



# DINNER MENU

Dinner Winter 2022

## APPETIZERS

- STEAK CROSTINI ... 14**  
*grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes; topped with a balsamic drizzle*
- PRIME RIB SPRING ROLL (3) ... 12**  
*thin sliced prime rib, caramelized onions, truffle mushrooms, & cooper sharp american cheese with spicy cherry pepper ketchup*
- NUESKES AU POIVRE GRILLED BACON ... 15**  
*thick cut bacon grilled with peppercorn & brandy molasses glaze*
- FRENCH ESCARGOT ... 14**  
*served in a white wine & herbed cream sauce over a puff pastry*

- BANG BANG SHRIMP (4) ... 16 gf**  
*marinated grilled jumbo shrimp basted with a sweet chili sauce*
- SICILIAN CALAMARI ... 16**  
*fresh squid, red onions, hot cherry peppers; breaded & 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**  
*daily selections; 1/2 dozen served with mignonette, cocktail sauce & a lemon wedge*

## SOUPS & SALADS

- SOUP DU JOUR ... MP**  
*chef's selection, house-made*
- FRENCH ONION ... 7**  
*sourdough croutons; topped with gruyere, provolone & jarlsberg cheese*
- OLD-FASHIONED WEDGE ... 12 gf Side ... 7**  
*iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, bacon bits & blue cheese crumble*

- CLASSIC CAESAR ... 11 Side ... 6**  
*romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan & garlic croutons*
- OUR SIGNATURE HOUSE SALAD ... 10 gf Side ... 5**  
*field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds; tossed in a white balsamic vinaigrette*
- LOBSTER MILAN SALAD ... 23 Side ... 16**  
*sautéed lobster with romaine lettuce, hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing*

## MAINS

- BRAISED BEEF SHORT RIBS... 28**  
*slow roasted 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 herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus*
- HERB CRUSTED SALMON ... 25**  
*basted with dijon mustard and crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus*

- LAND AND SEA ... 55**  
*6 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 cake binded with a shrimp mousse; served with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach*
- LINGUINE MARINARA ... 14**  
*add: chicken 6 • jumbo shrimp (4) 18 • lump crab meat 18*  
*fresh linguine pasta tossed in a house-made marinara sauce.*  
*Sauce Substitutions: white wine or alfredo*
- LOBSTER RAVIOLI ... 32**  
*house-made ravioli in a tarragon cream sauce; served with asparagus & cherry tomatoes*

## STEAKS & CHOPS

*served with white truffle mashed potatoes*

### '1855' PREMIUM BEEF\*

*\*USDA certified Black Angus from the Great Plains of America*

- 10 oz / 6 oz FILET MIGNON ... 46 / 34**
- 16 oz RIBEYE ... 46**
- 16 oz NY STRIP ... 46**
- 22 oz PORTERHOUSE ... 56**

### SPECIALTY CHOPS

- 14 oz BONE-IN PORK CHOP ... 32**
- 16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 34**

**Surf options:** jumbo shrimp (3) 14 • lump crab meat 18 • oscar 20 • deviled crab cake 20 • lobster tails (two 3 oz) 18  
**Sauces:** au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 4

### SIDES .. 5

creamed or sautéed spinach • white truffle mashed potatoes • baked potato • steak fries • honey glazed baby carrots • roasted brussels sprouts • roasted wild mushrooms • apple chutney with ginger & golden raisins • 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)**

*\*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. Parties of 8 or more, a 18% gratuity will be added to your bill.*

