



DINNER MENU

Dinner Winter '23

APPETIZER

FILET CROSTINI .. 16

toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS .. 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

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.

LOBSTER MAC & CHEESE .. 21

chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach all served in a sourdough bread bowl.

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 .. 12 Side .. 7

romaine hearts tossed in house-made caesar dressing; topped with parmigiano-reggiano & garlic croutons.

STEAKHOUSE WEDGE .. 12 Side .. 7

iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 11 Side .. 6

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

SPINACH & SEARED APPLE SALAD .. 18 Side .. 12

baby spinach with julienne snow peas, candied walnuts, golden raisins tossed in a lemon lavender vinaigrette.

MAINS

BRAISED BEEF SHORT RIBS .. 42

slow cooked boneless black angus short ribs 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.

PAN ROASTED HALF CHICKEN .. 29

partially-boned & brined; served with herb butter, 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.

LAND AND SEA .. 69

9 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

CEDAR PLANK SALMON .. 36

scottish salmon grilled on a cedar plank with a maple & lemon glaze; served with black bean & corn succotash, roasted sweet potatoes.

GOURMET CRAB CAKE (2) .. 44

lump crab meat binded in a shrimp mousse with cornichons & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.

SEARED SKEWERED SHRIMP & SCALLOPS .. 42

pan seared rosemary skewered jumbo shrimp & scallops; served with jasmine rice, cherry tomato saffron cream sauce & snow peas.

'1855' STEAKS

9 oz FILET MIGNON .. 54

served with roasted garlic mashed potatoes

16 oz RIBEYE .. 52

USDA certified prime Black Angus beef, sourced solely from cattle raised in the grain-rich region of America's Great Plains

14 oz NY STRIP .. 50

22 oz PORTERHOUSE .. 69

14 oz WAGYU NY STRIP .. 88

PRIME RIB

Friday & Saturday Only
(limited availability)

16 oz .. 58 / 12 oz ..48

served with baked potato & side of au jus

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20

steak sauces: (add .. 4) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES .. 9 (serves two)

fall harvest vegetables • grilled asparagus • creamed or sautéed spinach
• baked potato • steak fries • orange honey glazed baby carrots • snow peas
• roasted mushrooms • fried brussels sprouts

STEAK BUTTERS .. 4

bacon & scallion • gorgonzola
• shallot herb



Your Place. Eat Well. Sip Slowly.

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

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

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.

