

1799 PRIME FAMILY STORY

Jay Quander, the founder of 1799 Prime (Steak & Seafood) Restaurant shares his family ancestry and connection to President George Washington.

Documented from the 1670s, the Quander family is one of the oldest documented African American families that have come from African ancestry to present day America. Historians have not found records of any other African American family whose ancestry has been consistently kept and published from that date and early period.

So, as I pondered the thought of naming the 1799 Steak & Seafood Restaurant, my first thought was thinking of life's goals and achievements. The longer I pondered on this thought, the memories of my forefathers and their life struggles to ensure a healthy lifestyle for their family occurred to me. In order for my forefathers to achieve a healthy lifestyle, required the instructions of others to direct their potential pathway. That pathway has led me to establish 1799 Prime Steak & Seafood.

In researching the family lineage, records showed that the majority of the Quander family resides in Virginia, Maryland and Washington DC. The family can trace their lineage almost 350 years into the 1670's in Colonial Maryland. A branch of the family eventually was placed at Mount Vernon in Virginia as the enslaved servants of President George Washington.

The Quanders originated from the Fanti tribe in Ghana, West Africa. A man by the name of Egya Amkwandoh was kidnapped during the African slave trade in the late 17th century and was apparently transported to the Maryland colony. It is thought that when slave owners asked for his name, the reply "Amkwandoh," was misinterpreted as "I am Quando." The next few generations of Quanders went by the name Quando rather than Quander. Other variations used included Quandoe and Kwando. The name became recognized as the present-day pronunciation "Quander" during the early 19th century.

It is believed that Egya Amkwandoh had two sons, who were both taken away from him and split up. One son resided in Maryland and the other son resided in Virginia. The first known records of the "Quando" family existing as free people come from the Maryland side, specifically the family member of Henry Quando. Henry Adams, the enslaver, from Port Tobacco, Charles County, Maryland, provided for Quando's freedom in his will of October 13, 1684. Further, the descendant Quandos/Quanders that currently reside in Virginia are widely believed to be related to George Washington.

As the family ancestry continues to unfold, Nancy Carter Quander and her mother Sukey Bay were among the slaves who worked as spinners and cloth makers at River Farm, one of George Washington's five farms that constituted the Mount Vernon Plantation and Estate. Nancy began her work at about age 13.

Finally, the significance of naming of 1799 Prime Steak & Seafood is revealed. George Washington's will, provided for the manumission and freedom of his 123 enslaved, but postponed their release until Martha's death. George Washington died on December 14, "1799." On the first anniversary of George Washington's death, Martha Washington elected to sign a deed of manumission, the effect of which released and fully freed Washington's enslaved on January 1, 1801. On that date, Nancy Carter, who shortly thereafter married Charles Quander, a free Black man, was fully emancipated. Remaining in the Mount Vernon area, Nancy Quander was among the eleven free people reported in the Alexandria Gazette in 1835, as attending the tombstone and landscape at Washington's grave. To the reporter's inquiry, the group noted that they were paying their respects and attributed their loyalty to George Washington, whom they claimed to have been like a father.

Edited by Rohulamin Quander • Quander Historical and Educational Society, Inc.

Cc: Robin Quander Whitmire



Beverages

MARISSA'S DAY OFF 8

***non-alcoholic**

cold brew • cocoa bitters • simple syrup
heavy cream

QUANDER'S QUENCHER 8

***non-alcoholic**

cucumber • mint • lemonade • sprite

LAVA LAMP 8

***non-alcoholic**

strawberry rhubarb basil syrup • ginger beer

SODA & WATER

COKE, DIET COKE, SPRITE, GINGERALE 4

LEMONADE 4

SAN PELLEGRINO 8

FIJI WATER 8

HOT TEA

VANILLA ROOIBOS 4

MINT 4

CHAMOMILE 4

JASMINE GREEN 4

EARL GREY 4

OOLONG 4

COFFEE

MEDIUM ROAST DRIP 5

ESPRESSO 6

CAPPUCCINO 7

LATTÉ 7

MACCHIATO 7

AMERICANO 6

ICED TEA

SWEET TEA 5

UNSWEET BLACK TEA 5



Signature Cocktails



SPRING KISS 16

Jameson • muddled cucumber • pineapple juice • lime juice

PASSIONFRUIT WHISKEY SMASH 17

Uncle Nearest 1884 • passionfruit • mint

JAPANESE OLD FASHIONED 17

Kikori whiskey • rosemary syrup • yuzu bitters

I AM QUANDO 17

Ron Zacapa 23 • Linie aquavit • rosemary syrup
*smoked tableside

GIN BLUSH 17

Roku gin • raspberry orange hibiscus syrup • orange bitters

PEPPERMELON 17

peppermelon infusion • maraschino cherry

SMOKED MIDNIGHT MANHATTAN 18

Uncle Nearest 1884 • sweet vermouth • luxardo cherry syrup
black walnut bitters
*smoked tableside

