

Nineteen24

Drinks & Fare

STARTERS

- 20th Century Shrimp Cocktail** 8
Chilled with cocktail sauce, celery, fresh lemon.
- Baked Brie** 12
A blend of Brie, Goat cheese, and fresh thyme baked to perfection. Served with crostinis.
- Chicken Korea Fritto Misto** 12
Bite size chicken tossed in a Korean BBQ sauce over tempura vegetables.
- (5) Bleu Cheese & Bacon Bruschetta** 10
Bleu cheese spread with caramelized onions and topped with bacon.

GREENS

- Apple Wedge Salad** Half 9 Full 11
With Chicken Half 12 Full 15
Ice berg lettuce, bacon, gorgonzola cheese, fresh apples, chopped walnuts, topped with a sweet creamy golden balsamic dressing.
- Harvest Cobb Salad** Half 9 Full 12
Romaine lettuce topped with crisp fall apples, roasted butternut squash, chicken breast, eggs, avocado, feta, walnuts and an apple cider dressing.
- Shrimp Louie** Half 9 Full 13
Bay Shrimp topped over harvest greens, egg, tomatoes, capers, diced celery with 1000 island dressing.
- Lite Cilantro Lime Chicken Stir Fry** 15
Pan seared chicken breast marinated in cilantro and lime served over rice seasonal stir fry vegetables topped with avocado.
- Beet Salad** 14
Beets topped with candied walnuts and feta topped with your choice of dressing.

MAIN

- 1924 Burger** 13
Classic burger with 8 oz of Wagyu beef topped lettuce tomato, and onion and your choice of cheese.
- Big Stick Burger** 14
8oz Wagyu beef patty topped with bacon, avocado spread and fried onions.
- Linguine Seafood** 19
Chefs choice of fresh seasonal seafood tossed with garlic white wine sauce and linguine.
Supplement seafood for **Chicken 17 Prawns 19**
- Bacon Wrapped Meatloaf** 16
A blend of top meats & sausages wrapped with bacon and topped with house made coffee BBQ sauce. Served with mashed potatoes and fresh seasonal vegetables.
- Penne Pasta** 16
Your choice of creamy Tuscan style or traditional house made pesto over a penne pasta with cherry tomatoes and topped with parmesan cheese. **Add Chicken 18 Add Shrimp 21**
- Golden Coconut Prawns** 19
5 jumbo prawns coated with coconut and served with a blend of seasonal vegetables topped with peanut sauce atop white rice.
- Tuscan Chicken** 16
Grilled chicken breast. Topped with diced tomatoes, garlic, and basil. Served with garlic penne butter noodles and sauteed vegetables.
- Almond Crusted Salmon** 19
Pan seared almond crusted salmon topped with grape rosemary relish. Served with Parmesan risotto and seasonal vegetables.
- Filet Mignon** 31
Filet pan seared, finished with a cranberry glaze. Served with garlic mashed potatoes and seasonal vegetables. Finished with bleu cheese.
- 12oz Ribeye Steak** 25
Grilled and served with garlic mashed potatoes and seasonal vegetables. Finished with peppercorn whiskey demi glaze.
- Prime Rib** 8 oz 19 12 oz 23
Our slow roasted Prime Rib served with your choice of a twice baked potato or a traditional baked potatoes and seasonal vegetables.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

OUR MEALS ARE PROUDLY MADE WITH PRODUCTS FROM THESE LOCAL COMPANIES!

