



## STARTERS

### CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook's 10 year cheddar | brillat savarin | condiments and bread || 38

DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 25

WHIPPED FETA | blistered heirloom tomato | saffron honey | fresh basil | sumac | house-made pita || 18

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 17

CHILEAN SEA BASS TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 26

MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 25

## SALADS + SANDWICHES

Add protein to any salad ~ Chicken | Lobster | Salmon | Seared Tuna | Skirt Steak

BUTTERNUT SQUASH + ARUGULA SALAD | pearl couscous | roasted butternut squash | candied pecans pomegranate arils | white balsamic vinaigrette || 19

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31

LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn | avocado | bacon feta | white balsamic vinaigrette | avocado aioli || 35

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | tomatoes | swiss || 25

GRILLED CHEESE + WILD MUSHROOM SOUP | mozzarella | taleggio | rustic french bread | wild mushroom medley || 25

## FLOUR + WATER

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 34

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 26

SPICY PIZZA | 'nduja | kalamata olives | tomato | stracciatella | mozzarella | fresh basil || 28

## LARGER

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 45

GRILLED CHILEAN SEA BASS | cilantro + lime rice | orange beurre blanc | bok choy | sesame confit garlic || 62

WHOLE BRANZINO | bagna cauda | soft herbs | charred lemon || 43

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29

CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 35

TOMAHAWK PORK CHOP | 16oz | sweet chili sauce | crispy garlic | roasted peanuts | mustard greens || 54

A SIGNATURE SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49

**MON & TUES ONLY** CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 32

## A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 65

RIBEYE 16 OZ ~ 69

WAGYU NY STRIP 16 OZ ~ 95

JAPANESE A5 WAGYU | 20Z \$56 | 40Z \$112 | 60Z \$168

## SHAREABLE SIDES

CHARRED BROCCOLINI || 13

POTATO PUREE || 12

ROASTED MUSHROOMS || 13

MAC N CHEESE || 15

ROASTED BRUSSEL SPROUTS || 13

TRUFFLE FRIES || 12

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 2.5% surcharge will be added to the final bill for Employee Benefits*