MENU A

BATH, OHIO · 1818 · AMERICAN GRILLE

$120 per guest
Minimum 8 guests
$1,080 food & beverage minimum

To Start

Raw Bar and starters for the table

Raw Bar Station
East Coast oysters, chilled lobster tails, jumbo shrimp cocktail, snow crab legs GF*

Ricotta Toast
Whipped ricotta, fig jam, crispy prosciutto, pistachio, lemon, sourdough

Smoked Whitefish Pâté
Sourdough crackers

Salads

Choice of one per guest

Caesar Salad
*Chopped romaine, sourdough croutons, parmesan, anchovies**

Chopped Salad
Chopped iceberg lettuce, heirloom tomatoes, cucumbers, pepperoncini, mozzarella, toasted sesame, croutons, house vinaigrette

1818 Salad
Artisan lettuce, sesame miso vinaigrette, parmesan, spiced cashews GF

Entrées

Choice of one per guest

Filet Mignon
8oz prime, sea salt, lemon herb butter, roasted tomato GF*

Fork & Knife Ribs
Half rack, pomegranate molasses BBQ sauce, house-made slaw GF

Grilled Salmon
Grilled broccoli, chili, lemon, garlic GF*

Bone-In Pork Chop de Parma
Mustard parmesan jus, roasted parmesan potatoes GF*

Grilled Chicken Thighs
Grilled lemon, mashed potatoes, chicken jus GF

Lemon Shrimp Pasta
Capellini, cherry tomatoes, spinach, lemon

Cajun Chicken Pasta
Blackened chicken, fettuccine, jalapeño, poblano & red bell peppers, chipotle cream sauce, parmesan

To Finish

For the table

Brownie Sundae | Horchata Tres Leches | Turtle Cheesecake | Triple Layer Carrot Cake GF

A gratuity of 20% will be added to all private dining checks.
GF - Gluten-free offerings
The following major food allergens are used as ingredients in this facility: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify staff for more information about these ingredients.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

MENU B

BATH, OHIO · 1818 · AMERICAN GRILLE

$70 per guest
Minimum 8 guests
$680 food & beverage minimum

To Start

For the table

Spinach & Artichoke Dip
Aged white cheddar, sourdough crackers

Ricotta Toast
Whipped ricotta, fig jam, crispy prosciutto, pistachio, lemon, sourdough

Smoked Whitefish Pâté
Sourdough crackers

Salads

Choice of one per guest

Caesar Salad
*Chopped romaine, sourdough croutons, parmesan, anchovies**

Chopped Salad
Chopped iceberg lettuce, heirloom tomatoes, cucumbers, pepperoncini, mozzarella, toasted sesame, croutons, house vinaigrette

1818 Salad
Artisan lettuce, sesame miso vinaigrette, parmesan, spiced cashews GF

Entrées

Choice of one per guest

Cajun Chicken Pasta
Blackened chicken, fettuccine, jalapeño, poblano & red bell peppers, chipotle cream sauce, parmesan

Grilled Chicken Thighs
Grilled lemon, mashed potatoes, chicken jus GF

Fork & Knife Ribs
Half rack, pomegranate molasses BBQ sauce, house-made slaw GF

Bone-In Pork Chop de Parma
Mustard parmesan jus, roasted parmesan potatoes GF*

Grilled Salmon
Grilled broccoli, chili, lemon, garlic GF*

Filet Mignon
8oz prime, sea salt, lemon herb butter, roasted tomato GF*

To Finish

For the table

Brownie Sundae | Horchata Tres Leches | Turtle Cheesecake | Triple Layer Carrot Cake GF

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MENU C

BATH, OHIO · 1818 · AMERICAN GRILLE

$65 per guest
Minimum 8 guests
$640 food & beverage minimum

To Start

For the table

Spinach & Artichoke Dip
Aged white cheddar, sourdough crackers

Ricotta Toast
Whipped ricotta, fig jam, crispy prosciutto, pistachio, lemon, sourdough

Smoked Whitefish Pâté
Sourdough crackers

Salads

Choice of one per guest

Caesar Salad
*Chopped romaine, sourdough croutons, parmesan, anchovies**

1818 Salad
Artisan lettuce, sesame miso vinaigrette, parmesan, spiced cashews GF

Entrées

Choice of one per guest

Cajun Chicken Pasta
Blackened chicken, fettuccine, jalapeño, poblano & red bell peppers, chipotle cream sauce, parmesan

Bone-In Pork Chop de Parma
Mustard parmesan jus, roasted parmesan potatoes GF*

Grilled Chicken Thighs
Grilled lemon, mashed potatoes, chicken jus GF

Grilled Salmon
Grilled broccoli, chili, lemon, garlic GF*

Fork & Knife Ribs
Half rack, pomegranate molasses BBQ sauce, house-made slaw GF

To Finish

For the table

Brownie Sundae | Horchata Tres Leches | Turtle Cheesecake | Triple Layer Carrot Cake GF

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GF - Gluten-free offerings
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MENU D

BATH, OHIO · 1818 · AMERICAN GRILLE

$60 per guest
Minimum 8 guests
$600 food & beverage minimum

To Start

For the table

Parker House Rolls
Lemon herb butter

Salads

Choice of one per guest

Caesar Salad
*Chopped romaine, sourdough croutons, parmesan, anchovies**

1818 Salad
Artisan lettuce, sesame miso vinaigrette, parmesan, spiced cashews GF

Entrées

Choice of one per guest

Cajun Chicken Pasta
Blackened chicken, fettuccine, jalapeño, poblano & red bell peppers, chipotle cream sauce, parmesan

Grilled Chicken Thighs
Grilled lemon, mashed potatoes, chicken jus GF

Grilled Salmon
Grilled broccoli, chili, lemon, garlic GF*

To Finish

For the table

Brownie Sundae | Horchata Tres Leches | Turtle Cheesecake | Triple Layer Carrot Cake GF

A gratuity of 20% will be added to all private dining checks.
GF - Gluten-free offerings
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