



S T A R T E R S

CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook’s 10 year cheddar | brillat savarin | condiments and bread || 38

WHIPPED FETA | blistered heirloom tomato | saffron honey | fresh basil | sumac | house-made pita || 18

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 26

CHILEAN SEA BASS TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

1855 FILET CARPACCIO | watercress | red onion | crispy garlic | truffle aioli | toasted bread || 22

S A L A D S

Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak | Seared Tuna

BUTTERNUT SQUASH + ARUGULA SALAD | pearl couscous | roasted butternut squash | candied pecans pomegranate arils | white balsamic vinaigrette || 19

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31

LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn | avocado bacon | feta | white balsamic vinaigrette | avocado aioli || 35

E N T R E E S

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25

SEASONAL VEGETABLE OMELETTE | mozzarella cheese | red pepper chermoula | roasted potatoes || 24

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

SMOKED SALMON BENEDICT | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30

MEXICAN BENEDICT | al pastor chorizo | avocado | poached egg | poblano hollandaise | micro cilantro || 26

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | tomato | swiss || 25

RIGATONI A LA VODKA | vodka sauce | ‘nduja butter | micro basil || 28

WHOLE BRANZINO | bagna cauda | soft herbs | charred lemon || 43

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 45

MARY’S ORGANIC CHICKEN | cous cous | dates | red pearl onions | olives | lemon || 38

A SIGNATURE SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero OR two fried eggs | duck fat hashbrowns | ranchero || 49

A L A C A R T E S T E A K S		
FILET MIGNON 8 OZ ~ 65	RIBEYE 16 OZ ~ 69	WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU 20Z \$56 40Z \$112 60Z \$168		

S H A R E A B L E S I D E S

2 EGGS ANY STYLE 9	CHARRED BROCCOLINI 13
MAPLE BACON 10	BRUSSELS SPROUT LEAVES 13
DUCK FAT HASHBROWNS 8	ROASTED CAULIFLOWER 16

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2.5% surcharge will be added to the final bill for Employee Benefits

