



## 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 .. 15**  
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 .. 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.
- LOBSTER COBB SALAD .. 20 Side .. 14**  
romaine lettuce with thousand island dressing; topped with sautéed lobster, avocado, hard-boiled egg, cherry tomatoes, roasted corn, bacon bits, & blue cheese crumble.

## 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 & lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.
- ROASTED HALF CHICKEN .. 29**  
partially boned & brined served with roasted garlic mashed potatoes & grilled asparagus. Options: (1) pan roasted with herb butter sauce. (2) cacciatore style (bell peppers, onions, mushrooms in a red wine sauce).

- LAND AND SEA .. 69**  
8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.
- GRILLED SALMON .. 36**  
norwegian salmon served with roasted sweet potatoes. Options: (1) cedar plank grilled with lemon maple glaze; topped with black bean & corn salsa. (2) pan grilled herb crusted with mustard aioli drizzle & grilled asparagus.
- GOURMET CRAB CAKE (2) .. 44**  
lump crab meat binded in shrimp mousse with cornichons, caper remoulade, roasted garlic mashed potatoes & wilted spinach.
- CRAB STUFFED BRANZINO .. 42**  
boneless branzino stuffed with crab meat; served with a white wine butter sauce, roasted garlic mashed potatoes & grilled asparagus.

## '1855' STEAKS

- 8 oz FILET MIGNON .. 56**
- 16 oz RIBEYE .. 54**
- 14 oz NY STRIP .. 50**
- 22 oz PORTERHOUSE .. 69**
- 14 oz WAGYU NY STRIP .. 90**

USDA certified 1855 premium Black Angus beef. Sourced solely from cattle raised in the grain-rich areas of America's Great Plains

All steaks served with roasted garlic mashed potatoes

**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)

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

### STEAK BUTTERS .. 4

- bacon & scallion • gorgonzola
- shallot herb

**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.

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.

