



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 || 17
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- RED SNAPPER CRUDO | grilled avocado | strawberries | serrano | meyer lemon || 22
- 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

S A L A D S + S O U P

- STONE FRUIT SALAD | white peach | plum | strawberry | cucumber | avocado | thai basil | dukkah spice lime vinaigrette || 17
- GRILLED CAESAR SALAD | hearts of palm | cherry tomato | crispy capers | parmesan lemon croutons || 18
- ICEBERG WEDGE | red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 16
- CREAM OF ASPARAGUS SOUP | roasted macadamia nuts | walnut oil | toasted french baguette || 18

E N T R E E S

- 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
- ALASKAN HALIBUT | grilled leeks | crispy fingerling potatoes | lemon caper sauce | basil emulsion || 60
- WHOLE BRANZINO | bagna cauda | soft herbs | charred lemon || 43
- MARY'S ORGANIC CHICKEN | cous cous | dates | red pearl onions | olives | lemon || 38
- NEW ZEALAND ½ RACK OF LAMB | garlic hummus | roasted cherry tomato | roasted almonds | fresh mint || 55
- TOMAHAWK PORK CHOP | 16oz | sweet chili sauce | crispy garlic | roasted peanuts | mustard greens || 54
- A 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 L A C A R T E S T E A K S

FILET MIGNON 8 OZ ~ 65	RIBEYE 16 OZ ~ 69
GRASS FED FLAT IRON 12 OZ ~ 58	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

CHARRED BROCCOLINI 13	POTATO PUREE 12
ROASTED MUSHROOMS 13	MAC N CHEESE 15
ROASTED CAULIFLOWER 16	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