

THE FOUR SEASONS

1905

Steakhouse

HORS D'OEUVRE

CRAB RANGOON

CRAB AND CREAM CHEESE FILLED WONTON SERVED WITH SWEET AND SOUR SAUCE

18

SMOKED BACON BITES

NUESKE'S CHERRYWOOD SMOKED BACON TOSSED WITH A BBQ GLAZE TOPPED WITH PICKLED ONIONS

16

SHRIMP COCKTAIL

SIX JUMBO CHILLED SHRIMP SERVED WITH FRESH LEMON AND OUR HOMEMADE COCKTAIL SAUCE

16

SALAD

1905 HOUSE SALAD

FRESH GREENS TOPPED WITH BACON, EGG, OLIVES, MUSHROOMS, AND BLUE CHEESE SERVED WITH A HOMEMADE TARRAGON DRESSING

8

CAESAR

ROMAIN LETTUCE TOPPED WITH CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING
ADD CHICKEN 14 OR SHRIMP 17

8

BLACK AND BLUE

A CRISP, ICEBERG WEDGE TOPPED WITH BACON CRUMBLES, ONION, TOMATOES, AND A CREAMY HOMEMADE BLUE CHEESE DRESSING

22

SOUPS

1905 SEAFOOD CHOWDER

3.5/5

ASK SERVER

3.5/5

STEAKS AND CHOPS

<u>RIBEYE*</u>	42
14 OZ	
<u>FILET MIGNON*</u>	45
8 OZ	
<u>PORK CHOPS*</u>	26
ONE CHOP	
TWO CHOPS	48
<u>SATURDAY PRIME RIB</u>	38
16OZ	
22OZ	46
ADD SHRIMP TO ANY ENTREE	9
ADD LOBSTER TO ANY ENTREE	MARKET PRICE

OVER THE TOP

SAUTED ONION	2
SAUTED MUSHROOM	2.5
ROSEMARY AND LEMON BUTTER	4
BLUE CHEESE CRUMBLES	4
TRUFFLE BUTTER	4

SEAFOOD

<u>SALMON AU POIVRE*</u>	32
SALMON FILET MARINATED IN SOY SOUCE, GARLIC, LEMON JUICE AND SUGAR COATED WITH FRESH GROUND BLACK PEPPER	
<u>GRILLED SHRIMP*</u>	27
GRILLED SHRIMP SERVED WITH LEMON BUTTER	
<u>LOBSTER TAIL*</u>	MARKET
LOBSTER TAIL SERVED WITH DRAWN BUTTER	

ALL ENTREES SERVED WITH CHEFS POTATO AND VEGETABLE

PASTA

<u>CAJUN CAVATAPPI</u>	17
CHICKEN 23 SHRIMP 26 LOBSTER 42	
<u>SPAGHETTI AND MEATBALLS</u>	18
TWO HANDMADE ITALIAN MEATBALLS ON TOP OF RED SAUCE AND PASTA	

KIDS

<u>1905 BURGER</u>	14
YOUR WAY WITH FRIES OR FRUIT	
<u>CHICKEN TENDERS</u>	14
CHOICE OF DIPPING SAUCE WITH FRIES OR FRUIT	
<u>SPAGHETTI WITH MEATBALLS</u>	12
ONE HANDMADE ITALIAN MEATBALL ON TOP OF RED SAUCE AND PASTA	

DESSERT

<u>CREME BRULE</u>	8
HOMEMADE RICH CUSTARD TOPPED WITH CARMELIZED SUGAR	
<u>PETITE CHEESECAKE</u>	10
TOPPED WITH SEASONAL BERRIES	
<u>MISCAUNO ISLAND FUDGE SLIDE</u>	16
HOUSE RECIPE FUDGE BLENDED WITH VANILLA ICE CREAM, AND CHOCOLATE	
<u>PINK SQUIRREL</u>	12
CREME DE NOUX AND CREME DE COCOA BLENDED WITH VANILLA ICE CREAM	

LOUNGE SPECIALTY COCKTAILS

THE WARD EIGHT

RYE WHISKEY AND FRUIT JUICE

CAMBORINI

CHAMBORD, LEMON JUICE

COSMOPOLITAN

CITRON VODKA, COINTREAU, LIME JUICE AND CRANBERRY JUICE

LAST WORD

GIN, GREEN CHARTREUSE, MARASCHINO LIQUEUR AND LIME JUICE

12 MILE LIMIT

RUM, WHISKEY, BRANDY, GRENADINE AND LEMON JUICE

SIDE CAR

COGNAC, ORANGE LIQUEUR, LEMON JUICE AND A
SUGARED RIM

MARY PICKFORD

RUM, PINEAPPLE JUICE, GRENADINE AND MARASCHINO LIQUEUR

GIN RICKY

GIN, LIME JUICE TOPPED WITH CLUB SODA

FRENCH 75

GIN, LEMON JUICE, SUGAR AND CHAMPAGNE

CORPSE REVIVER

GIN, LILLET BLANC, ORANGE LIQUEUR AND LEMON JUICE