

f @1776STEAKHOUSE

1776

STEAKHOUSE

Established 1987

(302) 645-9355
1776STEAKHOUSE.COM

STARTERS

ESCARGOT

Snail butter, puff pastry
19

PAVE STICKS

Crispy layered potato, brava sauce
16

LOBSTER BLACK RAVIOLI

Crab, shrimp, tomatoes, basil, sherry cream
22

OYSTER ROCKEFELLER

Spinach, bacon, parmesan, bearnaise
18

SCALLOP CHIPS

Panko breaded, horseradish cream sauce
19

YELLOWFIN TUNA CARPACCIO

Evoo, sea salt, shallots, lemon aioli
24

STEAK TARTARE

Tenderloin, traditional condiments,
egg yolk, horseradish, herbs
24

JUMBO LUMP CRAB CAKE

Broiled 5oz. crab cake, cucumber radish salad,
dill cream sauce
22

SEARED FOIE GRAS

Hazelnut, fig & port wine reduction, grilled brioche
24

SAUTEED LITTLENECK CLAMS

Garlic white wine broth, herbs
18

GRILLED NUESKE'S DOUBLE SMOKED BACON

Maple peppercorn glaze, parsnip puree
23

SOUPS & SALADS

MAINE LOBSTER BISQUE

Cognac, sherry cream
12

FRENCH ONION

Beef shank broth, toasted brioche, swiss le gruyere
10

SENATE HAM & BEAN SOUP

Smoked ham hock, navy beans
10

SIMPLE MIXED GREENS SALAD

Shaved carrot, house vinaigrette
14

1924 HOTEL CAESAR

Romaine, anchovies, garlic, dijon, egg yolk,
evoo, parmesan, toasted baguette
16

THE "WEDGE"

Buttermilk blue cheese dressing, bacon, tomato, red onion
16

SHRIMP & CRAB LOUIE

Mixed greens, louie dressing
21

BOSTON BIBB

Baby heirloom tomato, cucumber, radish,
pickled onion, bacon, crispy egg, house ranch
21

RAW BAR & SEAFOOD TOWERS

RAW BAR & HOT BAR *(Miso butter)*

Oysters 6pc | 24 • Clams on the Half Shell 6 pc | 18 • Jumbo Shrimp Cocktail 5pc | 26
Colossal Crab 4oz | 16 • Chilled Maine Lobster Tail Mkt

DAILY SELECTION CAVIAR 1OZ

Classic garnishes
MKT

CHILLED SEAFOOD TOWER

(Choose Petite or Grande)

Shrimp, Oysters, Maine Lobster Tail, Clams,
Colossal Crab & Daily Crudo

MISO-BROILED SEAFOOD TOWER

(Choose Petite or Grande)

Shrimp, Oysters, Maine Lobster Tail, Clams,
Colossal Crab & Daily Crudo



1776

STEAKHOUSE

Established 1987

1776 STEAKS

**All Steaks served with Mashed or Baked Potato, Chef Vegetable & Onion Straws
Upgrade your Potato and/or Vegetable to an Enhanced Side

FILET MIGNON

7oz 39 • 10oz 45

BONE-IN FILET MIGNON

14oz 49

NEW YORK STRIP

12oz 48

KANSAS CITY STRIP

16oz 52

BONE-IN RIBEYE

18oz 57

T-BONE

20oz 62

PRIME RIB

Queen Cut 14oz 42 • King Cut 16oz 46

SRF WAGYU RIB CAP STEAK

8oz Mkt

SRF WAGYU NEW YORK STRIP

10oz Mkt

PORTERHOUSE

36oz Mkt

TOMAHAWK

40oz Mkt

STEAK ENHANCEMENTS & ADDITIONS

SAUCES:

Chimichurri, Bearnaise, Au Poivre, Bordelaise

ADD ONS:

Jumbo Shrimp, Lobster Tail, Jumbo Lump Crab Cake,
Oscar Style, Blue Cheese Crusted

