

1855

STEAKHOUSE

RAW BAR & COCKTAILS

Oysters	Half dozen/25\$
Oysters	Dozen/50\$
Shrimp Cocktail	25\$
Smoked Salmon	18\$

SOUP OF THE DAY	12\$
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SALADS

Caesar Salad	15\$
Greek Salad	18\$

TARTARES

Salmon Tartare	25\$
Eggplant Tapas	15\$

ENTRÉES

Grilled Octopus	45\$
Grilled Shrimp	25\$
Lobster Tail	28\$
Fried Calamari	25\$

EXTRAS

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

DRY-AGED BEEF

USDA Prime-Graded or
Canada Prime aged Beef 30 to 35 days

Rib Steak 18oz	65\$
T-Bone 18oz	65\$
Bone-in Strip Loin (Kansas Cut) 16oz	60\$
Strip Loin (N-Y Cut) 14oz	60\$
Porterhouse (for two people) 28oz	115\$
Delmonico Rib Steak (for two people) 28oz	115\$
Tomahawk (for two people) 32oz	150\$

FILET MIGNON

Filet Mignon 6oz	55\$
Filet Mignon 8oz	65\$
Rossini Filet Mignon 6oz (Foie Gras, Blue Cheese Gratin)	65\$
Châteaubriand Filet Mignon 14oz (for two people)	110\$

WAGYU BEEF

Cut of the Day	mp\$
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LAMB CHOPS	58\$
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GRILLED CHICKEN BREAST	35\$
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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	58\$
Salmon Fillet (Atlantic)	38\$
Grilled Seafood Platter for Two People (Shrimp, Octopus, Lobster Tail)	115\$