

1900

Bar & Grill

Lunch Menu

SOUPS

HEART HEALTHY CHICKEN NOODLE SOUP \$6

CHEF'S INSPIRED SOUP DU JOUR \$6

SALADS

HOUSE SALAD \$5

Chopped greens, tomatoes and cucumbers,
your choice of dressing

CAESAR SALAD \$9

Served with garlic croutons, shredded parmesan
and Tuscan Caesar dressing

Add a protein: Chicken or shrimp or salmon for \$6

COBB SALAD \$9

Blue cheese, bacon, eggs, tomatoes,
cucumbers and avocado

APPETIZERS

CHIPS AND SALSA \$5

Crispy corn chips with salsa

CAPRESE SALAD \$8

Mozzarella, basil, heirloom tomatoes,
balsamic glaze and extra virgin olive oil

WINGS OVER ATLANTA \$11

Classic hot, lemon peppered or jerk spiced

CALAMARI \$12

Flashed fried, banana and red peppers,
marinara or cajun remoulade

SANDWICHES AND SUCH

SEARED TUSCAN SEASONED CHICKEN WRAP \$12

Crispy romaine, tomatoes and parmesan cheese

QUESADILLA \$12

Classic chicken, jalapeño jack cheese,
sautéed red onions

CLASSIC MILE HIGH TURKEY CLUB \$12

Smoked turkey, bacon, lettuce, tomato and
mayo on bread and sliced in half

TRES TACOS (your choice of 3) \$12

Beef, fish, chicken or shrimp and served
with a side of slaw

BLACKENED CHICKEN SANDWICH \$12

Kaiser bun, lettuce, tomato, and fries

CAJUN FRIED CHICKEN SANDWICH \$12

Cajun seasoning, battered and fried,
lettuce, tomato and Fries

1900 BURGER (CHOOSE YOUR TOPPING) \$12

Blue cheese crumbles, onions, sautéed
mushrooms, BBQ sauce and selection of cheeses

*Select additional toppings to enhance your
burger for only \$1.95 each:*

Bacon, pulled BBQ pork or fried egg

ENTRÉE

CHAR-GRILLED RIBEYE 10 OZ. \$28

Jumbo asparagus, garlic whipped potatoes
and mushroom demi glaze

CAJUN SHRIMP \$18

Cajun spiced, battered and fried, served with
garlic whipped potatoes in red pepper cream sauce

CHAR-GRILLED CHICKEN \$16

Served with chef's vegetable and garlic
whipped potatoes

PAN SEARED LEMON PEPPERED SALMON 4 OZ. \$17

Chef's vegetable and potato hash, lime cream sauce

CHEESE RAVIOLI \$13

Classic Alfredo and you can add chicken for \$5

GRILLED VEGETABLE PLATER \$12

Zucchini, yellow squash, portabella mushroom,
long stem artichoke with balsamic glaze

SIDES

FRENCH FRIES \$5

CHEF'S VEGETABLE MEDLEY \$5

SAUTÉED BRUSSEL SPROUTS WITH BACON \$5

DESSERTS

BROWNIE A LA MODE \$8

APPLE PIE \$8

CHEESECAKE \$8

FLOURLESS CHOCOLATE TORTE \$8

LEMON SORBET \$8

BEVERAGES

JUICES \$4.50

Orange, grapefruit, apple, cranberry or tomato

STARBUCKS COFFEE

Cappuccino \$5

Latte \$5

Espresso \$4.50

Freshly Brewed Regular or Decaffeinated \$4.50

MILK \$4.50

Non-Fat, 2%, whole, chocolate and soy

TAZO TEA \$4.50

Choose from a selection of hot teas
regular and decaffeinated

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

A gratuity of 19% is suggested with parties of 5 or more.