, Carneros, CA 18 25.5

MERLOT

2019 Decoy, Sonoma County, CA 11 16.5
2020 Duckhorn Vineyards, Napa, CA 18 27

MALBEC

2018 Decero, Argentina 10 15

ZINFANDEL

2019 Ektimo, Dry Creek Valley, CA 12 18

CABERNET SAUVIGNON

2019 Héroe, Paso Robles, CA 8 12
2019 Justin, Paso Robles, CA 14 21
2020 Daou Reserve, CA 21 31.5

OTHER REDS

2018 Niner Bootjack Red Blend, CA 14 16.5
2020 Cordant Bedlam Red Blend, CA 16 24