

STARTERS

Split plate on all soups and salads - 5.

SOUPS

Lobster Bisque 16

Tender Cold-Water Lobster and Sherry flavor this delicate bisque topped with Crème Fraîche.

French Onion Soup 14

A Blend of Five Onions topped with House-Made Croutons and Melted Gruyère and Parmesan Cheeses.
Gluten-free available upon request.

Soup du Jour 14

Chef's House-Made Soup of the Day.

Soups pair well with:

Riesling: Emile Beyer 13 glass/48 bottle

Pinot Noir: Sea Sun 10 glass/36 bottle

APPETIZERS

Wagyu Meatballs 22

Ground Wagyu Meatballs with Herbs, Garlic and Mushrooms served with Marinara Sauce and Herbed Ricotta.

Colossal Shrimp 22

Three Colossal Shrimp served with our House-Made Cocktail Sauce and Raw Horseradish.

Baked Lobster Mac & Cheese 22

Tender Lobster and Spiral Fusilli Pasta baked with our House-Made Blue Cheese Sauce and topped with Gremolata.

Jumbo Lump Crab Cakes 22

Three Crab Cakes served on a Bed of Spring Mix with Cajun Remoulade.

Appetizers pair well with:

Sauvignon Blanc: Spy Valley 10 glass/36 bottle

Chardonnay: Sea Sun 10 glass/36 bottle

SALADS

*Salad Add-On Protein – 22
Salmon • Shrimp • Chicken*

Wedge Salad 15

Crisp Iceberg Lettuce, House-Made Blue Cheese Dressing, Smoked Bacon, Blackened Tomato, Red Onion, Watermelon Radish, Blue Cheese Crumbles.

Caesar Salad 15

Chopped Romaine, House-Made Caesar Dressing, Croutons, Shredded Parmesan Cheese.

1875 House Salad 15

Chopped Romaine and Spring Mix, Red Onion, Cherry Tomatoes, Bacon, Cheddar Cheese, Croutons and Your Choice of Dressing.

Dressings: Ranch, Blue Cheese, Caesar, Thousand Island, French, Honey Mustard, Balsamic Vinaigrette

Salads pair well with:

Chardonnay: Huber Winery 14 glass/50 bottle

Rosé: Kim Crawford 14 glass/50 bottle

Riesling: Chateau Ste. Michelle 10 glass/36 bottle

ENTRÉES

Split plate on all Entrées and Center of the Plate selections - 10.

Diver Scallops 50

Pan-Seared Scallops with Beurre Blanc, Roasted Garlic Mashed Potatoes and Grilled Asparagus.

Duroc Pork Chops 47

Two Single-Rib Pork Chops served with a Rich Blackberry Glaze.

Atlantic Salmon 44

Pan-Seared Salmon served with a Creamy Dill Sauce.

Entrées pair well with:

Chardonnay: Sonoma-Cutrer 16 glass/60 bottle

Malbec: Bodega Norton Reserva 11.75 glass/45 bottle

Prosecco: LaLuca 10 glass/39 bottle

ACCOMPANIMENTS

Shrimp Skewer 22

Oscar Style 18

Savory Crab Meat, Asparagus and Béarnaise

Diver Scallop 10

Maytag Blue Cheese 6

Sautéed Mushrooms 6

Sautéed Onions 6

CENTER OF THE PLATE

All beef is Midwest sourced. All steak and lamb selections are served on top of 1875 demi-glace.

10 oz. Filet Mignon 68

Tender and lean King Cut; an 1875 classic.

8 oz. Filet Mignon 58

Our Queen Cut filet is tender, lean and a house favorite.

32 oz. Wagyu 180

Dry-aged, bone-in tomahawk steak.

24 oz. Cowboy Cut Ribeye 84

Hearty cut of rich, juicy and flavorful bone-in ribeye with generous marbling throughout.

24 oz. Prime Center Cut Porterhouse 84

Bone-in porterhouse combining the tenderness of a filet with the marbling of a New York strip.

14 oz. Ribeye 59

Rich, juicy and flavorful boneless ribeye with generous marbling throughout.

14 oz. New York Strip 54

Delicate flavor and naturally tender texture.

Australian Lamb Chops

Full Rack 86 Half Rack 44

Tender, hearty lamb chops sourced from Opal Farms in Australia.

Twin Lobster Tails *Market Price*

Tender, sweet 5 oz. tails served with drawn butter.

Center of the Plate selections pair well with:

Zinfandel: Klinker Brick by Old Vine
14 glass/75 bottle

Malbec: Susana Balbo
14 glass/50 bottle

Cabernet Sauvignon: Bonanza by Caymus
10 glass/36 bottle

Caprese Chicken 38

Seared Airline Chicken Breast served with a Basil Cream Sauce and Caprese Salad.

Vegan Chickpea Curry 32

Blend of Carrots, Onions, Peppers, and Chickpeas in a Coconut Milk Curry Sauce served over Jasmine Rice.

Wild Mushroom and Cherry Tomato Pasta 28

Locally Grown Pink Oyster, Indian Oyster and Lion's Mane Mushrooms with Blistered Cherry Tomatoes in a Rich Boursin Cream Sauce tossed with Tender Linguine.
Add Salmon, Shrimp or Chicken – 22

SAUCES & BUTTER

Horseradish Butter 6

Maître d'Hôtel Butter 6

Sage Blue Cheese Butter 6

Béarnaise 6

Hollandaise 6

Demi-Glace 6

Mint Jelly 6

Blue Cheese Sauce 6

Blackberry Glaze 6

Blue (Pittsburgh)

purplish red, cold center

Rare

deep red, cold center

Medium Rare

red, warm center

Medium

mostly pink, hot center

Medium Well

lightly pink, hot center

Well

brownish, hot center

SIDES

Corn Ragout 11

Grilled Asparagus 11

Creamed Spinach & Artichokes 11

Roasted Garlic

Mashed Potatoes 11

Baked Potato 11

Seasonal Vegetable 11

Parmesan Risotto 11

Stewed Mushrooms with Red Wine & Demi-Glace 11

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.

For parties of 8 or more, one check is required.