



APPETIZERS

- PRIME RIB SPRING ROLLS ... 16**
thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.
- SHORT RIB PIEROGIES ... 14**
stuffed with short rib & caramelized onions. Topped with demi-glace sauce.
- BANG BANG SHRIMP ... 18**
grilled jumbo shrimp basted with a sweet chili sauce.
- SICILIAN CALAMARI ... 18**
breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

MAINS

- LAND AND SEA ... 72**
9 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.
- SURF & TURF PASTA ... 44**
filet tips & chunks of lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.
- CHILEAN SEA BASS .. 45**
pan seared chilean sea bass topped with herb roasted cherry tomatoes; served with roasted garlic mashed potatoes.

SOUPS & SALADS

- SPLIT PEA & HAM SOUP ... 12**
- FRENCH ONION ... 12**
sourdough croutons; topped with gruyere, provolone & jarlsberg.
- OLD-FASHIONED WEDGE ... 14**
iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, bacon bits & blue cheese crumble.
- CLASSIC CAESAR ... 14**
romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan & garlic croutons.
- OUR SIGNATURE HOUSE SALAD ... 14**
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds; tossed in a white balsamic vinaigrette.

- PAN ROASTED HALF CHICKEN ... 34**
partially boned & brined; served with herb butter, roasted baby potatoes & grilled asparagus.
- CEDAR PLANK SALMON ... 38**
cedar plank grilled norwegian salmon with a pineapple-miso glaze; served jasmine rice & wilted watercress.
- CRAB CAKE STUFFED BRANZINO ... 46**
pan roasted with scampi sauce; served with roasted garlic mashed potatoes & grilled asparagus.

STEAKS & CHOPS

served with roasted garlic mashed potatoes.

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

- 8 oz FILET MIGNON ... 56**
16 oz RIBEYE ... 54
14 oz NY STRIP ... 52
16 oz T-BONE ... 65

• **30 DAY DRY-AGED** •

- 14 OZ KANSAS CITY STRIP .. 69**
16 OZ COWBOY RIBEYE .. 79

Surf options: jumbo shrimp ..15 • lump crab meat ..18
 • gourmet crab cake ..23 • oscar .. 18 • lobster tail (5 oz) .. 20

Steak sauces: (add .. 5) • au poivre • béarnaise • demi-glace
 • caramelized onions

SIDES .. 12 (serves two)

- harvest vegetables • grilled asparagus • creamed or sautéed spinach • orange honey glazed carrots • roasted mushrooms • roasted brussels sprouts • baked potato
- steak fries

STEAK BUTTERS .. 5

- bacon & scallion • gorgonzola
- shallot herb • black garlic



Easter Specials

- PRIME RIB 16 oz .. 59 / 12 oz .. 49**
served with a baked potato & side of au jus.
- LOLLIPOP LAMB CHOPS .. 39**
five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.
- BACON WRAPPED PORK TENDERLOIN .. 36**
served with a blueberry demi-glace, roasted sweet potatoes & wilted spinach.

Chef Jeremy Borton

~Try our after-dinner drink & dessert menu~

Before placing your order, please inform your server if anyone in your party has a food allergy.

Some items are served raw, undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of some illnesses. Parties of 6 or more, a 20 % gratuity may be added to your final bill.

