

# DINNER

## APPETIZERS-SHARABLES

SOUP OF THE DAY | cup 3 bowl 5

GABE'S CHILI | cup 3 bowl 5

BUTTERNUT SQUASH SOUP | cup 3 bowl 5

CRAB STUFFED MUSHROOMS | blue crab, crimini, goat cheese, lemon butter 8

MUSSELS | oktoberfest beer, pumpkin puree, roasted corn, pimientos, crostini 8

PRAWNS | sambal olek aioli, cocktail sauce, lemons 12

SQUASH HUMMUS | garbanzo beans, squash, caraway, naan bread 7

TURKEY MEATBALL | ground lean turkey, golden berries, pistachios, plum BBQ 7

CHARRED BRUSSEL SPROUTS | brussel sprouts, cauliflower, harissa sauce, sesame seeds 7

## SALADS

*Add chicken 4 | Add salmon 5 | add shrimp 5*

HOUSE SALAD | california mix, kalamata olives, pepperoncini, tomato, crouton, parmesan 4

BABY KALE SALAD | kale, bacon, maple, mustard, pecans, goat cheese 6

TRADITIONAL CAESAR | romaine, croutons, parmesan cheese, caesar dressing 9.95

SOUTHWEST SALAD | harvest greens, roasted chayote squash, corn, black beans, peppers, cotija cheese, ancho chile ranch 9.95

## ENTREES

MARRIOTT BURGER | grass fed beef, T19 sauce, aged cheddar, apple wood smoked bacon 12

ROASTED HALF CHICKEN | green mole sauce, basmati rice, choice of one side 18

SALMON | miso glaze, heirloom carrot slaw, choice of two sides 24

MAHI | beet citrón sauce, grilled rapini, caraway salt. choice of one side 25

SEARED DUCK | hoisin, roasted Brussel sprouts, fried prosciutto, choice of one side 22

BRAISED BEEF | parsnip, ancho chile, turnip greens, masa cake, choice of one side 21

LAMB CHOPS | tandoori, green curry, striped beets, coconut, beet cream, basmati rice, choice of one side 27

PRIME RIBEYE | 12oz, garlic, rosemary, choice of two sides 32

FILET | 8oz, demi glaze, choice of two sides 35

DUROC PORK CHOP | maple glaze, sour apple, choice of two sides 22

POTATO KOFTA | potato, split peas, carrot, garam masala, zucchini, tomato, basmati rice 17.95

SPAGHETTI SQUASH | onion, pepper, roasted tomato sauce 16

## SIDES 4

BOARDWALK FRIES | CHARRED BRUSSEL SPROUTS | CREAMED CORN WITH ROASTED POBLANO  
MASHED POTATOES | CARROTS WITH HONEY AND CHERVIL  
LENTIL WITH APPLE AND HAM | HARICOT VERT

## DESSERTS 7

PUMPKIN SPICE CHEESECAKE  
S'MORES FOUNDUE  
BREAD PUDDING  
CORN FRITTERS

Please inform us of any food allergies prior to ordering, as it is not possible to list all ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness, especially if you have certain medical conditions.

501 NORTH MAIN STREET | PEORIA, IL 61602 | p 309.680.2349 | TABLE19RESTAURANT.COM | Facebook.com/Table-19  
Located in the hip and historic Peoria Marriott Pere Marquette [www.marriott.com/piamc](http://www.marriott.com/piamc)

# TABLE 19

## BEVERAGES

Fountain Soda

Iced Tea

Starbucks Coffee

*ask your server for particular Starbucks options*

## DRAFT BEER SELECTION

Guinness 7

Blue Moon 6

Destihl Vertex IPA 6

Stella Artois 7

Sam Adams Boston Lager 7

Sam Adams Seasonal 7

*ask your server about rotating draft handles and seasonal beer*

## WINES BY THE GLASS

Aquinas Cabernet Sauvignon 12

Chateau St. Jean Chardonnay 9

Grenaches Rosé 10

Chalk Hill Pinot Noir 13

*prices listed are for 6 oz. servings; ask your server for 3 or 9 oz. servings or for further wine options*

## MIXING UP SOME FUN

French 75 12

Paloma 12

Monroe 12

Lillet Rose 12