



RESTAURANT

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

SUMMER 2023

STARTERS

Brussel Sprout Leaves

capers | lemon | butter | shallots | grilled crouton || 15

Ceviche Tostaditas

*tiger shrimp | alaskan halibut | spanish octopus | lime juice | tomatoes
cucumber | red onion | radish | micro cilantro | spicy avocado aioli || 24*

Spicy Fried Calamari

fried calamari | sweet-spicy & sour sriracha sauce | ginger | scallions || 16

Meatballs

*pork, veal + beef | provolone cheese | spicy marinara | micro basil
ciabatta toast || 19*

Spicy Yellowfin Tuna

crispy eggplant | chili aioli | sweet soy || 18

Spanish Octopus

*fried octopus | capers | picholine olives | e.v.o.o. | fingerling potatoes
calabrian chiles | charred lemon || 21*

1855 Beef Carpaccio

*thinly sliced new york strip loin | baby arugula | fried capers
parmesan reggiano | shaved horseradish | evoo | sliced lemon || 20*



SOUP - SALADS

Corn & Lobster Soup

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

Butterleaf Wedge Salad

red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 14

Caesar Salad

*hearts of romaine | croutons | crispy capers | parmesan
white anchovy + lemon dressing || 14*

A Summer Salad

*chayote | yellow baby beets | avocado | heirloom cherry tomatoes
frizee | watercress | agave vinaigrette || 18*

Hearts of Palm Salad

*white corn | avocado | heirloom cherry tomatoes | mint
tamarind vinaigrette || 15*

DAILY FEATURES

TUESDAY

Mary's Organic Chicken Piccata

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

WEDNESDAY

Smoked Baby Back Ribs

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

THURSDAY

Akaushi Skirt Steak

chimichurri | bistro fries || 40

FRIDAY

Chicken Pot Pie

puff pastry crust | peas | carrots | celery | chicken gravy || 28



MAINS

Maine Diver Scallops

*pan seared | anson mills cornbread crumbs | roasted green onions
roasted poblano chili sauce || 39*

(Zind Humbrecht, Pinot Blanc, Reserve, Alsace, France 2019 16)

Alaskan Halibut

*pan seared halibut | lemon risotto | baby artichokes
saffron beurre blanc || 42*

(La Raimbauderie, Sancerre, France 2021 20)

Scottish Salmon

*blackened salmon | purple potato gnocchi | sautéed leeks
creamy fennel sauce || 36*

(Patz & Hall, Sonoma Coast 2018 24)

Mary's Chicken

*confit half chicken | salsa verde | baby zucchini | seasonal wild mushrooms
squash blossoms | escabeche || 29*

(Maritana, Le Russe, Pinot Noir, Russian River Valley 2019 26)

Niman Ranch Bone-in Pork Chop

*pan seared | celery root puree | grilled peaches | broccolini | mustard seed
micro pea tendrils | red wine reduction | black pepper gastrique || 40*

(Penfold's Bin 389, Cabernet/Syrah Blend, Barossa Valley 2019 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 2020 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 || 44*

Filet Mignon 8oz

1855 all natural beef | the most tender of all the steaks || 60

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 || 61*

Boneless Ribeye 16oz

1855 all natural beef | highest marbling of the house cuts || 62

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 || 14*

Grilled Asparagus | *olive oil | shaved parmesan || 14*

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

Cumin Roasted Baby Carrots | *mixed baby carrots | dill butter
fresh dill | roasted almonds | evoo || 14*

Street Corn | *roasted sweet corn | sautéed onions | queso fresco
micro cilantro | tajin aioli | espelette || 12*

Managing Partners
McG & Jordan Otterbein

Executive Chef
Roberto Gomez

