

1799 Prime



Dinner Menu

RAW BAR

OYSTERS ON THE HALF SHELL* GF
MARKET PRICE
ask your server for today's selection
minimum of six

JUMBO SHRIMP COCKTAIL GF 25
cocktail sauce • tabasco

CHILLED SEAFOOD TOWER* GF
MARKET PRICE
oysters on the half shell • shrimp cocktail
snow crab leg • cold water lobster • wakame
cocktail sauce • mignonette • tabasco

STARTERS

BLACKENED WHISKEY SHRIMP 19
mustard cream sauce • toast • scallions

LAMB CHOPS* 26
herb-crusted • demi glace • crispy

WINGS 18
choice of: buffalo style • szechuan chili
bleu cheese or ranch dressing
celery & carrots

1799 STEAK ROLL 23
caramelized onions • sharp cheddar

BRAISED PORK BELLY GF 16
house made kimchi • szechuan chili sauce

FRIED GREEN TOMATO 23
cajun shrimp • chilled red bean succotash
cherry pepper aioli

CRISPY CALAMARI 19
haricots verts • marinara

CHILLED TUNA TATAKI* GF 19
smashed avocado • ponzu sauce • sweet
potato chips • pickled fresno peppers •
sesame seeds • scallions • truffle Oil

FRIED OYSTERS 18
haricot verts • cherry pepper aioli

GREEN CURRY MUSSELS 21
coconut broth • basil • spinach • toast

CRAB AVOCADO TOWER 23
jumbo lump crab meat • corn succotash •
smashed avocado • lemon tarragon aioli •
basil oil • crostini

TRUFFLE FRIES GF 14
shaved parmesan cheese • truffle garlic aioli

ITALIAN MEATBALLS 18
marinara sauce • parmesan cheese • herb
crumbles • toast point

CHEF'S BUTCHER BLOCK

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

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| 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 |
| DUROC PORK CHOP* 14 OZ | 40 |

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

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| 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

LAND & SEA

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| CRAB CAKES 49 apple and mango slaw • roasted poblano tartar • asparagus |
| SHRIMP & GRITS GF 29 andouille • creamy grits • seafood tomato broth |
| SEARED SCALLOPS* 41 creamy mushroom risotto • herb truffle butter • parmesan cheese • crispy leeks |
| BLACK PEPPER ZITI 29 shrimp • andouille sausage • walnuts • sundried tomato • roasted peppers • parmesan cream sauce |
| PAN SEARED HALIBUT 49 herb citrus marinated • roasted cauliflower florets • smoked shellfish cream sauce • garlic panko crumbles |
| GRILLED WHOLE BRANZINO GF 42 tuscan marinated • roasted rainbow carrots • lemon emulsion • herb oil |
| SPINACH ORECCHIETTE 29 spanish chorizo • roasted mushroom • red peppers • garlic herb • parmesan cheese • creole spice butter sauce |
| CHICKEN SCARPARELLO GF 28 bell & evans organic chicken • italian sausage • blistered tomato fingerling sweet potato • capers • sweet-sour pan sauce |
| SZECHUAN SALMON* GF 36 ginger rice • haricots verts • smoked chili oil |

SOUPS & SALADS

SOUP DU JOUR 11
ask your server for today's offering

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

TOMATO BASIL SOUP 11
creamy tomato • chiffonade basil

KALE CAESAR SALAD* 14
shaved parmesan • toasted oatmeal
croutons • caesar dressing

WEDGE SALAD 15
iceberg • pancetta • grape tomato • egg
bleu cheese crumbles •
bleu cheese dressing

PRIME HOUSE SALAD 13
arcadian mixed greens • heirloom tomato
onion • shaved carrots • croutons
champagne vinaigrette

An 18% gratuity will be added to parties of 5 Guests or more. A 3.5% credit card processing fee will be added when applicable. A 3% cash discount will be applied when applicable.

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

GF Individual foods may come into contact with one another since they are prepared in the same kitchen. Therefore we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to inform your server about any gluten free dietary restrictions.

CHAMPAGNE & SPARKLING

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| 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 |

WHITE WINE

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| 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, Limestone Hill 2022 | 15 |
| Nielson Chardonnay, Santa Barbara County, CA | 10 |
| Hartford Court Chardonnay, Russian River, CA | 18 |

DRY ROSE

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| Château Peyrassol, La Croix, IGP Méditerranée, FR | 12 |
| Belle Glos Oeil de Perdrix, Sonoma, CA | 16 |
| Elouan, Oregon | 10 |
| Barnard Griffin, Columbia Valley, WA | 11 |

RED WINE

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| Nielson Pinot Noir, Santa Barbara 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 Petite Verdot, Williamsburg, VA | 15 |
| Les Cadrans de Lassegue, Bordeaux, FR | 19 |
| Daou Cabernet Sauvignon, Paso Robles, CA | 16 |
| RouteStock, Route 29 Cabernet Sauvignon | 18 |
| Chateau La Freynelle Cabernet Sauvignon, FR | 14 |

SIGNATURE COCKTAILS

KETEL ONE ESPRESSO MARTINI 19
espresso • ketel one vodka • kahlua coffee liquor
simple syrup

WHITE COSMO 16
tito's handmade vodka • triple sec • elderflower
liqueur • lime • simple syrup
white cranberry juice

1799 PENICILLIN 16
monkey shoulder scotch • honey • ginger •
lemon

BLACKBERRY MULE 17
blackberries • tito's handmade vodka • mint •
lemon • topped with ginger beer

FRENCH 1799 17
beefeater london gin • chambord • lemon
topped with moscato d'asti

I AM QUANDO 17
ron zacapa 23 • linie aquavit
rosemary simple syrup • lemon
*smoked tableside

MAPLE WALNUT MANHATTAN 17
uncle nearest 1856 • maple walnut simple
syrup • walnut bitters • sweet vermouth

1799 SMOKED MANHATTAN 18
uncle nearest 1884 • sweet
vermouth • aromatic bitters
*smoked tableside

PASSIONFRUIT WHISKEY SMASH 17
uncle nearest straight rye whiskey • passionfruit
lemon • mint

ANEJO OLD FASHION 19
deleon anejo tequila • del maguey vida mezcal •
agave • hellfire bitters
*smoked tableside

FALL IN LOVE 18
pomegranate • rosemary • roku gin •
aquafaba • aromatic bitter

PINK CADILLAC MARGARITA 19
deleon blanco tequila • agave • lime • cranberry
juice • grand marnier

SODA & WATER

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| Coke, Diet Coke, Sprite | 4 |
| Lemonade | 4 |
| San Pellegrino | 8 |
| Aqua Panna | 8 |
| Fiji Water | 8 |

ICED TEA

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| Sweet Tea | 5 |
| Unsweet Black Tea | 5 |

HOT TEA

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|-----------------|---|
| Mint | 4 |
| Chamomile | 4 |
| Vanilla Rooibos | 4 |
| Jasmine Green | 4 |
| Earl Grey | 4 |
| Oolong | 4 |

COFFEE

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| Medium Roast Drip | 5 |
| Espresso | 6 |
| Cappuccino | 7 |
| Latté | 7 |
| Macchiato | 7 |
| Americano | 6 |

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.
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