

A

RESTAURANT

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

FALL 2025

STARTERS

Brussel Sprout Leaves

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

Hamachi Crudo

*fresh yellow tail | blood orange segments | avocado | cucumber | serrano
watermelon radish | togarashi aioli | toasted sesame seeds | micro cilantro
ponzu | edible flowers || 23*

Fried Calamari

sweet sriracha sauce | fresh ginger | green onions | chili threads || 18

Meatballs

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

Spicy Yellowfin Tuna

crispy tempura eggplant | chili aioli | sweet soy || 18

Niman Ranch Pork Belly

*fried pork belly | sunchoke puree | pickled tini veggies | parsley
black pepper gastrique | celery flowers || 21*

1855 Filet Mignon Steak Tartare

*filet mignon | shallots | grain mustard | truffle oil | worchestershire sauce
tabasco | sunchoke chips | chives | garlic aioli | quail egg | crostini || 26*



SOUP - SALADS

Creamy Mushroom Soup

chef's mixed mushrooms | pancetta | chives || 15

Butterleaf Wedge Salad

red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 15

Caesar Salad

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

A Fall Salad

*baby arugula | honeycrisp apples | avocado | spiced pepitas | belgian endive
gorgonzola dolce | chardonnay vinaigrette || 16*

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 || 32

WEDNESDAY

Smoked Baby Back Ribs

herb potato salad | carolina bbq sauce | creamed corn || 34

THURSDAY

Akaushi Skirt Steak

chimichurri | bistro fries || 40

FRIDAY

Chicken Pot Pie

puff pastry crust | peas | carrots | celery | chicken gravy || 32



MAINS

Maine Diver Scallops

*pan seared scallops | cornbread crumbs | guajillo sauce
fried shallots | fresh dill | | 42*

(Albarino D Fefinanes, Rias Baixas, Spain 2022 26)

Alaskan Halibut

*fresh pan seared alaskan halibut | roasted cauliflower & romanesco
cauliflower puree | avocado relish | lemon olive oil | | 48*

(Maritana by Donald Patz, A Restaurant Cuvee Chardonnay, R.R.V. 2022 25)

Scottish Salmon

*blackened skin on salmon | fennel puree | roasted brussel sprouts
pancetta | white wine sauce w/butter & shallots | | 36*

(Terlan, Pinot Bianco, Alto Adige, Italia 2023 17)

Mary's Chicken

*half roasted herbed chicken | roasted spaghetti squash | golden raisins
sautéed rapini | toasted pine nuts | chili flakes | chicken jus | | 34*

(As One Cru, Pinot Noir, Stanly Ranch, Napa Valley 2019 28)

Niman Ranch Bone-in Pork Chop

*pan seared pork chop | sweet potato puree | sautéed haricot verts
creamy green peppercorn sauce | shallots | chervil | pink peppercorn | | 40*

(Gomba, Barolo, Cascina Boschetti, Italia 2017 30)

Atlantic Lobster Tail 10-12 oz.

broiled lobster tail | drawn butter w/minced garlic and herbs | | mkt. price

(Jean-Marc Brocard, Chablis, Burgundy, France 2023 28)

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 || 47*

Filet Mignon 8oz

1855 all natural beef | the most tender of all the steaks || 63

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 || 64*

Boneless Ribeye 16oz

1855 all natural beef | highest marbling of the house cuts || 67

SPECIALITY CUTS

22oz Bone-in Ribeye

1855 all natural beef | highest marbling of the house cuts || 105

Japanese A5 Miyazaki Beef (only served rare)

*some of the highest quality beef in the world
extremely high marbling || 26 per ounce
(3 oz. minimum)*

VEGGIES + THE LIKE

Bistro Fries | *twice fried | truffle aioli || 9*

Potato Puree | *clarified butter | heavy cream | chives || 9*

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*

Creamed Spinach | *baby spinach | heavy cream | garlic
parmesan reggiano || 15*

Roasted Baby Carrots | *maple syrup roasted baby carrots
25yr balsamic vinegar | fleur de sel | fresh herbs || 14*

Managing Partners
McG & Jordan Otterbein

Executive Chef
Roberto Gomez

