



RESTAURANT

The menu changes frequently to ensure only the highest quality ingredients are being served at the peak of their season.

SUMMER 2022

STARTERS

Brussel Sprout Leaves

capers | lemon | butter | shallots | grilled crouton || 14

Halibut Fish Tacos

*beer-battered halibut | green cabbage | cilantro | chipotle aioli
escabeche || 20*

Hamachi Crudo

*togarashi aioli | breakfast radish | cava oranges | boyajian orange oil
ponzu | herb avocado aioli | edible flowers || 18*

Meatballs

*pork, veal & beef | provolone cheese | spicy marinara | micro basil
ciabatta toast || 18*

Spicy Yellowfin Tuna

crispy eggplant | chili aioli | sweet soy || 17

Crab Cakes

*dungeness crab | lemon aioli | apple, carrots and cilantro salad
remoulade || 20*

1855 Steak Tartar

grain mustard | quail egg | rustic crostinis | black garlic aioli || 20



SOUP - SALADS

Creamy Corn Soup with Lobster

white sweet corn | cream | lobster meat | chives || 14

Butterleaf Wedge Salad

red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 13

Caesar Salad

*hearts of romaine | croutons | crispy capers | parmesan
white anchovy + lemon dressing || 13*

A Summer Salad

*stone fruit | house made ricotta | red beets | dill | mint
lemon olive oil | pistachio vinaigrette || 15*

Hearts of Palm Salad

*white corn | avocado | heirloom cherry tomatoes | mint
tamarind vinaigrette || 14*

DAILY FEATURES

TUESDAY

Mary's Organic Chicken Picatta

lemon + caper butter | cherry tomato + shallot salad | basil || 29

WEDNESDAY

Smoked Baby Back Ribs

herb potato salad | carolina bbq | creamed corn || 29

THURSDAY

Akaushi Skirt Steak

chimichurri | bistro fries || 40

FRIDAY

Chicken Pot Pie

puff pastry crust | peas | carrots | celery | chicken gravy || 27



MAINS

Maine Diver Scallops

*pan seared | english peas | morel mushrooms | pancetta
english pea puree | lemon olive oil || 37*

(Lucien Albrecht, Pinot Blanc, Reserve, Alsace, France 2018 14)

Lemon Crusted Alaskan Halibut

*pan seared | panko | lemon zest | anson mills carolina rice
lemon beurre blanc || 40*

(La Raimbauderie, Sancerre, France 2019 20)

Scottish Salmon

*blackened salmon | roasted white cauliflower | english peas
vadouvan curry with coconut | fried shallots || 35*

(Antica, Chardonnay, Mountain Select, Altas Peak, Napa Valley 2018 24)

Mary's Chicken Two Ways

*pan seared chicken breast | fried chicken thigh | avocado pesto risotto
yellow cherry tomatoes | yellow bell pepper masala || 28*

(Soliste, Narcisse, Pinot Noir, Sonoma Coast 2016 26)

Niman Ranch Grilled Pork Chop

*grilled peaches | red wine, peppercorn melange | calamansi vinegar reduction
sautéed red swiss chard | celery puree || 38*

(Penfold's Bin 600, Cabernet/Syrah Blend, Napa & Sonoma Valley 2018 25)

Atlantic Lobster Tail 8-10 oz.

baked lobster tail | paprika | old bay seasoning | drawn butter || mkt. price

(Dom. de la Meuliere, 1er cru Chablis, Les Fourneaux, Burgundy, France 2019 25)

Please inform your server of any allergies you may have
as not all of the ingredients are printed on the menu.

We will try our best to accomodate requests,
but some modifications and substitutions may be
politely declined.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

A 2.5% SURCHARGE WILL BE ADDED TO THE TOTAL BILL
TO COVER EMPLOYEE BENEFITS



HOUSE CUTS

Hanger Steak 8oz

*Imperial Wagyu | highly marbled with a rich meaty flavor
cross breed of japanese cattle with american cattle || 42*

Filet Mignon 8oz

1855 all natural beef | the most tender of all the steaks || 56

Block Cut New York 12oz

*pure breed Akaushi beef | great flavor and marbling | the block cut has a little
more bite to it with a strong beef flavor || 57*

Boneless Ribeye 16oz

1855 all natural beef | highest marbling of the house cuts || 58

SPECIALITY CUTS

22oz Bone-in Ribeye

1855 all natural beef | highest marbling of the house cuts || 97

Japanese A5 Miyazaki Beef (only served rare)

*some of the highest quality beef in the world
extremely high marbling || 25 per ounce*

VEGGIES + THE LIKE

Bistro Fries | *twice fried | truffle aioli || 8*

Potato Puree | *clarified butter | heavy cream | chives || 8*

Sauteed Mushrooms | *sweet garlic | shallots | parsley || 12*

Grilled Asparagus | *olive oil | shaved parmesan || 12*

Mac N Cheese | *hook's 4 year white | raclette | parmesan || 14*

Caulilini | *roasted caulilini | lemon e.v.o.o. | mixed dried peppers
fleur de sel || 12*

Shaved Corn | *sautéed sweet corn | lemon chipotle aioli | espelette
micro cilantro | lime || 14*

Managing Partners
McG & Jordan Otterbein

Executive Chef
Roberto Gomez

