

Lunch

BRASSERIE

1605

Served 11:30am - 2:30pm

Starters

Steamed Vegetables
bok choy, snow peas,
shiitake mushrooms, Napa cabbage,
haricots vert, white & green asparagus,
red coconut curry sauce
10

CP Vegetable Sushi Rolls
Kampyou (sweet gourd) rolls, inari cucumber rolls,
spicy onion rolls, sweet soy, wasabi aioli,
srirachi aioli, pickled ginger
13

Stuffed Portabello
lentils, celery, oregano, fried parsley
tomato water, chive oil
10

Onion Soup
cheese-crusted with gruyere,
mozzarella, gouda
9

Dungeness Crab Bisque
fried leeks, smoked gouda & chive beignet
sweet red pepper oil
9

Spicy Ahi Tuna & Avocado Poke
Ahi tuna, avocado, red onion,
ginger lime sriracha aioli,
seaweed, toasted sesame seeds,
sweet soy vinaigrette, wonton crisps
15

**Crispy Ginger Lobster & Vegetable
Dumplings**
asian slaw, chili butter sauce
14

Fish Tacos
crispy white fish, sweet red onion & mango
salsa, lime crème
10

Salads

Heirloom Tomato-Buratta Salad
grilled peaches, arugula, hand torn basil
lavender honey lime vinaigrette,
balsamic drizzle
16

Grilled Calamari & Fennel Salad
radicchio, arugula, lardoons, cucumber, buck-
wheat noodles, chopped cashews,
Thai Vinaigrette
15

1605 Salad
baby greens, frisée, gala apples,
Humboldt Fog goat cheese,
toasted hazelnuts, port vinaigrette
10

Caesar Salad
baby red & green romaine, shaved parmesan,
brioche crouton,
creamy garlic vinaigrette
10

Blackened Shrimp Salad
red pepper, roasted corn, julienne red onions,
toasted sunflower seeds, crispy wontons,
lemon vinaigrette
17

Chopped Vegetable Salad
avocado, onion, grape tomato, cucumber,
hearts of palm, spring peas, chick peas, green
beans, julienne carrots, chicory, radicchio
creamy black truffle vinagrette
15

Sandwiches

CP Burger
choice of cheese, waffle fries, brioche bun
16

Cowboy Burger
crispy onions, grilled bacon slab, cheddar,
roasted corn aioli, brioche roll, tater tots
16

“Crowne” Burger
avocado, fried egg, provolone cheese,
caramelized onions, waffle fries
16

Herb-Grilled Portobello Sandwich
black bean pâté, avocado, pickled red onions & jala-
peños, cornmeal-crusted zucchini &
chipotle aioli , waffle fries
16

Vegetable Burrito
chili-herb grilled seitan, caramelized onions,
sautéed greens, chipotle black beans, brown rice,
“mozzarella”, guacamole, sour cream, chipotle
salsa, guajillo chipotle salsa
15

Roasted Turkey Club
fresh roasted turkey, sliced tomatoes, crisp
bacon, lettuce, mayonnaise, waffle fries
15

“Crowne” Lobster Roll
hard shell lobster claws & tail meat,
red onions, celery, fried basil, terra chips
19

Chicken Panini
baby rocket arugula, smoked mozzarella,
piquillo peppers, chipotle pepper bbq aioli,
Terra chips
16

Entrees

Pappardelle Pasta w/ Veal Ragu
grilled cherry tomatoes, basil, fresh garlic
shaved reggiano, herb crostini
23

12oz. Grilled NY Strip Loin
creamed kale, crispy shallots
1605 butter
31

Mustard Encrusted Wild Salmon
roasted beet risotto, wasabi– soy beurre blanc
24

Roasted Grouper
seafood-English pea risotto,
Champagne-Citrus Beurre Blanc
28

Jumbo Shrimp & Creamy Grits
jalapeno, aged cheddar, lardons, tomatoes,
scallions, cremini mushrooms
29

Chicken & Waffles
fried breast of chicken, savory waffles,
maple chicken jus
23

Grilled Boneless Free Range Chicken
roasted garlic baby new potatoes,
lavendar honey brussels, baby peppers
brown chicken jus
24

Ask your server about
our soup & sandwich
specials

Sides

Baked Potato
Whipped Potatoes
Waffle Fries
Tater Tots
9 each

Wild Mushrooms
Haricot Verts
Sautéed Broccolini
Sautéed Spinach

For your convenience 15%
will be added to parties
of five or more

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness

BROADWAY⁴⁹

BAR & LOUNGE

BRASSERIE



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