

## RAW BAR

prepared fresh to order  
located at our main bar

**# Shake | Salmon**  
sashimi 3pc \$12 or nigiri 1pc \$6

**# Maguro | Tuna**  
sashimi 3pc \$12 or nigiri 1pc \$6

**# Jumbo Prawn Cocktail** \$21  
chilled prawns. cocktail sauce. lemon

**# Tuna Tataki** \$23  
cajun seared albacore tuna. spicy mayo

**# Salmon Carpaccio** \$22  
thin sliced salmon. tobiko. scallions. capers.  
ginger carrot dressing. chili. lime

**# Tuna Tower** \$23  
sweet chili tossed raw tuna. avocado.  
sesame. scallions. wonton crisps

**# 1905 Share Platter** \$MP  
ask for today's offering  
prepared fresh by our sushi chef dail

## SUSHI

classic rice on the outside sushi rolls  
*\*ask about sushi feature*

**Nineteen05 Roll** \$19  
crab mix. tempura prawn. avocado. cucumber.  
unagi sauce. sesame. unagi

**Sunset Roll** \$19  
cream cheese. avocado. tempura prawn. mango.  
caramelized walnuts. unagi sauce. spicy mayo

**# Spicy Tuna Roll** \$19  
spicy tuna. avocado. cucumber.  
fresh jalapeno. spicy mayo. sesame

**Crunchy Crab Roll** \$19  
asparagus. dungeness crab. ebi.  
tobiko. tempura battered & fried roll

**✓ Vegetarian Roll** \$18  
cucumber. avocado. red pepper. cream cheese.  
topped with teriyaki crispy tofu. spicy mayo

**Salmon Arm Roll** \$19  
smoked salmon. cream cheese. avocado.  
black sesame. wasabi mayo. unagi sauce

## MAIN

for those who don't seafood

**Chicken Bagara** \$34  
chicken thigh. mild housemade curry.  
spiced basmati rice. naan bread

**# Mustard Chicken** \$36  
crispy skin chicken breast. mustard  
cream sauce. herb gnocchi. pickle slaw

**# Pork Tenderloin** \$35  
herb crusted pork tenderloin.  
cajun butter. mango salsa

**All Day Bento Box** \$30

california roll. edamame. rice. wakame  
salad. teriyaki salmon. tempura prawns

## FISH

served with chefs side

**# Pan Seared Branzino** \$49  
butter basted. butterflied branzino.  
mediterranean ragout

**# Ahi Tuna Steak** \$36  
six ounce. pepper crusted. seared.  
wasabi miso beurre blanc

**# Chili Crusted Salmon** \$38  
six ounce seared sockeye salmon.  
white bean cassolet

**# Gluten Free Item**  
please inform your server  
some items need to be modified



## STARTER

**Cajun Calamari** \$23  
lightly dusted fried calamari & jalapenos.  
peppers. onions. spicy mayo. tzatziki sauce.

**Coastal Crab Cake** \$22  
real crab meat. mango salsa.  
fresh arugula. spicy mayo

**# Red Curry Prawns** \$24  
tiger prawns. peppers. onions. red  
curry cream. baked with cheese. naan

**# Steamed Mussels** \$30  
one pound pei mussels. white wine.  
cream. garlic. scallions. house herb bread

**✓ # Baked Brie Wheel** \$25  
melted brie cheese. cranberry chutney.  
roasted garlic. candied pecans. house bread

**Wagyu Beef Gyoza** \$21  
pan seared dumplings. ginger soy.  
spicy mayo. scallions. sesame seeds

**Mushroom Bisque** \$15  
housemade. served with herb bread

## DESSERT

**Espresso Ice Cream Cake**

**New York Cheesecake**

**Molten Chocolate Lava Cake**

**Sticky Toffee Pudding**

## STEAK

aaa certified angus beef

**# 6oz Sirloin Steak Frites** \$40  
side caesar salad. fries. garlic butter

**# 8oz Sirloin Steak** \$47

**# 6oz Filet Mignon Steak** \$54

**Steak & Seafood** \$50  
6oz sirloin. crab cake. grilled prawns.  
cajun garlic butter. charred lemon.  
bordelaise sauce

### Steak Additions

peppercorn sauce \$4,  
mushrooms \$2, cajun prawns \$9

## PASTA

served with house herb bread

**Lobster Rigatoni** \$39  
lobster meat. rigatoni pasta  
tomato pesto. lobster veloute. parmesan

**Seafood Linguine** \$36  
prawns. scallops. mussels. squid.  
onion. peas. white wine butter sauce.

**✓ Spinach Manicotti** \$29  
cream cheese. spinach. feta. sundried tomato.  
artichoke. rose sauce. baked with cheese

**✓ Vegetarian Item**  
please inform your server  
some items need to be modified

## CASUAL

served with choice of salad or french fries  
*\*upgrade: gluten free bun \$2, yam fries or caesar salad \$4*

**Ale Battered Fish** \$30  
two piece. alaskan ling cod. house battered.  
slaw. tartar sauce. lemon

**Chicken Tenders** \$24  
four piece. house battered. fried.  
house honey mustard dip

**# Nineteen05 Burger** \$27  
fresh angus beef smash patty. brie cheese.  
crisp prosciutto. pickled onion. lettuce.  
mushrooms. marinated roma. jerk mayo

**✓ West Coast Tacos** \$26 | \$22  
ale battered alaskan ling cod or crispy tofu.  
grilled flour tortilla. smashed avocado. slaw.  
pico de gallo. wasabi mayo. valentina drizzle

**Chicken Crunch** \$25  
crispy fried chicken breast. pickles.  
applewood bacon. tomato. arugula.  
pickled onions. mayo. sesame brioche bun  
upgrade: valentina hot tossed chicken \$1

## SALAD | BOWL

add: 6oz sirloin \$20. prawns \$9.  
grilled chicken \$7. crispy tofu \$5

**✓ # Rainforest Salad** \$21  
greens. arugula. cucumber. tomato. avocado..  
boiled egg. sunflower seeds. feta. lemon dressing

**✓ # Classic Caesar Salad** \$20  
romaine lettuce. bacon. herb croutons.  
parmesan. lemon. creamy garlic dressing

**Rocket Beet Salad** \$28  
parmesan crusted chicken. pickled beets  
arugula, goat cheese. prosciutto. lemon dressed

**Greek Calamari Salad** \$30  
greens. fried calamari. tomato. onion. peppers.  
cucumber. feta. herb vinaigrette. tzatziki. naan

**Firecracker Prawn Bowl** \$28  
crispy prawns. greens. rice. mango salsa. avocado.  
edamame. pickled onion. carrots. firecracker sauce

**✓ The Poke Bowl** \$28 | \$24  
tuna or tofu. rice. mango. avocado. ginger. greens.  
edamame. wonton crisps. soy teriyaki glaze