

BRASSERIE



1605

Lunch

Served from 11:30am - 2:30pm

Appetizers

Steamed Vegetables

red coconut curry sauce, bok choy, snow peas, shiitake mushrooms, Napa cabbage, haricots vert, white and green asparagus
10 // 16

“Firecracker” Popcorn Shrimp

rice noodles, scallions, chili lime sauce
12

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

Sandwiches

Grilled Vegetable Melt

roasted garlic focaccia bread, roasted red and yellow peppers, grilled portabella, zucchini, squash, pepper jack cheese, gaufrettes
14

Roasted Turkey Club

fresh roasted turkey, sliced tomatoes, crisp bacon, lettuce, mayonnaise
14

Lobster Roll

traditional New England Style, toasted brioche bun, baby arugula
19

Express Lunch Menu Also Available.

**\$16.05 for Three
Courses In
Under 30 Minutes!**

Come Back to Enjoy our Pre-Theater Menu

Available Between
4pm-7pm.

**Three Course Dinner
For \$25.**

Lobster Bisque

lobster beignets, sherry crème fraiche
9

Onion Soup

cheese-crustured with gruyere, mozzarella and gouda
9

Chicken & Shrimp Gumbo

fried okra, peppers, andouille sausage
9

Homemade 3 Bean & Beef Chili

cilantro jalapeno cream, brioche crouton
11

Skirt Steak Salad

baby arugula, red cabbage, white frisée, grape tomatoes, roasted red peppers, red onions, feta cheese, Shaoxing vinaigrette
17

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

Seared Ahi Tuna

red leaf lettuce, tomato, wasabi mayo, sesame oil, toasted whole wheat burger bun
19

Grilled Chicken Panini

ciabatta roll, fresh mozzarella, wilted spinach, roasted tomato mayonnaise
14

Cuban

roasted pork, smoked ham, pickles, mustard
14

Entrees

Lump Crab Cakes

parsnip & pepper slaw, lobster cream sauce
22

Seared Atlantic Salmon

zucchini spaghetti, roasted tomato concassé
19

Free Range Chicken

Parisian potatoes, butternut squash puree, pearl onions, spinach, brown chicken jus
18

Steak Au Poivre

pepper-crustured flat iron steak, truffle whipped potatoes, braising greens
28

Chicken & Waffles

fried breast of chicken, savory waffles, maple chicken jus
19

Spiced Maine Scallops

black bean hummus, roasted sunchoke, lemon-tahini butter sauce
28

Braised Short Rib Sliders

fried onions, au jus, toasted brioche buns
12

Steamed Mussels

Spanish olives, preserved lemons, cilantro, chili, broth
14

Spicy Ahi Poke Tartar

Ahi tuna, cucumbers, ginger, soy, wonton crisps, pickled ginger, wasabi
12

Tangy Chicken “Lollipops”

fresh cilantro chili sauce
10

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

Chopped Salad

iceberg, baby spinach, radicchio, baby arugula, red onions, button mushrooms, olives, bacon, eggs, hearts of palm, bleu cheese, lemon basil 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

Grilled Meatloaf Sandwich

whipped potatoes and portabella sauce served on a ciabatta roll
14

Reuben

fresh corned beef, sauerkraut, Swiss cheese, Russian dressing, traditional rye
14

Pizza

Pepperoni Pizza

tomato sauce, mozzarella and pepperoni
14

Vegetarian Pizza

marinated artichokes, Roma tomatoes, spinach, button mushrooms, shredded mozzarella, sliced olives, tomato sauce
12

Italian Pizza

mozzarella, tomato sauce, sliced tomatoes
12

Sides

Sautéed Wild Mushrooms

Haricots Vert

Baked potato

Sautéed Spinach

Frites

Fingerling Potatoes

Whipped Potatoes

\$6 each