

SPRING 2008

Soups

Soup of the Day - Priced Daily

Appetizers

Sesame Seared Sea Scallops with Soy-Wasabi Cream and Spicy Slaw ... 12

Grilled Portobello Mushroom topped with Oven Roasted Tomatoes, Pearl Onions, Kalamata Olives, and Feta Cheese over a Roasted Red Pepper Puree ... 9

Panko Crusted Jumbo Prawns atop a Coconut Curry Cream with Tangy Pineapple Chutney ... 9

Duck Leg Confit over Southern Sweet Cornbread with Spicy Greens, Caramelized Onions and Braised Vegetables ... 10

Salads

Romaine Hearts tossed in a Chipotle Spiked Caesar Dressing with Grilled Pita Points ... 8

1587 House Salad with Fresh Fruit, Roasted Vegetables, White Cheddar and Champagne Vinaigrette ... 8

Spinach Salad tossed in Raspberry Vinaigrette with Candied Pecans, Sweet Onions, and Balsamic Soaked Strawberries finished with Goats Cheese ... 11

Entrées

Rice Flour Crusted Orange Roughy atop a Sesame-Soy Asian Vegetable-Basmati Rice "Tower" with Toasted Peanuts and Cucumber-Nori Salad ... 26

Molasses Brined Porkloin over a Sweet Potato, Smoked Bacon, and Cannellini Bean Succotash with a Spicy Jerked Apple Puree finished with Gorgonzola Cheese ... 26

Peppered, Grilled Beef Tenderloin over a Porcini-Asiago studded Potato Croquette accompanied by a Horseradish Cream and topped with a sauté of Haricot Vertes, Sweet Onions, and Sun Dried Tomatoes ... 31

Grilled Shrimp, Scallops, Mussels, and Pancetta "Pot Au Feu" over Wild Rice with Spring Vegetables and Sun Dried Tomatoes topped with an Herbed Goat Cheese Crostini ... 27

Pan-Seared Salmon atop Roasted Vegetable Risotto paired with a Ginger-Beet Vinaigrette topped with Caramelized Onions, Wild Mushrooms and Hearty Greens ... 26

Pan-Roasted Orange Glazed Duck Breast fanned over a Caramelized Onion and Duck Sausage Grit Cake, accompanied by a Port Wine Fig Reduction and Balsamic Mixed Greens ... 27

Chops Menu

All chophouse style cuts are served Char-Grilled with Roasted Garlic Mashed Potatoes and Seasonal Vegetables. You may either select Garlic Butter or a Rich Bordelaise for your sauce.

Chargrilled Rack of Lamb ... 29

8 ounce Filet Mignon ... 31

Oven Roasted Half Chicken with Natural Pan Reduction ... 19

Grilled, Pork Porterhouse ... 20

12 ounce Beef Ribeye ... 28

Add Shrimp or Scallops in an Herbed Garlic White Wine Butter ... 9

We offer a full Vegetarian Menu. Just ask your server! Ask also about our Reserve Wine List
We offer familiar food selections for children. Your server will describe the nightly menu additions and dessert creations.
20% Gratuity for Parties of 6 or more
\$5 Plate Charge on Shared Entrees
Remember - Great food takes time. Thank you for dining with us.