1776

HAPPY HOUR EVERYDAY

In the entire restaurant 3-5pm

3 Course Everyday Pre Fixe \$35

25% Off Appetizers & Raw/Hot Bar Items
(Seafood towers not included)

\$10 All Specialty/Classic Cocktails & Martinis

\$8 First Tier House Wines

\$4 Miller Lite • \$6 Draft Beer

ENTREES

1776 STEAKHOUSE BURGER

Farmhouse cheddar, maple glazed bacon,
house sauce & fries
22

FILET MIGNON TRIO

3oz filets individually topped:
Oscar style, blue cheese & demi, & au poivre
47

CHIMICHURRI CAULIFLOWER STEAK

Roasted baby carrots, wild mushrooms
24

SALMON WELLINGTON

Puff pastry, spinach stuffing & parmesan risotto
36

MISO SOY GLAZED SEA BASS

Sticky rice, broccolini & ponzu sauce
36

TUNA STEAK AU POIVRE

Cauliflower mash & broccolini
36

14 DAY DRY AGED PORK CHOP

Dijon creme sauce, pureed potatoes & baby carrots
42

CRISPY AIRLINE CHICKEN BREAST

Kennett square mushrooms, parsnip puree
32

MAINE LOBSTER NEWBERG

Cognac-Sherry infused butter sauce & house biscuit
Mkt

AUSTRALIAN RACK OF LAMB

Baby carrots, shiraz reduction, pistachio pesto, cauliflower puree
46

ENHANCED SIDES

Nueske's Bacon & Fontina Cheese Baked Potato

Butter, garlic, onion straws 14

Lobster "Connecticut Style" Baked Potato

Butter, garlic, lemon, chives 18

Sweet Potato Brulee

Vanilla custard, cinnamon, torched sugar 12

Creamed Spinach

Garlic, parmesan 12

Roasted Kennett Square Mushrooms

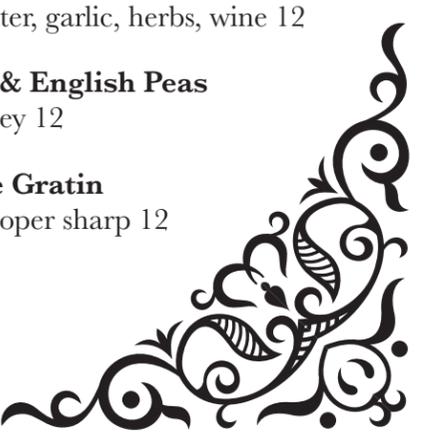
Caramelized pearl onions, pine nuts, butter, garlic, herbs, wine 12

Heirloom Rainbow Carrots & English Peas

Pepitas, lavender honey 12

Baked Mac N Cheese Gratin

Cheddar, fontina, gruyere, cooper sharp 12



1776 STEAKHOUSE

Established 1987

DESSERTS

1776 CREME BRÛLÉE CHEESECAKE

VANILLA CREME BRÛLÉE

DUBAI STYLE CHOCOLATE PISTACHIO CAKE

THOUSAND LAYER APPLE PIE

MARSHMALLOW S'MORE CAKE

STICKY TOFFEE PUDDING

TRIPLE LAYERED KEY LIME CAKE

HOUSE-MADE ICE CREAMS

Andes Mint Chip

Banana Foster

Cherry Jubilee

HOUSE-MADE SORBETS

Chocolate Cabernet

Triple Berry

AFTER DINNER DRINKS

1776 CHOCOLATE DESSERT MARTINI

CLASSIC ESPRESSO MARTINI

ESPRESSO OLD FASHIONED

AFFOGATO

Tito's vodka, espresso, vanilla ice cream, shaved chocolate

PORT WINE BY THE GLASS *(3oz Pour)*

Grahams 6 Grapes 15

Grahams Tawny 10 yr 20

Grahams Tawny 20 yr 30

Grahams Tawny 30 yr 65

Grahams Tawny 40 yr 90

Grahams Tawny 50 yr 180