



SMALL PLATES

SOUP OF THE DAY cup/bowl	6/7
ARANCINI RISOTTO BALLS three cheeses, bolognese sauce	12
SHRIMP TEMPURA honey walnut sauce, calrose rice	17
CALAMARI FRIES lemon dill aioli	16
COCONUT PRAWNS (5) panko, citrus, red pepper aioli	17
THAI CHICKEN LETTUCE WRAPS ground chicken, water chestnuts, cucumber, mint, peanuts, cilantro, carrot, baby gem lettuce, house sauce	16
CHICKEN WINGS garlic parmesan - garlic butter, parmesan cheese, parsley hot honey - housemade bbq sauce with hot honey	15
CHARCUTERIE BOARD local cured meats, cheeses, assorted fruits and nuts	23

SALADS

CAESAR SALAD add chicken 8/salmon 12 romaine hearts, fresh parmesan, croutons, caesar dressing	14
GARDEN SALAD add chicken 8/salmon 12 cherry tomatoes, cucumbers, beets, carrots, croutons	13
CHOPPED HOUSE SALAD chopped iceberg, romaine, chicken breast, red onion, bacon, egg, tomato, cotija cheese, choice of dressing	15
*AHI TUNA SALAD raw ahi, napa cabbage, mizuna lettuce, wonton chips, bean sprouts, mandarins, carrot, avocado, sesame vinaigrette	22

ENTREES

VEGETABLE PASTA add chicken 8/salmon 12 linguine, house vegetables, garlic alfredo sauce	20
PAPPARDELLE BOLOGNESE PASTA pappardelle pasta, housemade meat sauce, pecorino cheese	22
SHRIMP AND ANDOUILLE SAUTE peppers, tomatoes, seasonings, corn and poblano chili polenta	28
SWORDFISH lundburg farms lemon risotto, herb parsley gremolata, sautéed butternut squash, sweet onion, white and purple kale, spinach	36
CHICKEN POT PIE chicken thigh meat, celery, carrot, onion, potato, peas, housemade flaky crust	24
LAN-ROC FARMS PORK CHOP braised red cabbage, spinach, shiitake mushrooms, onion, calvados sauce, pear and cherry chutney, roasted garlic whipped potatoes	34
BEEF SHORT RIBS red wine herb-braised chuck beef, corn and poblano chili polenta, mushroom sauté	34
DUCK CASSOULET duck confit leg and thigh, pork belly andouille sausage, cannellini beans	36
GRILLED TUSCAN STYLE NEW YORK rosemary, garlic compound butter, herb gremolata, roasted garlic whipped potatoes	42
1855 CERTIFIED ANGUS FILET MIGNON porcini mushroom cream sauce, asparagus, roasted garlic whipped potatoes	44
GRILLED HOUSE BURGER chuck brisket short rib patty, lettuce, tomato, pickle, onion, cheddar, housemade sauce, brioche bun, french fries	20

DESSERT

CHEF'S SELECTION	11
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 PLEASE CONSULT YOUR SERVER FOR GLUTEN FREE, VEGETERIAN AND VEGAN OPTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.