

**Starters**

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 daniele | 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 || 17

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

Meatballs | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

1855 Filet Carpaccio | watercress | red onion | crispy garlic | truffle aioli | toasted bread || 22

**Salads + Soup**

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

Iceberg Wedge | red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 16

Wild Mushroom Soup | wild mushroom medley | toasted french baguette || 18

**Entrees**

Rigatoni A la Vodka | vodka sauce | ‘nduja butter | micro basil || 28

Wagyu Gemelli | braised beef cheek | robiola cream | roasted garlic | scallions || 35

Scottish Salmon | blackened | mexican hash | creamy cilantro sauce | charred lime || 45

Grilled Chilean Sea Bass | cilantro + lime rice | orange beurre blanc | bok choy | sesame confit garlic || 62

Whole Branzino | bagna cauda | soft herbs | charred lemon || 43

Mary’s Organic Chicken | cous cous | dates | red pearl onions | olives | lemon || 38

Tomahawk Pork Chop | 16oz | sweet chili sauce | crispy garlic | roasted peanuts | mustard greens || 54

Signature Skirt Steak | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49



Mon & Tues Only Chicken Pot Pie | puff pastry crust | peas | carrots | celery | chicken gravy || 32

**A la Carte Steaks**

Filet Mignon 8 oz ~ 65 Ribeye 16 oz ~ 69 Wagyu NY Strip 16 oz ~ 95

Japanese A5 Wagyu | 2oz $56 | 4oz $112 | 6oz $168

**Shareable Sides**

Charred Broccolini || 13

Roasted Mushrooms || 13

Roasted Cauliflower || 16

Potato Puree || 12

Mac N Cheese || 15

Brussels Sprout Leaves || 13

*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*

Executive Chef Elvis Morales

General Manager Kimberly Jepson

Managing Partners Jordan Otterbein & McG