

SEAFOOD

*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a food borne illness - especially if you have certain medical conditions

Basa Meuniere		13
<i>dusted & pan sautéed w/ capers, garlic, basil, tomato, pepper, brown butter</i>		
Mahi Dinner		15
<i>Grilled 7oz Mahi Mahi fillet garnished with spinach and tomatoes finished with our lemon butter. Served with jamine rice and chef's choice veg</i>		
Tuna AuPoirve		20
<i>cracked black peppercorn encrusted Ahi tuna served with wilted spinach and rice. Finished with a cirtus butter</i>		
Porch Bouillabaisse		19
<i>wild gulf shrimp, sea scallops, squid, mussels, fish sautéed with white wine, olive oil, clam broth, tomato, mushroom, garlic, herbs and penne. Garlic butter baguette</i>		

Steak, Pork, Chicken

steak and pork served w/mashed & veg

Chicken Chevre		14
<i>char-grill chick breast topped w/ goat cheese, artichokes, sundries, and lemon burre blanc served w/ jasmine rice and veg</i>		
Plain ole Steak		7oz...11 / 14oz...18
Plain ole Filet		5oz...16 / 10oz...24
Bone-in Pork Chop		12oz...16
The 1898	<i>- onion, mushroom, roasted peppers, swiss, Port Wine sauce</i>	<i>.....add 4</i>
Au Poivre	<i>- peppercorn brandy cream sauce, mushrooms</i>	<i>.....add 4</i>
Smothered	<i>- wilted spinach, mushroom, gorgonzola, Port Wine sauce</i>	<i>.....add 4</i>
Gorgonzola	<i>- melted gorgonzola crust</i>	<i>.....add 3</i>
Classic	<i>- sautéed mushrooms and onions</i>	<i>.....add 2</i>

PASTA

Penne Milano	11/14	Vegetarian Ravioli	13
<i>Chicken breast, garlic, cream, sun-dried tomato, fresh sage, parm, balsamic glaze</i>		<i>sundried tomatoes, spinach, mushroom, capers, gorgonzola, basil w/ olive oil garlic</i>	
Sausage and 3 Cheese Pasta	11/14	Jo-licious Mac	11/14
		<i>Creamy mac with smoked chix, mushrooms, red raw onion</i>	
Hot Vodka Ravioli	13	Macaroni & Cheese	7 / 10
<i>3 cheese ravioli w/ tomato, cream, gorg, mozz, parm, chili pepper vodka</i>			