



APPETIZERS

- FILET CROSTINI .. 16**
toasted italian bread with a garlic herb butter spread; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.
- 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.
- ITALIAN STUFFED PEPPERS .. 14**
bell pepper stuffed with ground filet mignon & italian seasoned rice; topped with marinara sauce & mozzarella.

- 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.
- BURRATA BRUCHETTA .. 15**
burrata cheese with olive oil over diced cherry tomatoes, basil & red onion; served on toasted crostini with balsamic drizzle.
- OYSTERS ON THE HALF SHELL (6) .. MP**
chef's selection of fresh oysters with mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

- SOUP DU JOUR .. MP**
chef's selection, house made.
- FRENCH ONION .. 12**
beef & chicken broth, caramelized onions; topped with sourdough croutons & covered in melted gruyere, provolone & jarlsberg cheeses.
- CLASSIC CAESAR .. 14 Side .. 8**
romaine hearts tossed in house-made caesar dressing; topped with parmigiano-reggiano & garlic croutons.

- STEAKHOUSE WEDGE .. 14 Side .. 8**
iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.
- OUR SIGNATURE HOUSE SALAD .. 14 Side .. 8**
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.
- APPLE & BEET SALAD .. 14 Side .. 8**
seared apples with candy cane beets, carrots, & baby spinach; tossed in an apple cider-honey vinaigrette & topped with feta cheese.

MAINS

- BRAISED BEEF SHORT RIBS .. 42**
boneless black angus short ribs, cooked in natural juices; served with garlic mashed potatoes & honey glazed carrots.
- LOLLIPOP LAMB CHOPS .. 39**
five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.
- SURF & TURF PASTA .. 44**
filet tips & lump lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.
- CHICKEN PARMIGIANA .. 34**
panko breaded bell evans chicken cutlets with grated parmigiano-reggiano & marinara sauce; topped with melted mozzarella on a bed of pappardelle pasta.

- LAND AND SEA .. 72**
8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.
- CEDAR PLANK SALMON .. 38**
norwegian salmon grilled on a cedar plank with a lemon maple glaze topped with black bean & corn salsa; served with roasted sweet potatoes.
- GOURMET CRAB CAKE (2) .. 46**
lump crab meat bonded in shrimp mousse with cornichons, caper remoulade, roasted garlic mashed potatoes & wilted spinach.
- HERB CRUSTED HALIBUT .. 36**
atlantic halibut baked with a panko herb butter crust on top of a pumpkin risotto; served with sautéed snow peas.

'1855' STEAKS

- 8 oz FILET MIGNON .. 56**
 - 16 oz RIBEYE .. 54**
 - 14 oz NY STRIP .. 52**
 - 22 oz PORTERHOUSE .. 76**
- USDA certified 1855 premium Black Angus Beef. Sourced from cattle raised in the grain rich ranges of America's Great Plains.*
- all steaks served with roasted garlic mashed potatoes
- 30 DAY DRY-AGED •**
 - 14 oz KANSAS CITY STRIP.. 69**
 - 16 oz COWBOY RIBEYE .. 74**

PRIME RIB
Friday & Saturday Only
(limited availability)
16 oz .. 59 / 12 oz .. 49
served with baked potato, side of au jus

surf options: jumbo shrimp (3) .. 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 FOR TWO .. 12**
- harvest vegetables • grilled asparagus • creamed or sautéed spinach
 - orange honey glazed carrots • roasted mushrooms • fried brussels sprouts
 - baked potato • steak fries • lobster mac & cheese • apple chutney

- STEAK BUTTERS .. 5**
- bacon & scallion • gorgonzola
 - shallot herb • black garlic

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, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity may be added to your check for parties of 6 or more.

