

# 1855

## STEAKHOUSE

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### RAW BAR & COCKTAILS

Oysters .....	Half dozen/25\$
Oysters .....	Dozen/50\$
Shrimp Cocktail .....	20\$
Lobster Cocktail .....	mp\$

<b>SOUP OF THE DAY</b> .....	12\$
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### SALADS

Caesar Salad .....	15\$
Tomato Salad (Buffalo Mozzarella or Feta) .....	18\$

### TARTARES

Steak Tartare .....	25\$
Salmon Tartare .....	25\$
Eggplant Tapas .....	15\$

### ENTRÉES

Grilled Octopus .....	38\$
Grilled Shrimp .....	20\$
Lobster Tail .....	28\$
Fried Calamari .....	20\$

### EXTRAS

Oyster Mushrooms .....	20\$
Sautéed Mushrooms .....	15\$
Tuscan-style Roasted Asparagus .....	18\$
Sautéed Spinach .....	15\$
Gratinated Potato .....	8\$
Fries .....	8\$
Cheddar, Goat or Blue Cheese Gratin .....	8\$

## DRY-AGED BEEF

*USDA Prime-Graded or*

*Canada Prime aged Beef 35 to 50 days*

T-Bone 18oz .....	60\$
Rib Steak 18oz .....	60\$
Bone-in Strip Loin (Kansas Cut) 16oz .....	55\$
Strip Loin (N-Y Cut) 14oz .....	55\$
Porterhouse (for two people) 28oz .....	105\$
Delmonico Rib Steak (for two people) 28oz .....	105\$
Tomahawk (for two people) 32oz .....	150\$

### FILET MIGNON

Filet Mignon 6oz .....	48\$
Filet Mignon 8oz .....	58\$
Rossini Filet Mignon 6oz (Foie Gras, Blue Cheese Gratin) .	58\$

### WAGYU BEEF

Cut of the Day .....	mp\$
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<b>LAMB CHOPS</b> .....	55\$
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<b>PEPPER OR BORDELAISE SAUCE</b> .....	4\$
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### SEAFOOD

Whole Fish of the Day (seasonal) .....	lbs/mp\$
Fish Fillet of the Day (seasonal) .....	mp\$
Whole Lobster .....	lbs/mp\$
Lobster Risotto .....	55\$
Salmon Fillet (Atlantic) .....	35\$