

# BRASSERIE



## 1605

### Dinner

Served from 4:00pm - 11:00pm

#### Appetizers

##### Onion Soup

cheese-crust with gruyere, mozzarella and gouda

9

##### Lobster Bisque

lobster beignets and sherry crème fraiche

9

##### Chicken & Shrimp Gumbo

fried okra, peppers, andouille sausage

9

##### CP Salad

chef's salad of romaine, fresh turkey, smoked ham, slow roasted tomatoes, marinated artichokes, chick peas, deviled eggs, gruyere cheese, Applewood bacon, Dijon dressing

17

##### Spinach and Pea Shoot Salad

shaved radishes, chives, warm bacon and shiitake vinaigrette

14

##### Chicken Pot Pie

classic chicken pot pie with organic vegetables

15

##### Lump Crab Cakes

parsnip & pepper slaw, lobster cream sauce

22

##### Free Range Chicken

Parisian potatoes, butternut squash puree, pearl onions, spinach, brown chicken jus

18

#### Steaks

##### Skirt Steak

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

22

##### Grilled Ribeye

bone-in 16 ounce, onion rings

30

##### Grilled NY Strip Loin

12 ounce, pan roasted herbed fingerling potatoes, haricots vert, charred baby tomatoes

32

##### Steak Au Poivre

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

28

##### Spicy Ahi Poke Tartar

Ahi tuna, cucumbers, ginger, soy, wonton crisps, pickled ginger, wasabi

12

##### Tangy Chicken "Lollipops"

fresh cilantro chili sauce

10

##### "Firecracker" Popcorn

##### Shrimp

rice noodles, scallions, chili lime sauce

12

##### Homemade 3 Bean & Beef

##### Chili

cilantro jalapeno cream, brioche crouton

11

#### Salads

##### 1605 Salad

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

10 // 14

##### Romaine Hearts Salad

shaved parmesan, molten brie croutons

10 // 14

#### Chef's Specialties

##### Chicken & Waffles

fried breast of chicken and savory waffles with maple chicken jus

19

##### Grilled Meatloaf

portabella mushroom sauce, onion rings

18

#### Pre-Theater Menu

#### Available Between

4pm-7pm.

#### Three Course Dinner

For \$25.

#### Sides

##### Sautéed Wild Mushrooms

##### Haricots Vert

##### Sautéed Spinach

##### Frites

##### Fingerling Potatoes

##### Whipped Potatoes

##### Baked Potato

\$6 each

##### Braised Short Rib Sliders

fried onions, au jus, toasted brioche buns

12

##### Steamed Mussels

Spanish olives, preserved lemons, cilantro, chili, broth

14

##### Steamed Vegetables

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

10 // 16

##### Asian Chicken Salad

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

15

##### Duck Confit Salad

butternut squash, roasted pecans, roasted fig relish, pomegranate vinaigrette

16

##### Angus Burger

brioche bun, onions rings

16

##### Salmon Burger

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

14

#### Entrees

##### Seared Atlantic Salmon

zucchini spaghetti, roasted tomato concassé

19

##### Braised Short Ribs

jalapeno-cheddar grits, apricot-apple chutney

22

##### Pan Seared Red Snapper

pigeon peas rice, spiced tomato vinaigrette, plantain chips

25

##### Grilled Veal Chop

onion port marmalade, pommes frites, herbed demi-glace

32

##### Spiced Maine Scallops

black bean hummus, roasted sunchoke, lemon-tahini butter sauce

28