KETTLE ONE ESPRESSO MARTINI 19

cold brew • Ketel one vodka • kahlua

PEAR SIDECAR 19

Belle de Brillet pear liqueur • lemon • grand marnier

BANANA BREAD OLD FASHIONED 17

*dessert cocktail
banana infused rum • cocoa bitters

MAPLE WALNUT MANHATTAN 18

*dessert cocktail
Uncle Nearest 1856 • sweet vermouth • maple walnut syrup
walnut bitters



Wine By The Glass

CHAMPAGNE & SPARKLING

Benvolio Prosecco, Veneto, IT	10
Mandois Brut, Champagne, FR	25
Schramsberg Mirabelle, North Coast, CA	20
Unshackled Brut Rose, Napa, CA	15
Medici Ermete, Dolce Lambrusco, IT	12

DRY ROSE

Belle Glos Oeil de Perdrix, Sonoma, CA	16
Elouan, OR	10

WHITE WINE

Matanzas Creek Sauvignon Blanc, Sonoma, CA	13
Echo Bay Sauvignon Blanc, Marlborough, NZ	12
Les Glories Sancerre, Loire Valley, FR	22
Terras Gauda Albariño, Rias Baixas, ES	12
J Lohr Bay Mist Riesling, Monterey, CA	10
Ceretto Moscato D Asti, Piedmont, IT	13
Benvolio Pinot Grigio, Friuli, IT	9
De Westhof Estate Chardonnay, SA	15
Nielson Chardonnay, Santa Barbara County, CA	10
Hartford Court Chardonnay, Russian River, CA	18

RED WINE

Nielson Pinot Noir, Santa Barabara County, CA	14
Black Stallion Pinot Noir, Los Carneros, CA	18
Willakenzie Pinot Noir, Willamette Valley, OR	26
Bieler Pere & Fils La Jassine, Cotes du Rhone Villages, FR	10
Bodega Norton Reserva Malbec, Lujan de Cuyo, AR	13
Williamsburg Petit Verdot, Williamsburg, VA	15
Les Cadrans de Lassegue, Bordeaux, FR	19
Daou Cabernet Sauvignon, Paso Robles, CA	16
RouteStock, Route 29 Cabernet Sauvignon, Napa, CA	18
Chateau La Freynelle Cabernet Sauvignon, Bourdeaux, FR	14



Soups & Salads



SOUP DU JOUR 11

ask your server for today's offering

FRENCH ONION SOUP 11

beef broth • gruyere cheese

PRIME HOUSE SALAD 13

arcadian mixed greens • heirloom tomato • onion • shaved carrots • croutons
champagne vinaigrette

WEDGE SALAD 15

iceberg • pancetta • grape tomato • egg
bleu cheese crumbles • bleu cheese dressing

KALE CAESAR SALAD* 14

shaved parmesan • toasted oatmeal
croutons • caesar dressing

ADD SOME PROTEIN

CRAB CAKE 26 • CHILLED LUMP CRAB 14 • SEARED SCALLOPS* 20
GRILLED FLAT IRON STEAK* 18 • GRILLED SALMON* 11 • GRILLED SHRIMP 11
GRILLED CHICKEN 7

Raw Bar



JUMBO SHRIMP COCKTAIL GF 20

cocktail sauce • tabasco

OYSTERS ON THE HALF SHELL* GF MP

ask your server for today's selection

minimum of six

tabasco • mignonette • cocktail sauce

CHILLED SEAFOOD TOWER* GF MP

oysters on the half shell • shrimp cocktail • snow crab leg
cold water lobster • wakame • cocktail sauce • mignonette • tabasco



Starters



CRAB & OYSTER ROCKEFELLER 14

lump crab meat • creamed spinach
herb panko crumbles
parmesan cheese • lemon halves

PROSCIUTTO AVOCADO TOAST 14

fresh avocado • pickled fresno peppers
heirloom grape tomato • prosciutto • onion
balsamic vinaigrette

TRUFFLE FRIES GF 14

shaved parmesan cheese • truffle garlic aioli

BRAISED PORK BELLY GF 16

house made kimchi • szechuan chili sauce
sugar spice brulee

ITALIAN MEATBALLS 18

marinara sauce • herb crumbles
parmesan • toast points

WINGS 18

choice of buffalo style, szechuan chili,
old bay
bleu cheese or ranch dressing
celery & carrots

