

1855

STEAKHOUSE

RAW BAR & COCKTAILS

Oysters	Half dozen/25\$
Oysters	Dozen/50\$
Shrimp Cocktail	25\$
Smoked Salmon	20\$

SOUP OF THE DAY	12\$
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SALADS

Caesar Salad	15\$
Greek Salad	18\$
Green Salad	15\$

TARTARES

Steak Tartare	25\$
Salmon Tartare	25\$
Provençal Style Eggplant	15\$
Cheese Tartare	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\$

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) 24oz	120\$
Delmonico Rib Steak (for two people) 24oz	120\$
Tomahawk (for two people) 32oz	150\$

FILET MIGNON

Filet Mignon 6oz	60\$
Rossini Filet Mignon 6oz (Foie Gras, Blue Cheese Gratin)	65\$
Châteaubriand Filet Mignon 14oz (for two people)	120\$

SURF & TURF EXTRA

Lobster Tail	28\$
Grilled Shrimps	25\$

LAMB CHOPS	60\$
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SEAFOOD

Mediterranean Sea Bass	65\$
Fish Fillet of the Day (seasonal)	65\$
Whole Lobster	lbs/mp\$
Lobster Risotto	58\$
Salmon Fillet (Atlantic)	40\$
Grilled Seafood Platter for Two People (Shrimp, Octopus, Lobster Tail)	125\$

Sharing a main course plate: 20\$ extra fees