

1629 Club Dinner

Wednesday - Saturday 4-9 pm



Charcuterie Board *(GF on request)*

Chefs cheese selection | Chorizo Iberico | Prosciutto di Parma | House-made
crostini | Local honey and jam
\$23

1629 Shrimp Cocktail

Jumbo shrimp, charred lemon, cocktail
sauce
\$16

French Onion Soup

Caramelized onions and beef broth
topped with house-made baguette and
fresh gruyere cheese
\$12

Shishito peppers

Blistered shishito peppers, house-made
aioli
\$9

Caesar Salad

Romaine lettuce, parmesan, croutons,
creamy Caesar dressing, anchovies
\$13

Chef's Specialty Steak Tartare

Fresh filet mignon, finished with shallots, Worcestershire
\$18

Chicken and Dumplings

House-made dumplings |
organic chicken | Casa
Rondeña Wine | fresh
vegetables
\$25

Filet Oscar

Hand-cut filet mignon |
Hollandaise | fresh crab |
Hasselback potato
\$42

Crab Stuffed Shrimp

Chesapeake Bay style crab
stuffing | spicy Brussel sprouts
\$30

Three Cheese Pizza (V)

Mozzarella | Parmigiano
Reggiano | Fontina
\$17

Vintners Pizza

Pesto | Sausage |
Mozzarella
\$22

Bee Sting Pizza

Pepperoni | local honey |
chile flake
\$19

Tiramisu \$12

