

DINNER MENU

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.

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.

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.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi.

LOBSTER MAC & CHEESE .. 21

chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach 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.

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.

AVOCADO BIBB SALAD .. 16 Side .. 12 butter lettuce with an avocado-dill dressing; served with avocado, cucumbers & cherry tomatoes.

LAND AND SEA .. 69

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

CEDAR PLANK SALMON .. 36

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

GOURMET CRAB CAKE (2) .. 44

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

BRANZINO FRANCAISE ... 45

mediterranean branzino, egg battered & pan fried; served in a white wine sauce with crabmeat, grilled asparagus & a side of angel hair pasta.

'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

served with roasted garlic mashed potatoes USDA certified Black Angus beef.

Sourced from cattle raised in the grain-rich region of America's Great Plains

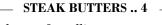
PRIME RIB Friday & Saturday Only (limited availability)

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
- baked potato steak fries orange honey glazed baby carrots snow peas
- roasted mushrooms
 fried brussels sprouts



bacon & scallion • gorgonzola • shallot herb



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

Dinner Spring '24