

# Nineteen24

Drinks & Fare

## STARTERS

**20<sup>th</sup> Century Shrimp Cocktail** 8

Chilled with cocktail sauce, celery, fresh lemon

**Dungenous Crab Cakes** 16

Mixed with capers, lemon and Dijon breaded and served with sweet peppers and classic tartar sauce

**Chicken Korea Fritto Misto** 12

Bite size chicken tossed in a Korean BBQ sauce over tempura vegetables

**Classic Calamari Stips** 11

Tenderized calamari strips in a cracker meal accompanied crispy spinach served with lemon zest aioli and caper cocktail

## GREENS

**Wedge** Half 7 Full 9

**Chicken** Half 10 Full 13

Ice berg lettuce, Bacon, Maytag Bleu Cheese, cherry tomatoes, cracked pepper and our Roquefort dressing

**Teriyaki Ginger Chicken Salad** Half 9 Full 13

Char-grilled breast of chicken rubbed with ginger teriyaki spices, on a bed of baby lettuce, tomatoes, mandarin oranges, toasted almonds, and gala apples. Served with sweet chili dressing.

**Shrimp Louie** Half 9 Full 13

Bay Shrimp topped over Harvest Greens, Egg, Tomatoes, Capers, Diced Celery with 1000 island Dressing **Vegan substitute available**

**Lite Cilantro Lime Chicken Stir Fry** 14

Pan seared chicken breast marinated in cilantro and lime served over seasonal stir fry vegetables topped with avocado

## MAIN

**1924 Burger** 13

8oz Wagyu Beef, Hilmar Cheddar, Bacon garlic chutney, 5 Monkeys BBQ sauce

**Chicken Lemon Pepper Alfredo** 19

Sauteed chicken and fresh squeezed lemon, black pepper, and garlic Alfredo tossed linguine

**Meatballs Italiano Risotto** 17

Oven baked meatballs with sautéed onions, garlic and peppers covered in fresh mozzarella and marinara served atop of jalapeno risotto

**Shrimp Penne** 19

Sautéed lemon caper prawns over a penne pasta Pomodoro with cherry tomatoes, olives, garlic and basil topped fresh mozzarella

**Pork Chop Marcella** 24

12oz Pork chop grilled stuffed with sauteed mushrooms, ricotta cheese and finished with marcella wine. Served with jasmine rice.

**Chicken Jerusalem** 17

Chicken breast sautéed with artichokes, mushrooms, olives in a creamy wine sauce served with butter linguini and seasonal vegetables

**Grilled Winter Salmon** 19

Charred with citrus, maple and sage topped with lemon beurre blanc served with parmesan risotto and seasonal vegetables

**Macadamia Nut Calamari** 20

Lightly macadamia nut breaded tenderized calamari steak with caramelized lemon reduction over pesto red potato

**Filet Mignon** 31

Salt and pepper seasoned filet pan seared finished in garlic butter served almond brie risotto

**12oz Ribeye Steak** 26

Grilled with sautéed mushrooms and roasted garlic served with Alfredo penne and seasonal vegetables

**Prime Rib** 8 oz 18 12 oz 22

Our slow roasted Prime Rib roast served with a baked potato and seasonal vegetables

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

