

# 1855

## STEAKHOUSE

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### RAW BAR & COCKTAILS

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

<b>SOUP OF THE DAY</b>	12\$
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### 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 30 to 35 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\$
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<b>LAMB CHOPS</b>	55\$
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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\$
Grilled Seafood Platter for Two People (Shrimp, Octopus, Lobster Tail)	105\$