



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
(2) bell peppers 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, olive oil over diced cherry tomatoes, basil & red onion on toasted italian bread with a balsamic drizzle.

OYSTERS ON THE HALF SHELL (6) .. MP
chef's selection of fresh oysters with champagne 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.

SPINACH & WATERCRESS SALAD .. 14 Side .. 8
fresh baby spinach & watercress with warm bacon vinaigrette, avocado, cherry tomatoes & shredded gruyere 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
cedar plank grilled norwegian salmon with a pineapple-miso glaze; served jasmine rice & wilted watercress.

GOURMET CRAB CAKE (2) .. 46
lump crab meat bonded in shrimp mousse with cornichons, caper remoulade, roasted garlic mashed potatoes & wilted spinach.

CHILEAN SEA BASS .. 45
pan seared chilean sea bass topped with herb roasted cherry tomatoes; served with roasted garlic mashed potatoes.

'1855' STEAKS

8 oz FILET MIGNON .. 56

16 oz RIBEYE .. 54

14 oz NY STRIP .. 52

16 oz T-BONE .. 65

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 .. 79

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 • roasted brussels sprouts
- baked potato • steak fries .. **Sides Special: Lobster Mac & Cheese .. 16**

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.

