

❄️ DINNER MENU ❄️

-STARTERS-

GREEK BREAD	\$5
Three Cheese Blend, Melted on Toasted Pita with Tzatziki Sauce	
PAN SEARED CALAMARI	\$11
Milk Bathed Calamari, Lightly Dusted in Dill Flour, Seared with Cherry Tomato, Basil, Lemon	
CRAB & CREAM CHEESE WONTON	\$6
Lump Crab and Cream Cheese Stuffed Wonton with Chili Aioli	
ROASTED VEGETABLE HUMMUS	\$8
Roasted Hummus with Carrot, Celery, and Pita	
CHARRED EDAMAME	\$6
Charred Soy Bean with Salt (Spicy Optional)	
BLT WRAP	\$7
Honey Bourbon Bacon, Cherry Tomato, Lettuce Boats	
DRUNKEN MUSHROOM	\$11
Pan Seared Mushroom with Garlic and Herbs, Red Wine and Served with Feta Cheese	
LAMB HOT ROCK	\$12
Sliced Leg of Lamb, Seared on a Sizzling Hot Rock at Your Table, Served with Mediterranean Garnish, Toasted Pita	

-SALADS-

BISTRO	\$5
Mixed Greens, Cherry Tomato, Marinated Onion, Walnut & Parmesan with Pita Points	
GREEK	\$6
Romaine, Cucumber, Cherry Tomato, Olive, Marinated Onion & Feta	
BL WEDGE	\$6
Iceberg Wedge, Sliced Onion, Cherry Tomato, Bacon Bits, Green Goddess Dressing	
CAESAR	\$5
Chopped Romaine, Bacon, Parmesan, Jalapeno Cornbread Crouton, House Caesar Dressing	
ADD CHICKEN TO SALAD	\$4
ADD SALMON OR SHRIMP TO SALAD	\$6

-BOWLS-

SALMON BOWL	\$14
Wilted Kale, Shaved Brussel Sprout, Carrot, Trail Mix, Roasted Lemon Vinaigrette	
BAJA SHRIMP	\$12
Baja Seasoned Shrimp, Spinach, Avocado, Rice, Mango Chutney	
CHICKEN QUINOA	\$12
Chicken, Quinoa, Italian Sausage, Apple, Ponzu	
STEAK HOUSE SALAD BOWL	\$14
Mixed Greens, Seared Tenderloin, Cherry Tomato, Herb Mushroom, Blue Cheese	

-ENTRÉES-

SOUS VIDE PRIME RIB \$26

Oven Roasted Prime Rib, Cream Spinach, Roasted Potato, House Au Jus

-Limited Availability-

SMOKED GOUDA CHEESE BURGER \$12

Grilled Black Angus, Seared Onion, Bacon, Tomato, Lettuce, Smoked Gouda. Fries or Fruit
+ Add Green Chili \$.75 Add Egg \$1.50 +

PATTY MELT \$11

Sirloin Burger, Bourbon Caramelized Mushroom & Onion, Swiss Cheese, Brioche Bun, Garlic Aioli. Fries or Fruit
+ Add Green Chili \$.75 Add Egg \$1.50 +

OPEN FACED PRIME RIB SANDWICH \$14

Knife & Fork Shaved Prime Rib, Bell Peppers, Onions, Swiss Cheese, Jalapeno Cornbread, Fries or Fruit

HERB ROASTED CHICKEN \$17

Oven Roasted Half Chicken, with Balsamic Pearl Onion, Garlic Wilted Spinach, Rice Pilaf

DOUBLE THICK PORK CHOP \$19

Grilled Chop, Apple & Pear Orzo with Citrus Ponzu

1855 BISTRO FILET \$28

Center Cut 1855 Beef, Blue Cheese Risotto, Fresh Green Beans, Cabernet Reduction or Blue Cheese Sauce

DUCK SOUS VIDE \$18

Sous Vide Cooked Duck Breast, Carrot, Apple Cider Marinated, Whipped Sweet Potato, Mango Chutney

BISTRO RIB-EYE \$34

Hand Cut Rib-Eye, Bourbon Mushroom, Onion Confit, Bistro Fries, Balsamic Reduction

-SEAFOOD-

SEARED SALMON TACOS \$14

Chili Powder Dusted Fresh Salmon, Pico de Gallo, Avocado, Lettuce, Flour Tortilla

PECAN SALMON \$19

Pecan Crusted Salmon, Blue Cheese Risotto, Fresh Green Beans, Raspberry Drizzle

HONEY SAMBAL GLAZED COD \$18

Seared Cod, Brush Glazed with Honey Sambal, Orzo, Ratatouille

GRILLED SALMON \$17

Lemon Peppered Salmon Filet, Garlic Shallot Broccoli, Rice Pilaf, Agave Soy Reduction

LOBSTER TAIL TWO WAYS \$42

Grilled Lobster Tail, Poached Lobster Tail, Sautéed Vegetable, Rice Pilaf, Drawn Butter, Lemon

-PASTA-

ROSEMARY LAMB PASTA \$12

Ground Beef, Lamb, Sausage Tossed in Penne Pasta with Spicy Cajun Cream Sauce

FETTUCINE ALFREDO \$11

Fettucine Noodle, Broccoli, Mushroom, Alfredo Sauce, Toasted Baguette
+ Add Chicken to Entrée \$4 Add Shrimp \$6 +

BLACKENED TORTELLINI \$11

Cheese Stuffed Tortellini, Cajun Cream Sauce, Fresh Parmesan, Lemon Crown
+ Add Chicken to Entrée \$4 Salmon or Shrimp \$6 +

EGGPLANT PARMESAN \$12

Parmesan Crusted Eggplant, Orzo, House Marinara, Fresh Parmesan

SHRIMP PESTO \$16

Sautéed Shrimp in Pesto with Cherry Tomato, Mushroom, Green Onion, Fettucine Noodle

20% Service Charge Will Be Added To Parties Of 8 Or More

⚠ Consumption Of Raw Or Uncooked Meat & Fish May Cause Food Bourne Illness ⚠