



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 | prosciutto san danielle | humboldt fog
hook's 10 year cheddar | saint angel triple cream | 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

A SUSHI ROLLS

JAPANESE A5 WAGYU ~ 24

CRISPY LOBSTER ~ 24

LAND + SEA ~ 40

SALADS + SANDWICHES

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

ASIAN PEAR SALAD | butter lettuce | pomegranate seeds | candied walnuts | ricotta salata | red wine 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 || 29

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 | heirloom tomatoes | swiss | potato brioche || 25

GRILLED CHEESE + TOMATO SOUP | mozzarella | tallegio | rustic french bread || 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

FANCY PIZZA | pesto | burrata | prosciutto | arugula | fresno honey | aged balsamic || 28

LARGER

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 44

CHILEAN SEA BASS | lemon risotto | green beans | sofrito | gremolata || 59

WHOLE GRILLED BRANZINO | charred lemon | fennel | bagna cauda | mint | dill | blistered tomatoes || 43

A BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce
hand cut fries || 27

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

BRAISED SHORT RIB | cauliflower puree | planet carrots | cippolini onion | rutabaga | crispy onion || 55

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 ~ 62 BONELESS RIBEYE 16 OZ ~ 68 WAGYU NY STRIP 16 OZ ~ 95

JAPANESE A5 WAGYU | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

SHAREABLE SIDES

EDAMAME 12 || CHARRED BROCCOLINI 12 || SAUTEED ASPARAGUS 12 || ROASTED MUSHROOMS 12

POTATO PUREE 12 || MAC N CHEESE 14 || TRUFFLE FRIES 14 || CORN ESQUITES 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 your final bill for Employee Benefits