

APPETIZERS

FRESH OYSTERS* gf chiopotle-habenero bloody mary granita	MP
OUR FAMOUS CRAB CAKES sweet chili butter sauce, house slaw	18
CRISPY CALAMARI jalapeño, sweet chili aioli	14
KALBI STEAK BITES* gf kalbi steak, spicy house kimchi	15
CHEESE PLATE v chef's selection of cheeses, house made seasonal preserves, flatbread crackers	16
AHI TARTARE* avocado, tamari, yuzu, sesame, sriracha aioli, wonton chips	18
PAN SEARED SCALLOPS Alaskan scallops, onion soubise	18
CRISPY BRUSSELS SPROUTS gf bacon jam, pecorino, toasted hazelnuts	12
GOCHUJANG PRAWNS black garlic butter sauce, toasted bread	16

SOUPS & SALADS

Add grilled steak 8 | salmon 12 | shrimp 9 | chicken 6

FRENCH ONION caramelized onion, beef stock, sourdough, swiss cheese	10
TOMATO BISQUE San Marzano tomatoes, cream, basil	6 10
FLAT IRON STEAK SALAD* gf rosemary & red wine marinated flat iron steak, lacianto kale, radicchio, roasted delicata squash, dried cranberries, blue cheese crumbles	18
190 HOUSE SALAD v, df mixed baby greens, chopped romaine, tomato, cucumber, carrot, herb garlic croutons, herb vinaigrette	8 12
SEARED AHI TUNA SALAD* sesame encrusted rare ahi, cherry tomato, carrot, cucumber, sesame vinaigrette, soy ginger glaze, crispy wontons	19
190 SUNSET KALE CAESAR* lacianato kale, bacon, herb garlic croutons, lemon, house caesar dressing	10 14
CLASSIC WEDGE iceberg, cherry tomatoes, herb garlic croutons, smoked bacon bits, blue cheese dressing, red onion, blue cheese crumbles	12 16
QUINOA SALAD gf, vegan, df toasted quinoa, roasted red onion & fennel, white wine bloomed cranberries, grilled pea vines, arugula, toasted almonds, herb vinaigrette	15

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	16
CHICKEN CLUB brined chicken breast, smoked bacon, avocado, grilled frisee, tomato, swiss, seeded brioche bun	15
PRIME RIB DIPPER slow-roasted prime rib, caramelized onion, aged cheddar, horseradish house aioli, baguette	19
"THE CLASSIC" GRILLED CHEESE W/ TOMATO BASIL SOUP yellow cheddar, aged white cheddar and fontina melted on sourdough	16

gf – gluten free v – vegetarian vegan – vegan df – dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be automatically added to parties of six or more. No split checks on Friday or Saturday evenings.

SIGNATURE CLASSICS

BONE-IN FRENCHED PORK CHOP* gf brined pork chop, roasted garlic whipped potatoes, caramelized apple & onions, hard cider reduction	32
CHICKEN PARMESAN herb & pecorino crusted chicken breast, muenster cheese, spaghetti, red sauce	26
PAN ROASTED BREAST OF CHICKEN gf bacon onion creme, roasted garlic whipped potatoes, roasted acorn squash	28

SERIOUS STEAKS

The finest grain-fed midwest beef hand selected for exquisite marbling and
unmistakable flavor—topped with 190 Steak Butter
– house fries or roasted garlic whipped potatoes
– seasonal vegetables

FILET MIGNON 8 oz* gf	42
RIB EYE 12 oz* gf	40
ADD ONS	
one crab cake	12
three grilled shrimp	9
three pan seared scallops*	15

SLOW-ROASTED PRIME RIB gf 33

Available FRIDAY, SATURDAY, SUNDAY after 4PM while it lasts!

rock salt & rosemary crusted prime rib, garlic whipped potatoes,
seasonal vegetables, fresh horseradish, au jus

SUCULENT SEAFOOD

PAN SEARED ALASKAN HALIBUT* gf fingerling potatoes, green beans, cherry tomatoes, seafood fume	35
SCALLOP RISOTTO* gf pan seared scallops, roasted mushrooms, cherry tomatoes, lemon grass oil	30
HALIBUT AND CHIPS beer battered halibut, house made fries, house slaw, lemon tartar sauce	23

PASTA & VEGETARIAN

MUSHROOM RISOTTO gf, v white wine, garlic, roasted crimini, oyster and shiitake mushrooms, white truffle oil	22
STUFFED DELICATA SQUASH gf, vegan, df toasted quinoa, grilled kale, roasted red onion, fennel, wine bloomed cranberries, hazelnuts, herb vinaigrette	22
LOBSTER, SHRIMP & SWINE lobster, shrimp, pork belly, caramelized onions, roasted garlic, three cheese sauce, radiatore pasta, panko herb topping, chili flakes	25

SIDES

SOMETHING GREEN gf butter, garlic, fresh herbs	7
GRILLED MUSHROOMS gf, v olive oil, balsamic, marjoram, garlic butter	7
HOUSE FRIES gf, v house sriracha remoulade dipping sauce	7
ROASTED GARLIC MASH gf, v Yukon Gold potatoes, butter, roasted garlic, white pepper	7

FRIED CHICKEN SUNDAY

Available after 4PM while it lasts!

Served family-style. Includes gravy, garlic whipped
potatoes, seasonal vegetables

24 half | 35 whole