

**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 daniele | smokey blue

hook’s 10 year cheddar | brillat savarin | condiments and bread || 38

Whipped Feta | blistered heirloom tomato | saffron honey | fresh basil | sumac | house-made pita || 18

Squash Blossoms | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

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

Chilean Sea Bass Tacos | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

1855 Filet Carpaccio | watercress | red onion | crispy garlic | truffle aioli | toasted bread || 22

**Salads**

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

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

**Entrees**

Avocado Toast **|**  soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

Brioche French Toast | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

Lemon Ricotta Pancakes | blueberry compote | whipped cream || 25

Seasonal Vegetable Omelette | mozzarella cheese | red pepper chermoula | roasted potatoes || 24

Duck Confit Sopes | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

Smoked Salmon Benedict | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30

Mexican Benedict | al pastor chorizo | avocado | poached egg | poblano hollandaise | micro cilantro || 26

 Burger | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce

hand cut fries || 29

Crispy Chicken Sandwich | cilantro coleslaw | crispy onions | tomato | swiss || 25

Rigatoni A la Vodka | vodka sauce | ‘nduja butter | micro basil || 28

Whole Branzino | bagna cauda | soft herbs | charred lemon || 43

Scottish Salmon | blackened | mexican hash | creamy cilantro sauce | charred lime || 45

Mary’s Organic Chicken | cous cous | dates | red pearl onions | olives | lemon || 38

 Signature Skirt Steak | fingerling potatoes | charred broccolini | sweet garlic | ranchero

or two fried eggs | duck fat hashbrowns | ranchero || 49

**A la Carte Steaks**

Filet Mignon 8 oz ~ 65 Ribeye 16 oz ~ 69 Wagyu NY Strip 16 oz ~ 95

Japanese A5 Wagyu | 2oz $56 | 4oz $112 | 6oz $168

**Shareable Sides**

2 Eggs any style || 9 Maple Bacon || 10

Duck Fat Hashbrowns || 8

Charred Broccolini || 13

Brussels Sprout Leaves || 13

Roasted Cauliflower || 16

*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*