



DINNER MENU

APPETIZERS

FILET CROSTINI ... 16

toasted italian bread with garlic herb butter spread; topped with grilled filet medallions & melted gorgonzola cheese

PRIME RIB SPRING ROLLS ... 15

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

NUESKES AU POIVRE BACON ... 14

skewered thick cut bacon grilled with peppercorn & brandy molasses glaze

BANG BANG SHRIMP ... 16 gf

grilled jumbo shrimp basted with a sweet chili sauce

SICILIAN CALAMARI ... 16

fresh squid, red onions, hot cherry peppers; breaded & lightly fried
Sauces: marinara or white wine lemon butter, capers, black olives

OYSTERS ROCKEFELLER ... 16 gf

blue point oysters in a heavy cream reduction with spinach, parsley, tarragon, green onions, applewood smoked bacon & absinth

OYSTERS ON THE HALF SHELL ... MP gf

1/2 dozen blue point oysters with mignonette, cocktail sauce & lemon

SOUPS & SALADS

SOUP DU JOUR ... MP

chef's selection, house-made

FRENCH ONION ... 10

sourdough croutons; topped with gruyere, provolone & jarlsberg cheese

CLASSIC CAESAR ... 11 Side ... 6

romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan & garlic croutons

OLD-FASHIONED WEDGE ... 12 gf Side ... 7

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

OUR SIGNATURE HOUSE SALAD ... 10 gf Side ... 5

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

TRADITIONAL COBB SALAD ... 15 gf Side ... 10

romaine lettuce tossed with red wine vinaigrette; topped with filet tips, hard-boiled egg, avocado, cherry tomatoes, red onions, applewood bacon bits & gorgonzola cheese crumble

MAINS

DRY RUB BABY BACK RIBS ... full rack 38 / half 26

berkshire pork ribs; slow roasted & grilled in a tamarind bbq sauce; served with white truffle mashed potatoes

BRAISED BEEF SHORT RIBS... 32

slow roasted '1855' black angus short ribs; served with white truffle mashed potatoes & orange honey glazed baby carrots

FILET TIPS & PASTA ... 25

filet mignon tips sautéed with onions, mushrooms & cherry tomatoes in a blue cheese sauce over campanelle pasta

BRICK-GRILLED CORNISH CHICKEN ... 24

butterflied cornish chicken grilled under a clay brick; served with an herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus

LAND AND SEA ... 58

8 oz grilled filet mignon topped with two 3 oz butter poached lobster tails; served with white truffle mashed potatoes & grilled asparagus

GOURMET CRAB CAKE ... 26 gf double ... 44

lump crab meat binded with a shrimp mousse; served with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach

HERB CRUSTED SALMON ... 29

north atlantic salmon basted with dijon mustard and crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

PAN SEARED SHRIMP & SCALLOPS ... 38

jumbo shrimp & sea scallops pan seared with a sweet miso glaze; served with jasmine rice & creamy edamame corn succotash.

STEAKS & CHOPS

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

8 oz FILET MIGNON¹ ... 44**16 oz RIBEYE¹ ... 47****16 oz NY STRIP¹ ... 46****22 oz PORTERHOUSE ... 56**

¹ hand-cut in-house

served with white truffle mashed potatoes

SPECIALTY CHOPS**14 oz BONE-IN PORK CHOP ... 32****12 oz LOLLIPOP LAMB CHOPS (6 pcs) ... 34**

Surf options: jumbo shrimp (3) 14 • lump crab meat 18 • oscar 20 • gourmet crab cake 20
• lobster tails (two 3 oz) 20

Sauces: (add 4) • au poivre • béarnaise • demi-glace • caramelized onions • neuskas bacon jam

SIDES .. 5

creamed or sautéed spinach • white truffle mashed potatoes • baked potato • honey glazed baby carrots • roasted brussels sprouts • roasted mushrooms • creamy edamame corn succotash • grilled asparagus • bacon wrapped asparagus

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine • shallot herb • white truffle

Chef Jeremy Borton

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

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 borne illness.





