

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 jalapeño, 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
KALBI 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 | chicken 5

FRENCH ONION caramelized onion, beef stock, sourdough, swiss cheese	10
SOUP OF THE DAY today's inspiration	10 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, red onion, 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

add avocado 1 | bacon 2 | egg 2

190 CHEESEBURGER* Certified Angus Beef, aged white cheddar, house sriracha remoulade, lettuce, onion, tomato, seeded brioche bun	15
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
BLACKENED SALMON blackened spice king salmon, lettuce, tomato, house lemon tartar, seeded brioche bun	15
GRILLED THREE CHEESE & TOMATO BISQUE yellow cheddar, aged white cheddar and fontina melted on sourdough,	12
190 BLT smoked bacon, lettuce, tomato on sourdough	13

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 whipped potatoes	
– choice of broccolini or grilled mushrooms	

ADD ONS

one crab cake	12
three grilled shrimp	9
three pan seared scallops*	12
one cold water lobster tail	MP
green peppercorn or blue cheese sauce	2

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, salmon, halibut, 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	22

VEGETARIAN

MUSHROOM RISOTTO <i>gf, v</i> white wine, garlic, roasted crimini, oyster and shiitake mushrooms, white truffle oil	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

BROCCOLINI <i>gf, vegan</i> olive oil, garlic, fresh herbs	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 29