

## 1904 OPP BEEF

We are committed to using the highest quality beef available. OPP Beef is our own brand, hand cut and hand selected by Executive Chef Bill Osloond. OPP is 100% Angus, Midwestern, corn-fed and local from Aurora Beef. Our Prime and Choice meats typically grade higher than the USDA industry standards. Our beef is aged to specifications unique to 1904 and is unlike any beef you will find. We rub all of our beef with smoked sea salt, porcini powder, black pepper and thyme. All steaks are dusted with our signature spice blend and cooked under 1600° radiant broilers.

## TO START

### Calamari 9

Flash fried, romesco sauce

### Baked French Onion Soup 7

Four onions with sherry, gruyere crouton

### LBR Barbecue Shrimp 15

Abita Amber sauce, grilled bread, Creole aioli

### Charcuterie Board 12

Chef's selection of cured meats and artisan cheeses, pickled vegetables, house-made jelly

### Fried Crab Cakes 13

Maryland jumbo blue crab

### House Pickle Plate 9

House pickles, flat bread

## SALADS

### Caesar Salad 7

Romaine, shaved parmesan, croutons

### Chophouse Salad 7

Romaine, Maytag bleu cheese, pecan wood smoked bacon, red onion, house vinaigrette

### Our Spinach Salad 7

Candied pecans, egg, pickled onion, Heartland Creamery goat cheese, bacon vinaigrette

### Baby Iceberg Wedge Salad 7

Maytag bleu cheese, pecan wood smoked bacon, red onion, grape tomato

### Mediterranean Salad 7

Romaine, olives, onion, tomatoes, feta

### Heirloom Tomato Salad 7

House mozzarella, shallot, balsamic vinaigrette

## 45-DAY AGED

20 oz Kansas City 52

26 oz Porterhouse Steak 60

22 oz Cowboy Ribeye 36

8 oz Filet 30

14 oz New York Strip 35

## FOR YOUR STEAK

Béarnaise Sauce 3

Roasted Garlic-Herb Butter 3

Bleu Cheese Crust 5

Crab Meat Béarnaise 8

Black Pepper-Horseradish Aioli 3

Blackened Grilled Colossal Shrimp 15

Seared Jumbo Scallops 15

Au Poivre 3

## **SURF FLIGHT** (Flight 49)

**Jumbo Scallops** Large 32 Small 15

House pasta, artichoke conserve, smoked tomato sauce

**Seared Halibut** Large 32 Small 18

Parsnip puree, sugar snap peas, mint beurre blanc

**Miso Roasted Chilean Sea Bass** Large 32 Small 18

Baby bok choy, soy, house miso

## **TURF FLIGHT** (Flight 52)

**Steak and Frites** Large 38 Small 20

New York strip steak, truffle-parmesan fries, herb butter

**Colorado Lamb Rack** Large 36 Small 19

Local goat cheese gratin, red pepper jus

**12 oz. Boneless Pork Chop** Large 29 Small 16

Missouri Heritage Berkshire pork, curry crust,  
orange-peanut sauce, coconut-basmati rice, mango salsa

**1904 Signature Dinner** 55

16 oz. bone-in filet, King Crab leg,  
1904 house steak sauce

**1904 Filet Oscar Trio** 50

Grilled asparagus, petite filets topped with seared jumbo scallop, grilled colossal shrimp, King Crab, Béarnaise

**½ Roasted Pasture-Raised Chicken** 26

Missouri Rain Crow Ranch chicken, mushroom-pecan wood smoked bacon wild rice,  
grilled asparagus, natural jus

**16 oz USDA Prime Ribeye** 40

Blackened, mashed potatoes, fried green tomatoes

**16 oz Filet** 60

Fried duck egg, corn-sweet potato hash

**24 oz USDA Prime Dry Aged Bone-In Ribeye** 60

Seared jumbo scallops, balsamic beurre rouge

**1904 Signature Surf & Turf** 70

8 oz bone-in filet and one pound lobster tail with grilled asparagus

## Sides 7

Sea Salt Baked Potato

Mashed Potatoes

Lobster Macaroni & Cheese

Cajun Macaroni & Cheese

Fried Green Tomatoes

Steamed Broccoli

Crispy Brussels Sprouts

## Vegetable of the Week

Bacon Wild Rice

Sautéed Forest Mushrooms

Creamed Spinach

Creamed Corn

Smashed Sweet Potatoes

Grilled Asparagus