

# THE 1908 DINING ROOM

# STARTERS

**CRAB CAKES** 20 spicy remoulade

KOREAN TAGOS\* 17 marinated beef, house-made kimchi, chipotle crema TUNA TATAKI\* 18 asian slaw, toasted sesame seeds, orange ginger sauce, avocado puree, served rare

DUCK POUTINE 18 demi, cheese curds, green onion

# SOUP

BAKED FRENCH ONION CROCK 8 house croutons & melted gruyere cheese

SOUP OF THE DAY 8

# SALADS

ADD CHICKEN, STEAK, SHRIMP OR SALMON +5

#### **HOUSE 7/14**

mixed greens, jewel tomatoes, cucumbers, shredded carrots, hardboiled egg, croutons

## CAESAR 7/14

crisp romaine, jewel tomatoes, house-made caesar dressing, parmesan, croutons, anchovies

#### BURRATA 16

arugula, heirloom tomatoes, balsamic reduction, basil oil, fresh basil

#### PEAR 7/14

mixed greens, poached pears, pistachios, maytag bleu cheese, red wine vinaigrette

Consumer Advisory: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.



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# ENTREES

### SERVED WITH CHOICE OF SIDE SALAD OR SOUP

## PEPPER CRUSTED PORK TENDERLOIN 35

fried yukon gold potatoes, asparagus, blood orange gastrique

## CHILI RUBBED NY STRIP\* 39

12 oz. copper creek striploin, chimichurri, sweet potato fries, roasted red pepper coulis, corn & tomato

#### PAN SEARED FILET\* 42

7oz copper creek tenderloin, potatoes dauphinoise, blistered tomatoes, mushrooms, demi

### MARINATED FLAT IRON STEAK\* 38

orange scented jasmine rice, charred green beans, sesame ginger glaze, served medium rare

## LOBSTER LINGUINI 40

cherry tomatoes, olive oil, basil, chili flakes

#### CHICKEN PARMESAN 32

house-made marinara, linguini, mozzarella, broccoli

#### GARLIC SALMON 35

cucumber couscous, dill, lemon, yogurt sauce, seared zucchini

#### CORIANDER CRUSTED AHI TUNA\* 38

jasmine rice, wasabi cream, avocado, fennel slaw, served rare