

BRASSERIE



1605

Dinner

Served from 4:00pm - 10:30pm

Starters

Onion Soup

cheese-crust with gruyere, mozzarella and gouda

9

Lobster Corn Chowder

Roasted corn, potatoes, lardons, Corn & lobster fritters

9

Chicken & Shrimp Gumbo

fried okra, peppers, andouille sausage

9

Heirloom Tomato & Vidalia Onion

spinach, fresh basil, toasted crostini, warm balsamic pancetta vinaigrette

13

Homemade 3 Bean & Beef Chili

bacon, cilantro-jalapeno cream, brioche crouton

11

Steamed Vegetables

bok choy, snow peas, shiitake mushrooms, Napa cabbage, haricots vert, white and green asparagus, red coconut curry sauce

10 // 16

Salmon Sliders

fresh Atlantic salmon, scallions, guacamole, brioche onion squares, herbed lemon mayo

14

Tangy Chicken "Lollipops"

fresh cilantro chili sauce

10

Ahi Tuna and Avocado Poke

Ahi tuna, avocado, red onion, seaweed, toasted sesame seeds, sweet soy vinaigrette, ginger lime srirachi aioli, wonton crisps

13

Roasted Garlic Italian Bread

Gorgonzola dipping sauce

9

Salads

Roasted Figs and Prosciutto Salad

arugula, radicchio, grape tomatoes, toasted Pistachios, shaved Reggiano, Grappa vinaigrette

15

Greek Salad

hand torn romaine, baby greens, marinated baby carrots, fried olives, Kalamata olives, cauliflower puree, cucumbers, julienne red onions, feta cheese, herb vinaigrette, Oregano dust

15

1605 Salad

baby greens, frisée, gala apples, Humboldt Fog goat cheese, toasted hazelnuts, port vinaigrette

10 // 14

Romaine Hearts Salad

shaved parmesan, molten brie croutons

10 // 14

Asian Chicken Salad

marinated chicken breast, baby tomatoes, cucumbers, shredded carrots, red cabbage, Napa cabbage, snow peas, red peppers soy sesame vinaigrette, candied walnuts

16

Strawberry-Chicken Salad

mesclun greens, strawberries, shaved fennel, sliced summer radishes, toasted pine nuts, raspberry vinaigrette

15

Chef's Specialties

Grilled Meatloaf

portabella mushroom sauce, onion rings

20

Chicken & Waffles

fried breast of chicken, savory waffles, maple chicken jus

22

Free Range Chicken

Parisian potatoes, grilled asparagus, pearl onions, spinach, brown chicken jus

22

Lump Crab Cakes

Napa cabbage, julienne pears, fennel, roasted garlic Saffron aioli, cilantro chili oil

26

Chicken Pot Pie

classic chicken pot pie, organic vegetables, puff pastry crust

19

CP Angus Burger

brioche bun, onions rings

16

Salmon Burger

fresh Atlantic salmon, scallions, salsa cruda, guacamole, onion brioche roll, gaufrettes

16

Steaks

Skirt Steak

grilled skirt steak, grilled asparagus, rainbow chard, scallions, poblano jasmine rice, adobo sauce

27

Grilled Ribeye

bone-in 16 ounce, onion rings

33

Grilled NY Strip Loin

12 ounce, runner beans, shallot butter, summer squash, herbed hash browns

32

Steak Au Poivre

pepper-crust flat iron steak, truffle whipped potatoes, braising greens

31

Sides

Sautéed Wild Mushrooms

Sautéed Runner Beans

Sautéed Spinach

Waffle Fries

Tater Tots

Whipped Potatoes

Baked Potato

\$9 each

Entrees

Seared Atlantic Salmon

zucchini spaghetti, roasted tomato concassé

24

Pan Seared Red Snapper

pigeon peas rice, spiced tomato vinaigrette, plantain chips

28

Grilled Marinated Grouper

sautéed baby bok choy, julienne cucumber, tomato relish, toasted pine nuts, basil beurre blanc

29

Goat Cheese Ravioli

English peas, arugula, morels, toasted pine nuts, basil, brown butter sauce

23

Braised Veal Shank

caramelized Vidalia onions, wilted spinach, basil orzo risotto, gremolata

30

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. For your convenience 15% service charge will be added to parties of five or more.

Pre-Theater Menu Available

Three Course Dinner For \$28 4:00pm-7:00pm

\$

28

\$

28

\$

28