



GRIFFIN'S

to share

Fried Cold Water Lobster Tail

lightly fried, banana pepper, sriracha mayonnaise

MP

Thai Inspired Jumbo Shrimp

pickled ginger, oyster Thai sauce, edamame, wakame, sriracha mayonnaise

20

Jumbo Chicken Wings

buffalo, Thai sweet chili, parmesan garlic, maple barbecue, carrot sticks, celery sticks

15

Roasted Garlic Lemon Hummus

basil, oil marinated heirloom cherry tomato and kalamata olives, baked pita bread

14

Fresh Guacamole

avocados, onion, garlic, lime, roma tomatoes, jalapeño, cilantro, kosher salt, fried tostones

17

Crispy Green Beans

tempura batter, sriracha mayo

11

Ahi Tuna Poke Bowl*

udon noodles, marinated in sesame soy ginger sauce, wontons, sriracha aioli, avocados, grilled pineapple, green onions and mango

29

mains

Fish & Chips

crispy tempura beer battered cod, tartar sauce, steak fries

22

Honey BBQ Glazed Faroe Island Salmon

roasted Yukon gold potatoes, haricot verts, fried onions

39

Chicken Pot Pie

creamy chicken, peas, carrots, onion, puff pastry

27

Grilled Chicken Meuniere Bucatini Pasta

lemon white wine butter, mushrooms, sundried tomatoes

28

Spaghetti Bolognese

sweet Italian sausage, ground beef, garlic, onion, parmesan, basil, garlic bread stick

26

Available after 4pm

1855 Angus Filet Mignon

iron skillet seared, thyme, salt & pepper, roasted garlic, Yukon gold mashed potatoes, zucchini, marsala sauce

59

Seared American Red Snapper Shrimp Scampi

artichoke ravioli, asparagus, lemon cream, mango coconut salsa

55

Grilled 1855 Prime New York Strip

lyonnaise Yukon gold potatoes, maple roasted rainbow carrots, roasted garlic chive compound butter

59

featured sips

The Golden Fashioned

Woodford Reserve, orange & walnut bitters, housemade brown sugar simple syrup, cocktail cherry
17

The Classic Martini

Chopin Vodka, extra chilled, bleu cheese olives
15

Course Record Margarita

Patron Silver, Cointreau, lime, orange juice, sour mix, Grand Marnier floater
16

Classy Cosmo

Ketel One Citroen, Cointreau, lime, cranberry
14

Glenn's Cocktail of the Month

Ask your server for the current selections

hot-pressed

All pressed sandwiches are served on sourdough bread brushed with rosemary butter

Just The Cheese 13

cheddar, American and jack cheeses

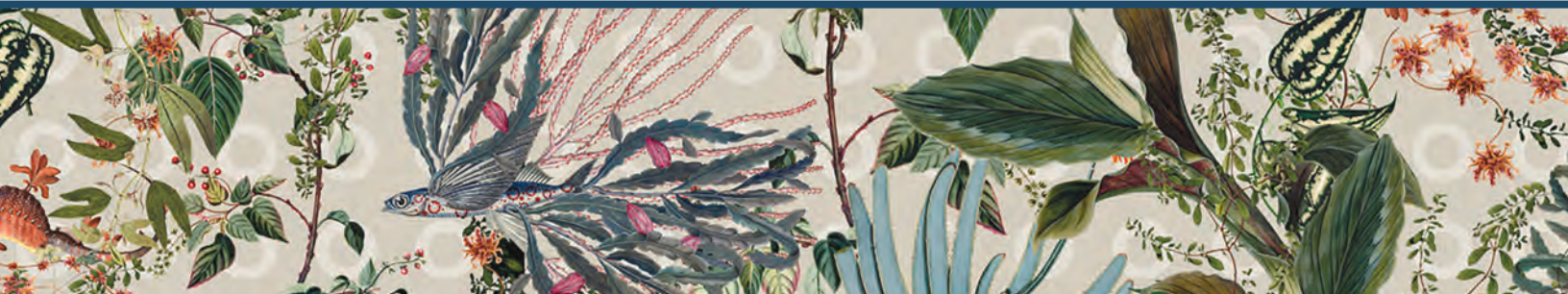
Caprese 16

mozzarella, basil pesto, sundried tomatoes

Sandwich of The Day MP

Ask your server about today's selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.
*Contains raw or undercooked food products | ^{GF} Gluten Free



handhelds

House Burger

sub IMPOSSIBLE burger

1855 prime beef patty, maple bacon, avocado, mushroom, sharp cheddar cheese, bibb lettuce, tomato, brioche bun