33 Wine Selections

BY THE GLASS

Champagne & Sparkling

Caposaldo, Prosecco ... Venito, Italy 11

Delamotte, Nicolas Louis Cuvee ... Champagne, France 18

Rosé

Rosé, Château de Roquefort 'Bon Vivant' ... Provence, France 10

Whites

Chardonnay, Peter Paul Wines ... Sonoma Coast 14

Sancerre, Jean-Paul Picard... Loire, France 13

Sauvignon Blanc, Markham Vineyards ... Napa Valley 12

Reds

Cabernet Sauvignon, Coppola, 'Director's Cut'... Alexander Valley 15

Merlot, Decoy by Duckhorn ... Sonoma 13

Pinot Noir, Lorimer ... Arroyo Seco, Monterey 12

Bin

BY THE BOTTLE

Champagne & Sparkling

1 Taittinger, La Francaise Brut ... Champagne, France 92

2 Delamotte, Nicolas Louis Cuvee ... Champagne, France 70

3 Caposaldo, Prosecco ... Venito, Italy 24

Rosé

4 Rosé, Château de Roquefort 'Bon Vivant' ... Provence, France 22

Whites

5 Grgich Hills Estates, Chardonnay ... Napa Valley 74

6 Cakebread Cellars, Chardonnay ... Napa Valley 64

7 Smith-Madrone, Chardonnay ... Napa Valley 58

8 Chalk Hill, Chardonnay ... Sonoma Coast 38

9 Peter Paul Wines, Chardonnay ... Sonoma Coast 34

Due to the limited nature of vintages and production, wine selections are subject to change without notice





33 Wine Selections

| Bin | Whites | |
|-----------|--|-----|
| 10 | Kendall Jackson, 'Vintner's Reserve' Chardonnay ... California | 29 |
| 11 | Groth Vineyards, Sauvignon Blanc ... Napa Valley | 38 |
| 12 | Markham Vineyards, Sauvignon Blanc ... Napa Valley | 28 |
| 13 | Jean-Paul Picard, Sancerre ... Loire, France | 32 |
| 14 | Trefethen, Riesling ... Napa Valley | 30 |
| | Reds | |
| 15 | Caymus, Cabernet Sauvignon ... Napa Valley | 160 |
| 16 | Joseph Phelps, Cabernet Sauvignon ... Napa Valley | 120 |
| 17 | Jordon, Cabernet Sauvignon ... Alexander Valley | 98 |
| 18 | Frank Family Reserve, Cabernet Sauvignon ... Napa Valley | 92 |
| 19 | Silverado, Cabernet Sauvignon ... Napa Valley | 79 |
| 20 | Peter Paul Wines, Cabernet Sauvignon ... Napa Valley | 64 |
| 21 | Daou Vineyards, Cabernet Sauvignon ... Paso Robles | 44 |
| 22 | Coppola, 'Director's Cut' Cabernet Sauvignon ... Alexander Valley | 39 |
| 23 | Lionel Osmin & Cie, 'Villa Des Causses' Melbac ... Alsace, France | 22 |
| 24 | PARS, Old Vine Zinfandel ... Amador County | 28 |
| 25 | Charles Smith, Syrah ... Washington State | 30 |
| 26 | Decoy by Duckhorn, Merlot ... Sonoma County | 40 |
| 27 | St. Francis, Merlot ... Sonoma County | 38 |
| 28 | Peter Paul Wines, Pinot Noir ... Sonoma Coast | 44 |
| 29 | Ponzi Vineyards 'Classico', Pinot Noir ... Willamette Valley, Oregon | 42 |
| 30 | Hahn Winery, Pinot Noir ... Santa Lucia Highlands, Monterey | 37 |
| 31 | Lincourt Rancho, Pinot Noir ... Santa Rosa, Santa Barbara | 32 |
| 32 | Lorimer, Pinot Noir ... Arroyo Seco, Monterey | 28 |
| | Blend | |
| 33 | Trefethen, 'Eshcol' Red Blend ... Napa Valley | 40 |

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Corkage Fee Policy: We recognize a wine enthusiast's pleasure for a personal bottle of wine and will grant this privilege given the following:
 (1) a per bottle charge with a two bottle maximum. See server for pricing. Minimum fee \$25. (2) wine brought in cannot be on our wine list.

