

SOCIAL PLATES

| | |
|--|----|
| OYSTERS ON THE HALF SHELL* granny smith apple granita | MP |
| CRAB CAKES sweet chili butter sauce, house slaw | 18 |
| CRISPY PORK BELLY beer braised pork belly, toasted farro, mustard greens, cassis gastrique | 12 |
| CALAMARI jalapeno, sweet chili aioli | 14 |
| CRISPY BRUSSEL SPROUTS <i>gf</i> bacon jam, pecorino, toasted hazelnuts | 9 |
| GOAT CHEESE & BEETS <i>gf, v</i> roasted beets, red grapes, pistachio | 9 |
| BEER BRAISED CLAMS* garlic, serrano chilis, baguette | 16 |
| STEAK BITES* kalbi steak, spicy house kimchi | 12 |
| CHEESE PLATE <i>v</i> chef's selection of cheeses, house made seasonal preserves, flatbread crackers | 15 |
| POUTINE <i>gf</i> house fries, crispy bacon, bleu cheese sauce, Rogue Creamery smokey blue cheese | 9 |
| PAN SEARED SCALLOPS* <i>gf</i> Alaskan scallops, onion soubise | 17 |

CRISP SALADS & HEARTY SOUPS

Add grilled steak 8, salmon 7, shrimp 9 or chicken 5

| | |
|---|--------|
| FRENCH ONION caramelized onion, beef stock, sourdough, swiss cheese | 10 |
| TOMATO BISQUE <i>gf</i> san marzano tomatoes, basil, cream | 6 |
| 190 WINTER STEAK SALAD* <i>gf</i> marinated flat iron steak, lacinato kale, radicchio, dried cranberries, pickled shallots, toasted hazelnuts, spiced wine vinaigrette, Rogue Creamery smokey blue cheese | 18 |
| 190 HOUSE SALAD <i>vegan</i> mixed baby greens, chopped romaine, tomato, cucumber, carrot, herb garlic croutons, herb vinaigrette | 11 7 |
| SEARED AHI TUNA SALAD* sesame encrusted rare ahi, cherry tomato, carrot, cucumber, sesame vinaigrette, soy ginger glaze, crispy wontons | 19 |
| 190 SUNSET CAESAR* bacon, herb garlic croutons, lemon, house caesar dressing | 12 8 |
| WEDGE iceberg, cherry tomatoes, herb garlic croutons, smoked bacon bits, blue cheese dressing, blue cheese crumbles | 12 |
| QUINOA SALAD <i>gf, vegan</i> toasted quinoa, roasted red onion & fennel, white wine bloomed cranberries, grilled kale, arugula, herb vinaigrette | 13 |

BURGERS & SANDWICHES

served with house fries, house salad or cup of soup

| | |
|--|----|
| BLACKENED SALMON blackened spice king salmon, lettuce, tomato, house lemon tartar, seeded brioche bun | 15 |
| 190 CHICKEN CLUB brined chicken breast, smoked bacon, avocado, grilled frisee, tomato, swiss, seeded brioche bun | 13 |
| REUBEN slow braised corned beef, swiss cheese, purple sauerkraut, house 1000 island, dark rye | 15 |
| FRENCH DIPPER roast beef, caramelized onion, aged cheddar, horseradish house mustard, baguette | 16 |
| 190 CHEESEBURGER* Certified Angus Beef, aged white cheddar, house sriracha remoulade, lettuce, onion, tomato, seeded brioche bun | 15 |
| GRILLED CHEESE yellow cheddar, aged white cheddar, fontina melted on sourdough, | 12 |
| 190 BLTA smoked bacon, lettuce, tomato, avocado, on sourdough | 14 |

SIGNATURE CLASSICS

| | |
|---|----|
| BONE-IN FRENCHED PORK CHOP* <i>gf</i> Brined pork chop, roasted garlic whipped potatoes, roasted apple & fennel cream sauce | 32 |
| CHICKEN PARMESAN herb & pecorino crusted chicken breast, muenster cheese, spaghetti, red sauce | 24 |
| PAN ROASTED BREAST OF CHICKEN <i>gf</i> bacon-onion cream, roasted garlic whipped potatoes, acorn squash | 26 |

SERIOUS STEAKS

The finest grain-fed midwest beef hand selected for exquisite marbling and unmistakable flavor – topped with 190 Steak Butter

| | |
|--|----|
| FILET MIGNON 8 oz* | 40 |
| RIB EYE 12 oz* | 40 |
| BASEBALL CUT PRIME SIRLOIN 8 oz* | 34 |
| – choice of house fries or roasted garlic mash | |
| – choice of broccolini or grilled mushrooms | |
| – add Au Poive or blue cheese sauce | 2 |

ADD ONS

| | |
|----------------------------|----|
| one crab cake | 12 |
| three grilled shrimp | 9 |
| three pan seared scallops* | 12 |
| one lobster tail | MP |

SUCCULENT SEAFOOD

| | |
|--|----|
| PAN SEARED ALASKAN HALIBUT* <i>gf</i> fingerling potatoes, green beans, cipollini onions, oven roasted cherry tomatoes, fish fume | 35 |
| SALMON & BLACK GARLIC* <i>gf</i> crispy skin king salmon, fingerling potatoes, house kim chi, black garlic butter | 28 |
| NW CIOPPINO* <i>gf</i> shellfish tomato broth, fin fish, prawns, clams, roasted fennel, red onion, smoked paprika oil | 30 |
| SCALLOP RISOTTO* <i>gf</i> pan seared scallops, roasted mushrooms, oven roasted cherry tomatoes, lemon grass oil | 29 |
| HALIBUT AND/OR PRAWNS & CHIPS choose one or both, beer battered halibut or crispy prawns, house made fries, house slaw, lemon tartar sauce | 25 |

VEGETARIAN

| | |
|--|----|
| SEASONAL RISOTTO <i>gf, v</i> white wine, garlic & today's inspiration | 20 |
| STUFFED DELICATA SQUASH <i>gf, vegan</i> toasted quinoa, grilled kale, fennel, roasted red onion pistachios, wine-bloomed cranberries, lemon vinaigrette | 20 |

PASTA

| | |
|--|----|
| LOBSTER, SHRIMP & SWINE lobster, shrimp, pork belly, caramelized onions, roasted garlic, three cheese sauce, radiatore pasta, panko herb topping | 25 |
| RADIATORE + CHEESE <i>v</i> three cheese sauce, radiatore pasta, panko herb topping | 16 |

SIDES

| | |
|--|---|
| ROASTED BRUSSELS <i>gf, vegan</i> apple cider glaze | 6 |
| WINTER SQUASH <i>gf, v</i> roasted acorn and delicata squash, brown sugar crust | 6 |
| HOUSE FRIES <i>gf, v</i> house sriracha remoulade dipping sauce | 6 |
| ROASTED GARLIC MASH <i>gf, v</i> Yukon Gold potatoes, butter, roasted garlic, white pepper | 6 |

gf – gluten free *v* – vegetarian *vegan* – vegan

*Consuming raw or undercooked may increase your risk of foodborne illness
A 20% gratuity will be automatically added to parties of 6 or more
No split checks on Friday or Saturday evenings

Friday & Saturday Prime Rib

(while it lasts!)

garlic whipped potatoes, green beans, fresh horseradish and au jus 35