

APPETIZERS

Fried Coldwater Lobster \$37

Lightly Fried, Banana Pepper, Siracha Mayonnaise

Thai Inspired Jumbo Shrimp \$20

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayo

SALADS

Golden Caesar Salad \$16

Romaine Heart, Parmigiano Crisp, Roasted Pine Nuts, Herb Croutons, House-Made Caesar

Raspberry Salad \$16

Romaine & Iceberg Lettuce, Heirloom Tomatoes, Praline Pecan, Lardon Bacon, Croutons, Passion Fruit Vinaigrette

ENTRÉES

1855 Angus Filet Mignon Oscar \$59

Porcini & Portobello Mushroom Ravioli, Haricot Verts, Black Garlic Butter Demi

Faro Island Salmon \$42

Lobster Mashed Potatoes, Spinach Meyers Lemon Beurre Blanc

Blackened 1855 Black Angus Ribeye Oscar \$63

Jumbo Lump Blue Crab Meat, Asparagus, Bearnaise Sauce, Roasted Yukon Gold Potatoes

Miso & Soy Chilean Seabass \$55

Udon Noodles, Napa Cabbage, Broccolini, Shredded Carrots, Miso glaze

Chicken Pomodoro with Fresh Mozzarella \$34

Fettuccine, Basil, Marinara, Grilled Zucchini

Ask your server about this weekend's freshly made dessert selections

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.