

Hot Appetizer

Lobster Ravioli

north atlantic cold water lobster, hand crafted fresh pasta, lemon butter sauce 11

Signature Crab Cakes

jumbo lump crab, with a spicy sauce remoulade and crispy fried capers 14

Fresh Seafood Appetizers

Priced by the piece or by the ounce. Recommended portion of 4 oz. of crab, 2 shrimp, and 1 oyster per person.

Shrimp Cocktail Market

East Coast Oysters 3.50 each

Colossal Tiger Shrimp Market

West Coast Oysters 3.50 each

Alaskan King Crab 4.50/oz.

Entreés

Grilled Salmon

celery root mashed potatoes, grilled baby fennel, white wine butter sauce 28

9-oz Chef's Petite Filet

hand selected and aged 28 days 38

14-oz Prime New York Strip

USDA Prime Aurora Beef, cooked under 1600° radiant broiler 38

Chicken Fettucini Alfredo

pan seared chicken breast, tossed in a creamy alfredo sauce with broccoli and parmesan 24

Pan Seared Chicken Breast 22

Salads

Caesar Salad

romaine hearts tossed in traditional caesar dressing with white anchovies, shaved reggiano parmesan and garlic croutons 8

Chophouse

house cured bacon, crisp iceberg lettuce, and roma tomatoes tossed in 19's signature dressing 8

Sides

Choice of two

Sea Salt Crusted Baked Potato 5

Buttermilk Mashed Potatoes 5

**Rich Blend of Fresh Cheeses
and Macaroni** 8

Grilled Asparagus 8

Smoked Sea Salt Steak Fries 5

19's Signature Creamed Spinach 7

Chef's Blend of Sautéed

Forest Mushrooms 6