BBQ Smoked Pulled Pork Sandwich

topped with tater kegs, coleslaw, brioche bun

Classic Shrimp Po Boy

grilled, fried or as a salad

lettuce, tomatoes, pickles, cajun mayo, hoagie roll

Prime Rib Philly Cheese Sandwich

mushroom, caramelized onion, picante provolone, au jus, hoagie roll

Buffalo Chicken Wrap

crispy buffalo chicken, bibb lettuce, shredded cheddar cheese, tomato, bacon, ranch, sundried tomato tortilla

Fish Tacos

grilled or fried

black grouper, shredded lettuce, tomato, avocado, queso fresco, cotija, chipotle ranch, lime wedge, mango salsa, flour tortilla

Shrimp Quesadilla

grilled shrimp, green chili, caramelized onion, oaxaca, mozzarella, salsa, sour cream, guacamole, chipotle tortilla

Spicy Honey Fried Chicken Sandwich

honey buttermilk sriracha chicken, avocado, sharp cheddar, bacon, lettuce, tomato, ranch, brioche bun

All American Club

Boars Head maple ham, roasted turkey, bacon, swiss, tomato, lettuce, mayonnaise, wheat bread

Flatbread of the Week

ask your server about today's selection

salads

Classic Caesar Salad

romaine, croutons, parmesean cheese, house caesar

House Salad

baby greens, strawberry, praline pecan, mandarin, cucumber, shredded cheddar cheese, passion fruit vinaigrette

Rick's Chef Salad

iceberg, ham, turkey, cheddar, Swiss, soft-boiled egg, cherry heirloom tomatoes, cucumber, avocado

Cobb Salad

iceberg, bleu cheese, avocado, apple, bacon, cherry heirloom tomato, soft-boiled egg

Greek Salad

iceberg, cherry heirloom tomato, cucumber, red onion, kalamata olive, avocado, feta, pepperoncini, honey maple ham, red wine vinaigrette

Iceberg Wedge Salad

iceberg, cherry heirloom tomatoes, Point Reyes blue cheese, soft-boiled egg, bacon, croutons, blue cheese dressing

Cashew Chicken Salad

romaine, cabbage, carrots, pineapple, mandarin oranges, fried won ton chips, coconut peanut vinaigrette

Top It Off

chicken breast 9 | faroe island salmon* 15
miso soy ahi tuna 15 | beef patty 6 | skirt steak 13 | shrimp 12

sides

cole slaw^{GF}

kettle chips^{GF}

french fries^{GF}

sweet potato fries^{GF}

fruit cup^{GF}

side salad

onion rings

potato kegs

desserts

Key Lime Pie

macadamia graham cracker crust, lime rappe, whipped cream, mango puree
12

Vanilla Bean Crème Brûlée

fresh berries, whipped cream, cookie
12

New Orleans Bread Pudding

vanilla bean ice cream, bourbon sauce
13

Chocolate Flourless Cake

raspberry coulis, crème anglaise, fresh berries, whipped cream
13

Cookies

chocolate chip, peanut butter, oatmeal
3

Gelato

please ask your server about today's flavor selection
6

Chef's Dessert of the Moment

please ask your server about today's selection

"As Executive Chef, I intend to prepare every plate to perfection as defined by each of our guests. At your request, we will accommodate any special needs, dietary restrictions, allergens, or simply serve up the sauce on the side. Please enjoy!"

- Rick Alabaugh, Executive Chef

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