

1855

STEAKHOUSE

RAW BAR & COCKTAILS

Oysters	Half dozen/25\$
Oysters	Dozen/50\$
Shrimp Cocktail	20\$
Smoked Salmon	18\$

SOUP OF THE DAY	12\$
------------------------------	------

SALADS

Caesar Salad	15\$
Greek Salad	18\$

TARTARES

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\$
Monte Carlo 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

Rib Steak 18oz	60\$
T-Bone 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\$
----------------------	------

LAMB CHOPS	55\$
-------------------------	------

PEPPER OR BORDELAISE SAUCE	4\$
---	-----

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\$
Grilled Seafood Platter for Two People (Shrimp, Octopus, Lobster Tail)	105\$