FRIED OYSTERS 18

haricots verts • cherry pepper aioli

BLACKENED WHISKEY SHRIMP 19

mustard cream sauce • toast • scallions

GREEN CURRY MUSSELS 19

coconut broth • basil • spinach • toast

CRISPY CALAMARI 19

haricots verts • marinara

SCAMPI MAC & CHEESE 22

shrimp • cheese blend • scampi cream sauce
tomato • herb panko crumbles

FRIED GREEN TOMATO 23

cajun grilled shrimp • chilled red bean
succotash • cherry pepper aioli

CRAB AVOCADO TOWER 23

jumbo lump crab meat • corn succotash
avocado smash • lemon tarragon aioli
basil oil • crostini

1799 STEAK ROLL 23

caramelized onions • sharp cheddar
scallions • roasted red pepper coulis

LAMB CHOPS* 26

herb-crusted • demi glace
crispy onion straws

BLACKENED WHISKEY SCALLOPS* 27

mustard cream sauce • toast • scallions





Chef's Butcher Block

served with grilled asparagus • all Chef's Butcher Block selections are gluten-free

DUROC DRY AGED PORK CHOP* 14 OZ	40
CENTER-CUT PETITE FILET MIGNON* 6 OZ	49
CENTER-CUT FILET MIGNON* 8 OZ	54
PRIME NEW YORK STRIP* 14 OZ	57
PRIME RIBEYE* 16 OZ	63
PRIME BONE-IN RIBEYE* 18 OZ	66
PRIME TOMAHAWK* 35 OZ	123

SAUCES +4 | béarnaise* • au poivre • fromage • demi glace • beurre blanc • whiskey
lobster tail MP • crab cake 26 • seared scallops* 20 • grilled shrimp 14 • oscar* 16

HERB CRUSTED PRIME RIB

AVAILABLE FROM 3 PM THURSDAY, FRIDAY, & SATURDAY ONLY
SERVED WITH HORSERADISH CREAM & AU JUS

JUNIOR PRIME RIB* 10 OZ	45
1799 PRIME RIB* 14 OZ	57
CHEF'S PRIME RIB* 16 OZ	61

SIDES

MACARONI & CHEESE 13 • BURGUNDY MUSHROOMS GF 13
GARLIC MASHED POTATOES GF 12 • SWEET MASHED POTATOES GF 11
POTATOES AU GRATIN GF 13 • FRITES GF 9
SAUTÉED BRUSSELS SPROUTS GF 13 • GRILLED ASPARAGUS GF 13
HARICOTS VERTS GF 13 • BRAISED COLLARD GREENS 13
CREAMED SPINACH 11 • SAUTÉED SPINACH GF 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of certain medical conditions; these items may contain raw and/or undercooked ingredients.



Land & Sea



CHICKEN SCARPARELLO GF 28

bell & evans organic chicken • italian sausage • blistered tomatoes
fingerling sweet potatoes • capers • sweet-sour pan sauce

SHRIMP & GRITS GF 29

andouille • creamy grits • seafood tomato broth

BLACK PEPPER ZITI 29

shrimp • andouille sausage • walnuts • sundried tomatoes
roasted red peppers • parmesan cream sauce

SEAFOOD FRA DIAVOLO 34

linguine pasta • mussels • shrimp • squid • heirloom tomatoes
roasted red peppers • spicy diavolo sauce

SZECHUAN SALMON* GF 36

ginger rice • haricots verts • smoked chili oil

SEARED SCALLOPS* 41

creamy mushroom risotto • herb truffle butter • parmesan cheese
crispy leeks

GRILLED WHOLE BRANZINO GF 42

tuscan marinated • roasted rainbow carrots • lemon emulsion
herb oil

CRAB CAKES 49

apple mango slaw • roasted poblano tartar sauce • asparagus

TRIDENT SEAFOOD* 62

lightly blackened salmon • shrimp • crab cake • garlic panko crumbles
sweet potato mash • herb roasted heirloom tomato
roasted poblano tartar sauce



Desserts



“NOTHING BUNDT CAKES” BUNDLET 9
ask your server for today's feature

CHEESECAKE CRÈME BRULEE 14
caramelized sugar • caramel sauce • whipped cream
fresh berries • white chocolate shavings

CHOCOLATE PEANUT BUTTER PIE 14
fresh berries • chocolate sauce • wafer cookie

CHOCOLATE SPOONFUL CAKE 14
fresh berries • chocolate sauce • wafer cookie

BREAD PUDDING 14
caramel sauce • à la mode • chantilly cream • fresh berries

ICE CREAMS AND SORBET 5

Choice of:

ICE CREAM
Coffee Praline (vegan) • Pistachio • Cherry Stracciatella
Raspberry Sorbet • Mango Sorbet

