

1899 DINNER

SHAREABLES

VEAL MEATBALLS

SAN MARZANO TOMATOES | GRILLED CIABATTA | SHAVED REGGIANO

BAVARIAN PRETZEL

WARM BEER CHEESE | MUSTARD

SWEET AND SPICY CHICKEN WINGS

CELERY STICKS | BLEU CHEESE

CRISPY FRIED "HOG WINGS"

CREAMY COLE SLAW | CAROLINA SWEET AND TANGY BBQ SAUCE

STARTERS

OYSTERS ON THE 1/2 SHELL (GF) MARKET PRICE

CHEF'S WEEKLY SELECTION | 1/2 DOZEN OR DOZEN |
COCKTAIL SAUCE | MIGNONETTE | LEMON | WAKAME SALAD

JUMBO SHRIMP COCKTAIL (GF)

(3) PIECES | COCKTAIL SAUCE | LEMON | WAKAME SALAD

TUNA TARTAR

AVOCADO | CUCUMBER | RADISH | FRIED RICE NOODLES | TSO'S GLAZE

CRAB SALAD

AVOCADO | CUCUMBER | MANGO | PICKLED RADISH | CRUNCHIES | SPICY MAYO

SOUPS

SOUP OF THE DAY

FRENCH ONION

NCC CRAB AND CORN CHOWDER

SALADS

NCC HOUSE SALAD (GF/V)

BABY GREENS | CARROTS | CUCUMBERS | TOMATOES | CANDY CANE BEETS |
RED WINE VINAIGRETTE

ROMAINE AND BABY KALE CAESAR

SHAVED REGGIANO | PARMESAN TOASTS

BURRATA SALAD (GF)

BABY ARUGULA | HEIRLOOM TOMATOES | PROSCIUTTO DI PARMA | LEMON OIL | AGED BALSAMIC

ICEBERG WEDGE

HEIRLOOM TOMATOES | SHAVED RED ONION | APPLEWOOD BACON | POINT REYES BLEU

ADD TO ANY OF THE ABOVE SALADS | GRILLED CHICKEN | SALMON | CRAB CAKE

MAINS

HORSERADISH CRUSTED SALMON

LEEKS | ASPARAGUS | FINGERLING POTATOES | LUMP CRAB BEURRE BLANC

COLOSSAL CRAB CAKES

SWEET POTATOE FRIES | CREAMY COLE SLAW | DILL PICKLE TARTAR SAUCE

SEARED SCALLOPS

CAULIFLOWER PUREE | BACON LARDONS | MELTED LEEKS | POMEGRANATE-RED WINE REDUCTION

SPICY KOREAN BBQ BEEF SHORT RIBS

GOCHUJANG | JASMINE RICE | BABY BOK CHOY

14OZ NY STRIP STEAK AU POIVRE

WHIPPED GOLD POTATOES | ROASTED MUSHROOMS | ASPARAGUS | COGNAC CREAM SAUCE

CREAMY POLENTA (GF/V)

TUSCAN VEGETABLE AND WHITE BEAN RAGOUT | SHAVED PARMESAN

CATCH OF THE DAY

MARKET

STEAKHOUSE SELECTION

ALL SELECTIONS GLUTEN FREE EXCEPT FOR SWEET POTATO FRIES AND ONION RINGS

SERVED WITH CHOICE OF ONE SIDE | ADDITIONAL SHAREABLE SIDES

| 8OZ FILET MIGNON |

| 14OZ PRIME PORK CHOP |

| DOUBLE CUT NEW ZEALAND LAMB CHOPS |

| GRILLED SWORDFISH |

ADD RED WINE DEMI-GLACE OR HORSERADISH CREAM SAUCE

SIDES

SAUTEED BROCCOLI RABE | BEER BATTERED ONION RINGS |

SAUTEED SPINACH | GRILLED ASPARAGUS | SWEET POTATO FRIES |

GRATIN POTATOES | WHIPPED GOLD POTATOES | TRUFFLE SHOESTRING FRIES

COMFORT CORNER

CHEF STEVE'S VEAL BOLOGNESE

RIGATONI PASTA | AGED ROMANO

JUMBO SHRIMP SCAMPI

LEMON LINGUINI | WHITE WINE | GARLIC | LEMON

CHICKEN MILANESE

LEMON AND GARLIC BROWN BUTTER | SALAD OF BABY ARUGULA |

HEIRLOOM TOMATOES | RED ONION | SHAVED REGGIANO