



## APPETIZERS

### 1904 SKILLET CORN BREAD

cheddar, jalapeno, maple bacon butter 8

### CALAMARI

peanuts, shallots, sweet chili 12

### CRAB CAKES

jumbo lump crab, creole mustard sauce 14

### SHRIMP COCKTAIL

gin tomato cocktail sauce 9

### OYSTERS\*

half dozen 14

dozen 24

(choice of)

on the half shell-cocktail sauce, mignonette  
charbroiled-herb butter, lemon, parmesan

### TEMPURA LOBSTER\*

avocado wasabi crème, pickled vegetables 14

### BACON

bourbon apple butter, jicama slaw 8

### PAN SEARED SEA SCALLOPS\*

curried carrot puree, fennel orange gremolata 10

### KALE & ARTICHOKE DIP

grilled focaccia, mascarpone, lemon 8

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## SOUP & SALAD

### CAESAR SALAD

romaine, parmesan, focaccia croutons 8

### BABY ICEBERG WEDGE

bacon, grape tomato, red onion, bleu cheese dressing 9

### BEET SALAD

pickled & roasted beets, arugula, candied walnuts,  
whipped goat cheese, lemon vinaigrette 9

### HOUSE SALAD

baby greens, soppressata, hard boiled egg,  
aged provolone, red wine vinaigrette 8

### LOBSTER BISQUE

brandy, maine lobster 8

### FRENCH ONION SOUP

sherry, gruyere gratin 7

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## SIDES

BAKED POTATO 6

SAUTÉED WILD MUSHROOMS 7

ROASTED ASPARAGUS 9

BAKED SWEET POTATO 5

ROASTED BRUSSEL SPROUTS 6

HOUSE CUT STEAK FRIES 6

WHIPPED POTATOES 5

LOBSTER MAC & CHEESE 10

CREAMED SPINACH 9

Please inform server of any allergies or dietary restrictions.

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



## STEAKS

All premium steaks are served with your choice of whipped potatoes or roasted asparagus.

**PRIME NEW YORK STRIP\*** 14 oz. 41

**FILET\*** 6 oz. 28 | 8 oz. 35 | 12 oz. 44

**PRIME RIBEYE\*** 18 oz. 42

**PRIME PORTERHOUSE\*** 26 oz. 60

**PRIME SIRLOIN\*** 6 oz. 21

We are committed to using the highest quality beef available, hand selected, 100% Angus, corn-fed and from the Midwest.

Our prime and choice meats grade higher than the USDA industry standard.  
Our beef is aged to specifications unique to 1904 Steak House.

## ADDITIONS

**BÉARNAISE** 3

**GARLIC HERB BUTTER** 3

**HORSERADISH CREAM** 3

**SHERRY BRANDY DEMI** 3

**BLEU CHEESE BUTTER** 3

**COLD WATER LOBSTER TAIL** 50

**ALASKAN KING CRAB LEGS** 45

**JUMBO GRILLED SHRIMP** 9

**CRAB CAKE OSCAR** 8

**SEARED SEA SCALLOPS\*** 10

## ENTRÉES

### PORK PORTERHOUSE

barley, bacon, braised greens, cider demi 26

### PAN SEARED SCALLOPS\*

fennel risotto, citrus fennel slaw 29

### LAMB CHOPS\*

fingerling potatoes, baby carrots, mint chutney 36

### SCOTTISH SALMON\*

crispy polenta, mushroom ragu, kale, sherry 24

### MEDITERRANEAN SEA BASS

roasted fingerlings, wilted arugula, fennel tomato olive relish 28

### ROASTED AMISH CHICKEN

whipped potatoes, baby carrots, chicken jus 24

### 1904 STEAKHOUSE BURGER\*

gruyere, bacon jam, baby arugula, steak fries, garlic truffle aioli 18

### PAN SEARED FILET MEDALLIONS\*

king crab, sea scallop, sea butter, sherry brandy cream 45

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