



— Small Plates —

Smoked Salmon Carpaccio (CF) caper shallot vinaigrette / cucumber / dressed arugula / crème fraiche / charred sourdough **12** *gluten free option available*

Boudin Egg Rolls smokey remoulade / Texas Pete hot sauce **13**

***Oysters Rockefeller** creamed spinach / bacon / bearnaise / butter cracker crumbs **18**

Shrimp Cocktail horseradish cocktail / lemon / green tomato chow chow relish / shredded iceberg **15**

Calamari Fritti jalapeno / sliced pepperoncinis / parmesan / smokey remoulade **16**

Crispy Brussels (V) (GF) lemon / parmesan / balsamic glaze **8**

Firecracker Shrimp sweet and spicy chili sauce / scallion / balsamic glaze / peri peri **13**

Fried Green Tomatoes (V) sliced green tomato / siracha honey / fresh mozzarella / pesto / smokey remoulade / balsamic glaze **12**

1852 Truffle Fries crispy fries / parmesan / parsley / truffle zest / smokey aioli **12**

Spinach and Artichoke Dip swiss / crispy bowtie pasta / buttery crackers crumbs **14**

— Soups/Salads —

Lobster Bisque cream sherry / lobster / chives **12**

French Onion caramelized onion / grilled sourdough crouton / swiss **10**

1852 House mixed greens / romaine / marinated tomato / cucumber / red onion / honey bourbon goat cheese / candied pecans / lemon vinaigrette **14**

Caesar crisp chopped romaine / house made anchovy dressing / shaved parmesan / garlic crouton / lemon / fresh cracked black pepper **12**

The “Mickey” Salad (CF) romaine / iceberg / red onion / kalamata olives / blue cheese crumbles / tarragon-champagne vinaigrette / grilled shrimp skewer **15**

The Wedge iceberg wedge / buttermilk herb dressing / marinated tomato / bacon / blue cheese crumbles / red onion / fresh cracked black pepper / balsamic glaze **14**

Salad Enhancements: Grilled chicken +6 / Grilled shrimp skewer +6 / Grilled steak +10

Dressings: Buttermilk herb / Bleu cheese / Tarragon-champagne vinaigrette / House Caesar / Lemon vinaigrette / Balsamic vinaigrette

*\$6 charge for any split entrée and extra plate (GF) Gluten Free (CF) Chef's Favorite (V) Vegetarian

*These items are prepared cook to order and can contain raw or under cooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness
25% gratuity added for parties of six or more



— Entrée Features —

- Bucatini Pesto Primavera** (V) fresh bucatini pasta / basil pesto / marinated tomato / squash / zucchini / red onion / mushrooms / crushed red pepper / asparagus / baby spinach / grated parmesan **19**
add grilled chicken +6 / grilled shrimp skewer +6
- Braised Short Rib** (CF) (GF) rosemary and tomato jus / garlic mashed potato / chimichurri / chives **24**
- Lobster Ravioli** lobster cream / fine herbs / truffle pecorino / lobster / fresh crack black pepper / grilled garlic butter shrimp **39**
- *Citrus Seared Scottish Salmon** (GF) peri peri / garlic mashed potato / crispy brussels / lemon dill hollandaise / lobster **32**
- Airline Chicken Marsala** herb marinated airline chicken breast / mushroom asparagus risotto / mushroom marsala sauce **24**
- *Steak Frites** (CF) (GF) sliced Bistro steak / bearnaise / 1852 steak fries / lemon and black pepper aioli **27**
- *Blackened Halibut** (GF) sweet creamed corn / red pepper coulis / "New Orleans BBQ" sauce / lump crab / lemon **38**
- Center Cut Pork Ribeye** (GF) charred broccoli / sweet potato hash / peach bourbon glaze **24**

— Classic Cuts —

We recommend that our steaks be prepared to a temperature of no greater than medium. As temperatures of medium well and well done tend to lessen the rich flavor, quality, and consistency that we take a such great pride in serving. As such, we cannot guarantee steaks or chops ordered well done, and we will not be responsible for the cost of these items.

Temperature Guideline

Rare- Red Cool Center **Medium Rare-** Red Warm Center **Medium-** Warm Pink Center
Medium Well- Slightly Pink Center (not recommended) **Well-** Cooked Throughout (not recommended)

Choice of Potato – Garlic mashed potatoes, 1852 steak fries, Roasted gold potatoes or sub-Signature side for +2

Market Price

- *8 oz. Coulotte (Top Sirloin)
- *8 oz. Center Cut Filet
- *14 oz. NY Strip
- *12 oz. Ribeye
- *12 oz. "1852" Ribeye (CF)
- *20 oz. Bone-in Ribeye

Steak enhancements

- Sauce Trio** Bearnaise (GF) / Horseradish Cream (GF) / Mushroom demi(GF) **+6**
- Grilled Sugar Cane Shrimp Skewer** (GF) **+6**
- Oscar Style** (GF) 2 oz. lump crab and bearnaise sauce **+10**
- "1852" Style** (GF) 4 oz. lobster meat and truffle bearnaise sauce **+15**

Signature Sides — 8

Grilled Asparagus with Caper Shallot Vinaigrette / Charred Broccoli / Mashed Red Potatoes / Pan Roasted Gold Potatoes / Crispy Brussels / Sweet Potato Hash / "1852" Truffle Fries / Side Garden Salad / Side Caesar Salad

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