



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
- VEGGIE ROLL | asparagus | baby squash | cucumber | carrot | tempura jalapeno | red lettuce | avocado sriracha aioli | sweet soy || 22
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- CANADIAN MUSSELS | ‘nduja | garlic | tomato | onion | lemon | parsley | french baguette || 24
- 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 STEAK TARTARE | quail egg | celery root puree | harissa oil | toasted french baguette || 26

SALADS + SOUP

- SPICED PEAR SALAD | butter lettuce | radicchio | cranberries | candied hazelnuts | smokey blue cheese apple cider vinaigrette || 18
- 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
- CLAM CHOWDER | classic new england style | 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
- CHILEAN SEA BASS | steamed rice | red curry | creme fraiche | parsley oil | scallions | micro cilantro || 62
- WHOLE BRANZINO | pine nuts | garlic | lemon | pickled fresno chili | basil || 43
- MARY’S ORGANIC CHICKEN | aleppo pepper | honey | lime yogurt | pickled sumac onions | charred 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 LA CARTE STEAKS	
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 2OZ \$56 4OZ \$112 6OZ \$168	

SHAREABLE SIDES

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|--------------------------|------------------------------|
| ASPARAGUS 13 | POTATO PUREE 12 |
| CHARRED BROCCOLINI 13 | MAC N CHEESE 15 |
| ROASTED MUSHROOMS 13 | 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

GENERAL MANAGER Kimberly Jepson
MANAGING PARTNERS Jordan Otterbein & McG