

1629



Welcome valued 1629 Wine Club Members.

Thank you for joining us this evening.

Starters

Prosciutto Diver Scallops - \$21

Diver Scallops on cauliflower veloute topped with crispy prosciutto.

Caesar Salad - \$15

Romaine lettuce tossed in house-made caesar dressing with blistered tomatoes, fresh croutons and parmesan cheese.

Bruschetta - \$20

Mediterranean Bruschetta Kalamata tapenade cherry tomatoes and artichoke hearts

Burrata & Charred Tomato Insalata - \$18

Creamy burrata with basil leaves and blistered tomatoes, finished with balsamic glaze, basil oil and honey.

Main Entrees

Herb-crusted Salmon - \$35

Atlantic Salmon filet encrusted with fresh thyme and dill.

NY Strip au Vin Rouge - \$40

8 oz New York strip finished with a shallot-red wine demi-glace

Pan Seared Duck - \$32

Spiced red wine demi-glace with orange and lingonberry,

Classic Burger - \$18

Gourmet beef patty on a potato bun with romaine and Roma tomato.

Dessert- \$12

*Classic Creme Brulee
Carrot Cake*

WOOD-FIRED PIZZAS-\$20

Bee Sting

*A 1629 Fan favorite!
Mozzarella and Pepperoni topped with red pepper flakes
and a drizzle of Hot Honey.*

The Lobo

Mozzarella, Pepperoni, Sausage & Green Chile

Margherita

Fresh Mozzarella, Tomatoes, and Basil.

The Aegean

Mozzarella, Artichoke Heart, Thyme-Charred Tomato.

The OG

Mozzarella, Pepperoni

**All Entrees Come with Duck fat - seared brussel sprouts, and roasted potatoes served with parmesan and balsamic glaze.*

**Ask About of Coffee and Hot Tea Options*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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